

Our State eats

Sponsored by North Carolina Department of Natural and Cultural Resources

Mountaintop Julep

Yield: 1 cocktail.

- 5-6 mint leaves**
- ½ ounce simple syrup**
- 3 ounces Pinetop Carolina Moonshine**
- Crushed ice**
- Fresh mint sprig (for garnish)**

In a Julep cup or rocks glass, gently muddle the mint leaves and syrup. Top with moonshine and crushed ice. Stir until cup is frosted on the outside. Top with more ice to fill cup and garnish with a sprig of fresh mint.



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Strawberry Moonshine Mojito

Yield: 1 cocktail.

Strawberry Simple Syrup

- 1 cup fresh, local strawberries, halved or quartered
- 1 cup sugar
- 1 cup water

Mojito

- 5-6 mint leaves
- ½ ounce strawberry simple syrup
- ¾ ounce fresh lime juice
- 2 ounces Howling Moon Strawberry Moonshine
- Ice
- Club soda
- Fresh mint sprig (for garnish)
- Fresh strawberry (for garnish)

For the strawberry simple syrup: In a small bowl, macerate strawberries by stirring pieces with sugar; cover and refrigerate overnight. The next day, boil 1 cup water and add to macerated strawberry mixture. Strain strawberry mixture, reserving syrup in an air-tight container or squeeze bottle. The syrup will keep for up to 1 week in refrigerator.

For the mojito: In a cocktail shaker, muddle mint with syrup and lime juice. Add moonshine and ice and shake vigorously until outside of tin is very cold. Strain into a Collins glass over fresh ice and top with soda. Garnish with fresh mint sprig and strawberry.



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Carolina Mountain Fizz

Yield: 1 cocktail.

Lavender Simple Syrup

- 1 cup sugar
- 1 cup water
- 1 tablespoon lavender buds

Cocktail

- 2 ounces Broadslab Legacy Moonshine
- 1 ounce fresh lemon juice
- $\frac{3}{4}$ ounce lavender simple syrup
- 1 egg white
- Ice (for shaking)
- Club soda
- Lavender buds, for garnish

For the lavender simple syrup: Combine sugar 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 lavender buds. Cover and 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 cocktail: In a cocktail shaker, combine moonshine, lemon juice, lavender simple syrup, and egg white and shake vigorously for 30 to 45 seconds. Add ice and shake until outside of tin is very cold. Double strain into a chilled Collins glass without ice, and let sit for 30 seconds. Slowly pour cold club soda into the drink. The foam should be thick enough to rise above the lip of the glass. Sprinkle with lavender buds to garnish.



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