

Cocktail Recipe



Recipe for: Apple Cider Bourbon Pitcher

From the Bar of: Twin Roots Garden Co.

MAKES: 8 cocktails | PREP: Mix & chill | GLASS: Rocks | GARNISH: Apple slices

Ingredients

1 1/2 cups bourbon
3 cups refrigerated apple cider
1/2 cup fresh lemon juice
1/4 cup pure maple syrup, plus more to taste
1 cup chilled plain sparkling water
Thin apple slices
2 cinnamon sticks, for the pitcher
Ice, for serving

Directions

1. Stir bourbon, cider, lemon juice, and maple syrup together in a pitcher.
2. Refrigerate until cold. Taste and adjust the sweetness before serving.
3. Add sparkling water just before serving.
4. Serve over ice with apple slices. Add cinnamon sticks to the pitcher.

Keep ice in the glasses, not the pitcher. Use apple cider, not apple cider vinegar.

