

Holiday Cider Lowball Cocktail Recipe

Ingredients:

2 oz. Michter's Single Barrel Bourbon
1 oz. unfiltered apple cider
 $\frac{3}{4}$ oz. lemon juice, freshly squeezed
 $\frac{1}{4}$ oz. barrel-aged vanilla syrup
 $\frac{1}{4}$ oz. Benedictine
Two dashes cinnamon

Yield: 1 cocktail

Directions:

1. Make the vanilla syrup by adding equal parts of water and sugar; then add a few vanilla beans to the solution, dissolve and simmer for 10 minutes
2. In a mixing glass, add all of the ingredients
3. Add ice and shake or stirred, as desired, for 30 seconds
4. Using a low ball or rocks glass, add fresh ice and strain mixed ingredients into glass
5. Garnish with a slice of red apple, a dash of cinnamon and a cinnamon stick



BULL & BEAR

