

# Our State eats

*Sponsored by* North Carolina Department of Natural and Cultural Resources

## Really Fast Car

*Yields: 1 serving.*

### Ice (for shaking)

**2 ounces Willie Clay Call's "The Uncatchable"**

**Sour Mash Moonshine**

**1 ounce orange liqueur**

**1 ounce fresh lemon juice**

**Sugar (for rimming)**

**Lemon twist (for garnish)**

In a cocktail tin filled with ice, combine moonshine, orange liqueur, and lemon juice and shake vigorously until outside of the tin is very cold. Strain into a sugar-rimmed martini glass and garnish with lemon twist.



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## Old Fashioned Know-How

*Yields: 1 serving.*

### Demerara Syrup

- 1 cup water
- 1 cup demerara sugar

### Old Fashioned Know-How

- 2 ounces Cedar Mountain “Honeymoon” Moonshine
- ½ ounce demerara syrup
- 2 to 3 dashes Angostura bitters
- 2 to 3 dashes peach bitters
- Ice (for shaking)
- Large ice cube (for serving)
- Orange twist (for garnish)

**For the demerara syrup:** In a small pot over medium heat combine water and sugar and stir until sugar is dissolved. Remove from heat and let cool to room temperature. Transfer to an air-tight container or squeeze bottle. Syrup will keep up to 1 week in the refrigerator.

**For the cocktail:** In a cocktail tin filled with ice, combine moonshine, syrup, and bitters and stir until outside of the tin is very cold. Strain into a rocks glass over a large ice cube and garnish with orange twist.



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## Carolina Christmas Punch

*Yield: 15 to 22 servings.*

- 2 cups Copper Creek Chocolate Shine**
- 2 cups Irish cream liqueur**
- 1 cup peppermint schnapps**
- 3 pints whole milk or non-dairy milk substitute or eggnog**
- Ice (for serving)**
- Miniature candy canes (for garnish)**

In a large punch bowl, combine moonshine, liqueur, schnapps, and milk and stir. Ladle over ice to serve, and garnish with miniature candy canes.



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