

Fall Cocktails



Classic Appletini

- 1 part Vodka
- 1 part Apple Schnapps
- 1 splash of dry Vermouth
- Ice

Directions: Shake ingredients in a cocktail shaker with ice. Strain into a chilled glass and garnish with an apple slice.

Variations:

Caramel Apple Martini: Add 2 parts Butterscotch Schnapps and 2 parts Apple Schnapps and no Vermouth

Honey Crisp Apple Sangria:

- 3 cinnamon sticks (plus more for garnish)
- 2 honeycrisp apples
- 1 orange
- 1 (750 ml) bottle red wine (I suggest a light-bodied Spanish variety)
- 1 and 3/4 cups apple cider¹
- 1/2 cup brandy
- 1/4 cup orange juice (or juice from 2 medium oranges)
- juice from 1 lemon
- club soda, to taste

Directions

1. Wash and chop the apples in pieces
2. Thinly slice the orange
3. Place the apples, cinnamon sticks and oranges in a large pitcher
4. Add wine, apple cider, brandy, orange and lemon juice,
5. Allow time to sit in the refrigerator, the longer the more the flavors will infuse into the sangria.
Suggested time is 6-24 hours
6. Add sugar to taste if you want it to be sweeter, add 1-2 tablespoons of sugar, honey, or agave

Spiked Cider Tea

This list wouldn't be complete without at least one cider recipe so stay warm this coming season with a spiked cider tea; there's no better drink to keep us warm at night!

Ingredients

- black tea bag
- ½ tsp pure vanilla extract
- 2 oz gin
- 8 oz apple cider
- Garnish: 2 lemon slices

Directions

1. In a pot, add the cider and vanilla
2. Bring it to a boil then remove from the heat
3. Add the tea bag and steep for 3 minutes
4. Remove the tea bag, stir in the gin
5. Serve with a lemon slice.