

THE CULTURAL HERITAGE FUND COLLINS

INGREDIENTS:

- 2 oz gin, vodka, bourbon, or skip the booze altogether for a delicious zero-proof drink
- 1 oz fresh lemon juice
- ½ oz simple syrup, honey, or agave nectar/syrup*
- Club soda or seltzer
- Garnish: maraschino cherry and/or a lemon wheel

INSTRUCTIONS:

- Combine the first three (or two, for zero-proof) ingredients in a cocktail shaker, add several ice cubes, and shake well to combine and chill
- Fill a collins or a double old fashioned glass with ice
- Strain the drink into the ice-filled glass, top with club soda or seltzer, stir gently to combine, and top with the garnishes of your choice



*NEXT-LEVEL INSTRUCTIONS:

If you're planning ahead and feeling creative, you can take this drink to the next level by making an infused syrup with a few slices of ginger or a bit of coarsely crushed stick cinnamon.

Combine equal parts water and sugar (for simple syrup) in a saucepan, or use a few ounces of honey or agave nectar, and add the spice of your choice. Bring to a boil, stirring to dissolve sugar if necessary. Turn off, cover, and let stand for 4-12 hours.

Strain and store refrigerated. Use as directed in the CFH Collins!

Now, what do you say we take the CHF to the next level, too?