



Cocktail Competition Entries

TRANSFORMATION SPIRITS: Apple-Rosemary Gimlet (WINNER!)

1½ oz Transformation Spirits London Dry Gin
2 oz Apple juice
1 oz Lime juice
½ oz Rosemary simple syrup
2-3 dashes of Aromatic bitters
GARNISH: Lemon Foam & Candied Apple Peel

CHILL stemmed cocktail glass.

FILL a cocktail shaker with cracked ice.

COMBINE gin, apple juice, lime juice, rosemary simple syrup and bitters.

SHAKE 10-15 seconds, strain into a stemmed cocktail glass and garnish with the lime foam and candied apple peel.

Rosemary Simple Syrup

1 cup Water
1 cup Granulated sugar
4 tablespoons Fresh rosemary leaves, chopped

COMBINE the water, sugar and chopped rosemary leaves in a small saucepan.

HEAT, stirring occasionally, until the mixture is hot and sugar is dissolved.

REMOVE from heat and let the syrup cool completely.

STRAIN the rosemary syrup and refrigerate until ready to use.

HEAVEN HILL BRANDS: Apple Cooler

0.75 oz Evan Williams Black
0.75 oz Evan Williams Apple
2.5 oz of Simply Limeade

Garnish with mint and enjoy!

COPPER & KINGS: Everyday Superhero

2oz American Craft Brandy
2oz Merlot
.75oz Lime
.75oz Simple
Muddled blackberries

COMBINE ingredients and enjoy!