

MIXOLOGY

Cheers to the Green Mountain State



This Spring, Taste Vermont's Bounty Through Its Enduring Symbols

The Green Mountain State is about to live up to its nickname.

The days are growing almost imperceptibly longer and somewhat more noticeably warmer. From the Northeast Kingdom to the lower reaches of the Connecticut River, the forests, meadows and mountains are returning to their verdant state. What better way to celebrate this

annual season of renewal than with an appropriately themed cocktail?

In the spirit of embracing everything to love about our home state this time of year, we've gathered a garden full of recipes that celebrate everything Vermont — from its flora and fauna to its delicious fare.

Here's to the Green Mountain State.



BY BILL BURKE



**Vermont State Flower:
The Red Clover**

This small, fast-growing biennial represents Vermont's farms and fields. It's easy to spot, if only because it flourishes from Derby to Stamford: Just look for its telltale three green leaves and purple flower. Honeybees gather nectar from it and some people have been known to make tea with it. We'll settle for a drink in its honor.

The Red Clover

Courtesy absolutdrinks.com

- 8 whole raspberries
- 1 2/3 ounces Absolut Vodka
- 3/4 ounce lemon juice
- 3/4 ounce simple syrup
- 1/2 ounce egg white

Muddle raspberries in a shaker. Add the vodka, lemon juice, simple syrup and egg white. Fill with ice cubes. Shake and strain into a cocktail glass.

**Vermont State Tree:
The Sugar Maple**

While it may have seemed an obvious choice when it was named as such in 1949, it was also imminently appropriate. The natural source of maple syrup, it's a tree found anywhere and everywhere in Vermont, and the tree responsible for one of the state's most famous exports. It's fitting, then, to toast the sugar maple with an equally appropriately named sipper.

Old Vermont

Courtesy foodnetwork.com

- 1 1/2 ounces gin
- 1/2 ounce very dark pure maple syrup
- 1/4 ounce freshly squeezed lemon juice
- 2 dashes bitters, such as Angostura
- Ice
- Orange rind

Combine the gin, maple syrup, lemon, orange juice and bitters in a cocktail shaker. Add some ice and shake a few times. Strain the drink into a martini or coupe glass and garnish with the orange rind.



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MIXOLOGY: VERMONT-THEMED COCKTAILS



Vermont State Mammal: The Morgan Horse

A breed originally from Vermont and named for horse breeder and composer Justin Morgan (his horse, Figure, became the sire for the breed), the Morgan Horse became the state mammal in 1961. The state now maintains standards and develops bloodlines for the breed at the University of Vermont's Morgan Horse Farm at Weybridge.



The Quarter Horse

Courtesy alittleandalot.com

- 2 ounces bourbon
- 4 ounces ginger beer
- 1 ounce Rose's Lime Juice
- 2-3 dashes Angostura bitters

Fill a rocks glass with ice. Combine all ingredients in a mixing glass and stir to mix. Pour it over ice and garnish with a slice of lime if desired.



DRIVE HAMMERED GET NAILED






Vermont State Insect: The Western Honey Bee

You want bees? We've got bees. And Caledonia Spirits, in Hardwick, makes the most of them. Its Barr Hill Gin uses a neutral corn-based spirit, juniper and raw honey. Try a little home-grown gin (and some local honey) in this Prohibition-era concoction.



ON OUR COVER The Lavender Bees Knees

Courtesy honestllyyum.com

- 2 ounces Barr Hill Gin
- ¾ ounce lavender honey syrup
- 1 ounce lemon juice

Lavender Honey Syrup

- ¼ cup honey
- ⅞ cup hot water
- 1 teaspoon dried lavender

For the syrup: To make the lavender honey syrup, combine hot water with honey and stir until evenly mixed. Add lavender, stirring to combine and let cool for 30 minutes. Pour through a fine mesh strainer to remove lavender.

For the cocktail: Combine all ingredients in a shaker full of ice. Shake vigorously for 10 full seconds. Double strain into a cocktail glass and garnish with a lavender sprig.

Always drink in moderation.

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