

'Merican Pie: Citizens Kitchen & Bar's Apple Pie Cocktail

From Xania Woodman on Aug 30, 2013

f Share

10

Tweet

0

Pinterest

0

ShareThis

10

Vote

1



Preparing for a blowout Fourth of July barbecue? You'll need some patriotic provisions, including a killer cocktail that is as American as apple pie. Light Group corporate mixologist Michael Monrreal's Apple Pie cocktail at Citizens Kitchen & Bar is all-American, right down to its American Harvest organic vodka (made from American winter wheat and water from beneath Idaho's Snake River Plain) and Denver-made Leopold Bros. New York Sour Apple liqueur (a small-batch blend of sour and sweet Upstate New York apples, eau-de-vie and a sour mash of malted barley). Apple juice, lemon juice and agave syrup make up the balance, and all in proportions that have punch written all over them. Multiply the recipe to have enough to offer your over-21 guests, fill a punch bowl and toss in some thin apple slices and cinnamon sticks. Or, if you will be outdoors pour it all into a fancy drink dispenser and stand back—this one is bound to go off like Roman candles.