Megilla Gorilla (aka Aviation)
2 ounces gin
1/2 ounce crème de violette
3/4 ounce freshly squeezed lemon juice (1 lemon)

Shake all ingredients with ice. Strain into a martini glass.

Vashti-quila Sunrise
½ cup fresh grapefruit juice (1 grapefruit)
1 ½ ounces tequila
juice of ½ lime
½ ounces grenadine
½ round of orange (optional garnish)

Mix first 3 ingredients. Pour over ice in a martini glass. Drizzle in the grenadine—it will sink to the bottom.

HaMan’s Hat-an with a Lemon Spiel
(aka Haman’s Hang-over)
2 ounces bourbon or rye
1 ounce sweet vermouth
2 dashes orange bitters
1 pitted cherry (fresh, frozen, or brandied)
lemon peel (for garnish)

Shake bourbon, vermouth and bitters thoroughly with ice. Pour over a cherry in a cocktail glass. Use a vegetable peeler or paring knife to cut a strip of lemon peel for garnish.

Recipes by Aviva and Andrew Goldfarb
Purim Cocktails
Shopping List

**Grocery Store**
2 - 3 lemons
1 - 2 grapefruits (or grapefruit juice)
1 orange
1 lime
1 - 2 fresh or frozen cherries, or brandied cherries

**Liquor Store**
gin
tequila
crème de violette
bourbon or rye
sweet vermouth
orange bitters
grenadine

**Tools**
cocktail shaker (can use a mason jar)
ice
jigger
citrus juicer
martini/coupe glasses
vegetable peeler or paring knife