

# Learn to Fly Cocktails

## Aviator Fuel Cocktail

### Ingredients:

2 ounces vodka  
2 ounces lemonade  
2 ounces lemon-lime soda  
Lemon wedge, to garnish

### Directions:

1. Combine the vodka, lemonade and lemon-lime soda in an ice-filled highball or Collins glass.
2. Garnish with the lemon wedge, and serve.

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## Rum with a View

### Ingredients:

2 parts spiced rum  
.5 part of coconut rum  
2 parts pineapple juice  
.5 part splash blue curacao  
.5 part squeeze of fresh lime juice

### Directions:

1. Mix all ingredients in a shaker with ice; shake vigorously and pour contents into lowball glass.
2. Garnish with orange wedge.

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# Earn your Wings



## Ingredients

### For the Wings:

- 3 pounds chicken wings
- Salt & pepper to taste

### For the Sauce:

- 1 teaspoon grated lime zest
- 1/2 cup fresh lime juice
- 1/4 cup tequila
- 1 tablespoon agave nectar
- 1 teaspoon ground cumin
- 1 teaspoon adobo sauce
- Salt & pepper to taste
- Chopped fresh cilantro, for garnish (optional)

## Directions

- Prepare the wings:  
Preheat the oven to 350 degrees F. Season the wings with salt and pepper and arrange on a baking sheet in a single layer. Cook until just brown and crisp, about 45 minutes.
- Make the sauce:  
Combine the lime zest and juice, tequila, agave syrup, cumin, adobo sauce, 1/2 teaspoon salt and 1/2 tablespoon pepper in a bowl. Pour over the warm wings and let marinate at least 30 minutes.
- Final Touches:  
Preheat a grill to high. Grill the wings until marked, 10 to 15 minutes, turning as needed. Transfer the marinade to a saucepan and cook until slightly thick, about 8 minutes. Drizzle the wings with the sauce and top with cilantro, if desired.