

The Oregon Way

August 20th, 2020
Closing Night Happy Hour

“Vote-By-Mail” Airmail Cocktail

With Spirits

- 1 oz white rum
- ½ oz lime juice
- ½ oz honey
- 1 cup ice
- Champagne sparkling wine

Directions:

Combine rum, lime juice, and honey syrup in a cocktail shaker. Add ice, cover and shake until chilled. Strain into Champagne flute. Top with Champagne.

Mocktail Version

- 1 lime, cut into wedges
- 2 tablespoons sugar
- 1½ oz lime juice
- ½ oz honey
- 8 oz soda water

Directions:

1. In a cocktail shaker, muddle all the lime wedges with sugar, until the lime wedges release their juices, and sugar and lime juice become syrupy.
2. Fill the cocktail shaker with ice, add lime juice, and shake vigorously.
3. Strain into an ice-filled highball glass, top with soda water, and stir. Garnish with a lime wedge or a lime twist.

Marionberry Cobbler

- 1 stick butter
- 1-¼ cup sugar
- 1 cup self-rising flour
- 1 cup Milk
- 2 cups marionberries

Directions:

1. Melt butter in a 8 x 8 baking dish
2. Pour 1 cup of sugar and flour into a mixing bowl, whisking in milk
3. Mix well
4. Then, pour in melted butter and whisk it all well together
5. Butter a baking dish
6. Now rinse and pat dry the berries
7. Pour the batter into the buttered baking dish
8. Sprinkle berries over the top of the batter; distributing evenly
9. Sprinkle ¼ cup sugar over the top
10. Bake in the oven at 350 degrees for 45- 60 minutes, or until golden and bubbly
11. Sprinkle an additional teaspoon of sugar over the cobbler 10 minutes before it's done.