

No Frills Only Thrills - Beverage Director Colleen Malone

Since it's hard to know for sure what might be available at your grocer, flexibility is important.

This homemade but MUCH boozier White Claw style cocktail is endlessly transformable, mix up the seltzer flavors, the clear spirit, the liqueur. Fancy it up with a garnish or don't! Drink it in a fancy glass or straight from the can. The world (that exists inside your home and those brief excursions to the grocery store) is your oyster!

Ingredients

1 very cold 12oz can of flavored (or not!) sparkling water. Simple Truth organic tangerine lemongrass flavor was decidedly better as a cocktail than on its own

2oz clear spirit (a london dry gin is my spirit of choice, used Bombay Dry in this)

1oz fruit liqueur (apologue aronia was great in this application)

Citrus swath (optional, I used lemon)

Remove 3 to 3.5 oz of water from the can. This is about 9 to 11 normal human sized sips OR if you are fancy I suppose you could measure.

Carefully pour the spirits into the mouth of the can and swirl gently until incorporated.

Pour into a nice glass with ice and garnish with a expressed and inserted citrus peel.

or

Drink directly from the can, I can vouch for it as an excellent delivery method until it starts getting warm.

Fin



simple truth
organic
Seltzer Water
TANGERINE LEMON
NATURALLY FLAVORED
WITH OTHER NATURAL FLAVORS
USDA ORGANIC
NON-GMO

ARONIA
APOLOGUE
ARONIA
BERRY LIQUEUR
FRUITY, FLORAL DELIGHT
24% ALC/VOL | 37.5% ALC/VOL

IMPORTED
THE ORIGINAL
BOMBAY
DRY GIN
Distilled in
LONDON
DRY GIN

LONDON
DRY GIN