

*Cocktails & Cheese*

*Recipe & Cheese by Amy Spitznagel - Idyll Farms*

*G.O.A.T. Mule Cocktail & Idyll Farms Idyll Puck*

Idyll Puck is a cave- aged G.O.A.T. Cheese named because it's the same size and shape as a hockey puck! It has an ash-ripened, edible, wrinkled rind, beginning with a smooth texture and a mild, lemony flavor from the pasture-raised fresh Idyll Farms goat milk, evolving into a nutty, creamy profile with age. American Cheese Society 1st place winner (2019) 2021 Good Food Awards Finalist

G.O.A.T. Mule cocktail

G. Ginger Beer (2 oz)

O. OJ (1 oz)

A. Aperol (1/2 oz)

T. Tito's vodka (2 oz)

Pour ingredients over ice in a copper mug- garnish with an orange wedge and/or candied ginger. Enjoy with Idyll Puck G.O.A.T. cheese on a Fig cracker!

