

#HBAAC20 SIGNATURE COCKTAIL

APPLE CIDER GIMLET

JOIN OUR MIXOLOGIST ON 17 NOV. AT 3:45 ET TO SHAKE THINGS UP

INGREDIENTS AND THINGS

- ▶ Apple cider
- ▶ Sugar
- ▶ Lemon juice
- ▶ 2 oz. gin or vodka
- ▶ 1 lemon or 1 apple
- ▶ Cinnamon stick (optional)
- ▶ Small knife and cutting board
- ▶ Drinking glass
- ▶ Ice
- ▶ Shaker (or mason jar/wide mouth water bottle)
- ▶ Jigger (or measuring spoons @ 1/4 cup measure)
- ▶ Strainer (or small sieve/slotted spoon)

1. MAKE APPLE CIDER SYRUP

- ▶ Place one cup of apple cider and one cup of sugar (preferably raw, but white will do) in a sauce pan and simmer gently until all sugar has dissolved. Bottle and refrigerate until ready to use.

2. MAKE APPLE CIDER GIMLET

- ▶ Add 1.5 TBS lemon juice, 1.5 TBS apple cider syrup and 2 oz. gin or vodka into a cocktail shaker with plenty of ice.
- ▶ Shake vigorously for 10-15 seconds and strain into coupe glass (any glass will do).
- ▶ Garnish with a thin slice of lemon or apple and a cinnamon stick. **ENJOY!**

