

# Our State eats

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## Cherry Gin Fizz

*Yield: 2 drinks.*

**Crushed ice**

**8 ounces sweetened cherry juice**

**Juice from 2 limes**

**2 ounces gin**

**2 ounces Luxardo maraschino liqueur**

**Club soda**

**Lime slices and cherries (for garnish)**

Preheat oven to 275°. Heat oil in a large Dutch oven over medium-high heat. Season short ribs on all sides with salt and pepper. Working in batches, sear short ribs on all sides until evenly browned, 6 to 8 minutes per batch. Transfer browned short ribs to a large plate and continue browning remaining ribs.

Fill two glasses  $\frac{3}{4}$  way with crushed ice. Blend together the cherry juice, lime juice, gin, and Luxardo, and stir. Pour over crushed ice, and top with club soda. Garnish with lime slices and cherries.



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