

Our State eats

Sponsored by North Carolina Department of Natural and Cultural Resources

First in Flight

Yield: 1 serving

Ice

$\frac{3}{4}$ ounces Troy & Sons Platinum Moonshine

$\frac{3}{4}$ ounces Aperol

$\frac{3}{4}$ ounces Amaro Nonino

$\frac{3}{4}$ ounces lemon juice

Lemon twist or miniature paper airplane (optional), for garnish

In a cocktail tin filled with ice, add moonshine, Aperol, Amaro Nonino, and lemon juice and shake vigorously until outside of tin is very cold, about 10-20 seconds. Strain into a martini glass, and garnish with lemon twist or paper airplane.



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Buncombe County Mule

Yield: 1 serving.

Crushed ice

2 ounces Howling Moon Apple Pie Moonshine

½ ounce lemon juice

Ginger beer

Lemon wheel, to garnish

In a copper mug, add fresh ice, Howling Moon Apple Pie Moonshine, lemon juice, and top with ginger beer. Stir to combine and garnish with lime wheel.



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Halloween Full Moon Punch

Yield: 20 to 30 servings.

Cinnamon-Honey Syrup:

- 1 cup honey
- 1 cup water
- 4 to 5 cinnamon sticks

Punch:

- 1 (750-milliliter) jar Midnight Moon Apple Pie Moonshine
- 64 ounces spiced apple cider
- $\frac{1}{2}$ cup cinnamon-honey syrup
- $\frac{1}{4}$ cup lemon juice, about 2 lemons
- 6 cups (48 ounces) ginger beer
- Apple slices and lemon slices, for garnish
- Ice, for serving

For the cinnamon-honey syrup: Combine honey and water in a small pot and bring to a gentle simmer. Once a foam starts to form at the surface, remove from heat and add cinnamon sticks. Let steep for 1 hour before straining into an air-tight container or squeeze bottle. Syrup will keep up to 2 weeks in refrigerator.

For the punch: Combine Moonshine, cider, cinnamon-honey syrup, lemon juice, and ginger beer in a large punch bowl and stir. Garnish bowl with apples and lemon slices, and ladle punch over ice to serve.



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