

Fall INTO PUMPKIN SEASON

With Some Fun Local Favorites:

As the temperatures and leaves begin to fall and parents settle back into their school routine, the thoughts of adults start to turn to pumpkin drinks. September is the start of the pumpkin season – one heralded by everything from pumpkin muffins to pumpkin salsa – but most desirably, pumpkin beverages, especially pumpkin beers.

In Boulder County you can find nationally popular pumpkin beers like Blue Moon Harvest Pumpkin Ale and Shipyard Pumpkin-head as well as local offerings from Upslope Brewing of Boulder, the Denver Beer Company, and Avery Brewing in Gunbarrel.



Those looking for dessert options should try Heritage Hills Pumpkin Spice, a cream liqueur that carries notes of oranges, pumpkin, vanilla and graham crackers layered with cinnamon and cloves. It mixes well into coffee drinks and seasonal cocktails, providing a decadent but not overwhelmingly sweet treat all the way into Thanksgiving.

For pumpkin lovers looking for something more eclectic, try Pumpkin King Cordial from Boulder's Vapor Distillery.

Vapor Distillery in east Boulder quickly made a name for itself with its innovation and award-winning gins. Each year Vapor produces an annual fall delicacy – Pumpkin King Cordial.

This handcrafted seasonal liqueur is made by blending roasted organic Baby Bear Pie pumpkins from local Munson Farms with fresh ground cloves, cinnamon, ginger, nutmeg, Madagascar Bourbon vanilla beans, and Vapor's renowned Western style RHok Gin. It's a prized limited release that tastes like pumpkin pie in a glass.

Pumpkin King Cordial holds its own as a simple dessert drink over ice and a simple splash will brighten up any hot cocoa. It adds a touch of autumn romance when featured in a holiday martini.

Try these recipes at your next gathering or throughout the holiday season.



Pumpkin Pie Martini:

1½ oz. Vapor Distillery Pumpkin King Cordial
1½ oz. Irish Cream
½ oz. Whipped Cream Vodka
Cinnamon stick

Shake the wet ingredients over ice and strain into a chilled martini glass. Garnish with a cinnamon stick.

If you are one of those people who don't think pumpkin spice should be limited to Fall, this pumpkin tiki drink, will allow you to have a taste of autumn while holding on to your last remnants of summer.



The Hoodoo Princess:

1½ oz. Vapor Distillery Pumpkin King Cordial
1½ oz. Black Magic Spiced Rum
1 oz. lemon juice
2 oz. orange juice
½ oz. Grand Marnier
½ oz. Honey Simple Syrup*

A dash of Angostura Bitters

Combine all the ingredients in a cocktail shaker with ice then strain into an old fashioned glass full of crushed ice. Garnish with a cherry, pineapple, and a drink umbrella or sprig of fresh mint.

***Honey Simple Syrup:**

1 cup of honey
1 cup of water

Boil the water in a small saucepan. Pour in the honey and stir until it dissolves. Remove immediately, cap the lid and allow to cool. Honey simple syrup will keep its flavor in the refrigerator for two weeks.

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