

BLACK HERON COCKTAILS

The Black Heron Cocktails series are drinks we have adapted to our products. As with all cocktails, adjust to your own liking and let us know the results.

Black Lemon Drop

¾ measure of Ink Vodka
1 measure of Lemoncello
½ measure of Rayn Anjel Gin
Powdered sugar or corn sugar

Rim a martini glass with the sugar. Put ice cubes in a cocktail shaker. Add vodka, lemoncello and gin. Shake gently. Pour into rimmed glass.

COCKTAIL REVIVAL

This drink is what made vodka popular. Before the creation of the “Mule” vodka was a dead duck. So experience the beginnings of the American trend that started in 1939 and how vodka became the #1 distilled spirit in the world.

The Moscow Mule

Ice cubes
2 oz Black Heron Spirits Ink Vodka
1/3 oz of fresh lime juice
Ginger beer or ginger ale (the spicier the better)
Lime wedge or spiral to garnish

Put ice cubes into a highball glass. Add the vodka and lime juice, stir.

Top with the ginger beer and garnish.

We used Vernors Ginger Ale to make this refreshing drink and ran a lime around the edge of the glass. This drink was originally served in a copper mug.

Recipe from Vintage Spirits and Forgotten Cocktails by Ted Haigh.

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French 75

1 measure of Rayn Anjel Gin
½ measure of Lemoncello
Champagne

Put ice into a mixing glass. (You can use the bottom half of your shaker) Add the gin and lemoncello and stir. Pour into a martini glass top with champagne.

Maxmilien’s of Seattle

This version of the French 75 used brandy rather than gin.

2 oz of cognac
1 ½ oz of lemon juice
Splash of simple syrup
2 oz of champagne

Combine as above. You can substitute lemoncello for the lemon juice and simple syrup

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Mudslide

1 measure Kaluha
1 measure of Bailey’s Irish Crème
1 ½ measure of Ink Vodka
¼ measure of Frangelico

Put ice into a mixing glass. (You can use the bottom half of your shaker) Add the vodka, Bailey’s, Kaluha and Frangelico and stir. Pour into a rocks glass

COCKTAIL REVIVAL

This drink dates back to the 1930’s. Warning: “While this sounds like a kitchen appliance, do not use any appliances after a few of these. That’s just asking for trouble.”

The Corn Popper

Ice cubes
1 ½ oz Black Heron Spirits Desert Lightning
½ oz heavy cream
½ oz grenadine
Chilled club soda
Grated nutmeg

Fill a cocktail shaker halfway with ice cubes. Add whiskey, cream, and grenadine. Shake well.

Fill a highball glass halfway with ice cubes. Strain drink into the glass. Top with club soda and stir. Sprinkle with nutmeg, if you choose.

Recipe from Dark Spirits by A.J. Rathbun.

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Brandy Alexander

1 measure of Black Heron Brandy
1 measure of brown crème de cacao
1 measure of light cream
Ice

Put cracked ice cubes, brandy, crème de cacao and light cream in a cocktail shaker. Shake well. Strain into a chilled cocktail glass. Sprinkle with cocoa.

Add vodka, lemoncello and gin. Shake gently. Pour into rimmed glass.

From 501 Must Taste Cocktails by Bounty Books

COCKTAIL REVIVAL

The classic gin drink, crisp, refreshing and a real showcase for gin. Do not attempt this with vodka. There are many versions find your favorite and enjoy.

The Classic Martini

3 oz Black Heron Spirits Rayn Anjel Gin
Splash of vermouth
Garnish with an olive

Put the vermouth in a martini glass, swirl to coat the glass. Dump the rest out. Add the gin and rest an olive or two on a toothpick in the glass.
Simple but the greatest pleasures in life are.
Recipe from Vintage Spirits and Forgotten Cocktails by Ted Haigh.

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Crossbow

½ measure of Rayn Anjel Gin
½ measure crème de cacao
½ measure cointreau
Hot cocoa mix
Ice

Rim a chilled cocktail glass by dipping in water and then the hot cocoa mix. Put ice cubes in a cocktail shaker. Add gin, crème de cacao and cointreau. Shake with passion and strain into glass.

From 501 Must Taste Cocktails by Bounty Books.

COCKTAIL REVIVAL

There are many versions of the White and Black Russian cocktail. We have used crème de cacao for the white to enhance the chocolate in the vodka. Depending on the nation you were in the cream could have been anything from cream to goat's milk and even Bailey's.

White Russian

Ice cubes
1 measure Black Heron Spirits Ink Vodka
1 measure crème de cacao
1 measure of cream
Put ice cubes into a rocks glass. Add the vodka, crème de cacao and cream, stir.

Black Russian

Ice cubes
2 measures Black Heron Spirits Ink Vodka
1 measure Kaluha
Put ice cubes into a rocks glass. Add the vodka, Kaluha and stir.

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Alaskan Midnight

1 ½ measure of Black Heron Huckleberry Cordial
1 measure of Ink Vodka
½ measure of Lemoncello
¾ measure of Desert Lightning Corn Whiskey
2 twist of lemon juice
Ice

Rim a martini glass lemon. Put ice cubes in a cocktail shaker. Add vodka, lemongello, whiskey and cordial. Shake gently. Pour into rimmed glass. Drink carefully....or soon it will be lights out.

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Huckleberry Kiss

¾ measure of Desert Lightning Corn Whiskey
1 measure of Black Heron Huckleberry Cordial
½ measure of Kaluha
Ice

Put ice cubes in a cocktail shaker. Add whiskey, cordial and kaluha.. Shake gently. Pour into a rocks glass. Just like a liquid truffle.

COCKTAIL REVIVAL

Marie's Lemoncello Truffles

Dinner Size	Group Size
Heavy Cream 1/3 Cup	1 Cup
Zest from 1 Lemon	3 Lemons
White Chocolate Chips 8 oz	24 oz
Black Heron Lemoncello 1-2 Tbsp	3-6 Tbsp
Unsweetened Coconut — Toasted Lightly	



Heat cream and lemon zest in small saucepan, let simmer a couple of minutes, cool slightly and remove from heat. Add warm cream mixture to the white chocolate and lemoncello, if it does not melt completely microwave on low power in 30 second intervals until melted. Chill until firm enough to scoop and roll into small balls. Roll in sweetened coconut. Keep hidden in the refrigerator until time to serve.