

CHINNEY
SPIRITS

Chinnery Gin

*Christmas Drinks
to Make at Home*



Chinnery Hot Gin Punch



Ingredients

- 1 litre Pressed apple juice
- 500ml Chinnery Gin
- 250ml Sweet (red) Vermouth
- 75ml Balsamic Cider Vinegar (optional, but adds a richness of flavour)
- The juice of 3 oranges
- Whole cinnamon sticks, star anise, cloves, to taste
- One vanilla pod (sliced lengthways)

Preparation

Combine all the ingredients in a pot and warm gently on the stove for 30 minutes. Don't allow it to boil. Serve in a teacup with a cinnamon stick and a slice of orange. Makes about 10 cups.

Chinnery Gin & Tonic



Ingredients

- 35ml Chinnery Gin
- 100ml quality tonic, such as Poacher's Wild
- Twist of pink grapefruit
- Ice

Preparation

Pour one measure of Chinnery Gin (35ml) into a highball glass. Cut a strip of peel (about 7cm would do) from a pink grapefruit. Hold it, outer skin down, over the glass and squeeze to release the oils into the glass. Drop the peel into the gin. Fill the glass with ice. Top with tonic.

Chinnery Gin Buck



Ingredients

- 35ml Chinnery Gin
- 100ml ginger ale
- Juice of half a lime
- Lime wheel, to garnish
- Ice

Preparation

Pour one measure of Chinnery Gin (35ml) into a highball glass. Add the juice of half a lime. Fill the glass with ice and top off with ginger ale.

Garnish with a wedge of lime or a lime wheel.

Chinnery Dry Martini



Ingredients

- 50ml Chinnery Gin
- 20ml Dry (white) Vermouth
- Lemon twist or olive, to garnish

Preparation

Fill a mixing glass with ice and pour in the gin and vermouth. Stir well. Strain into a chilled martini glass. Squeeze the twist of lemon over the glass to release the oils and drop it in. Or garnish with an olive, if you prefer.

Chinnery Gin Hanky Panky



Ingredients

- 50ml Chinnery Gin
- 50ml Sweet (red) Vermouth
- 5ml Fernet Branca
- Twist of orange, to garnish

Preparation

Add the gin, sweet vermouth and Fernet Branca to a mixing glass filled with ice. Stir well, then strain into a coupe glass. Squeeze the orange peel over the glass to release the oils, then add the peel to the drink.