

Bourbon Spiked Cider

BOURBON INFUSED APPLE CIDER

ingredients

- 4 1/2 cups apple cider
- 1 tbs. orange or lemon juice
- 1 whole cinnamon stick
- 3 whole cloves
- 1 whole star anise
- 8 ounces of Bourbon
- 4 slices of orange for garnish
- 4 slices of apple for garnish
- Optional sugar to rim the glass
- Spice it up with a little Ginger

Tip:

You can use a mulling spice instead of separate ingredients. Alternatively, you can serve the drink cold. Allow the mixture to cool, strain, then serve over ice and garnish.

directions

Hot Apple Cider

- Place the apple cider, cinnamon, orange juice, cloves and star anise in a small pot (or crock pot for 1 hour on high) and bring to boil. Lower and simmer for 10 minutes. Remove from heat and strain into a pitcher.

Cocktail

- Take an extra orange slice and rub over the rim of the glass, dip in sugar
- Place 2 ounces of bourbon and 1 cup of cider mix into glass
- Garnish w/ an orange slice, apple slice and a stick of cinnamon. Serve warm.