

Adirondack Buck

The Locally Inspired Gin Buck

The gin buck is a classic cocktail of the 20's, 30's and 40's. This locally inspired version uses Blue Line Gin, maple syrup and cider produced from Champlain Valley orchards. Feel free to substitute apple cider for the maple syrup if you desire a stronger apple presence.



The
Carriage House
Cooking School

1 1/2	ounces	blue line gin
1/2	ounce	lemon juice
1/2	ounce	pure maple syrup
3	ounces	downeast unfiltered cider
1	large	lemon twist
1	sprig	fresh rosemary

1. Fill a glass with ice and add the gin, lemon juice and maple syrup. Top with the cider and stir briefly with a bar spoon.
2. Garnish with a twist of lemon and a sprig of rosemary.