

# cocktail Recipe

## Herb Infused Bourbon Apple Cider

### INGREDIENTS

8 oz organic apple cider  
4 oz bourbon  
4 tbsp honey-thyme simple syrup (see recipe below)  
4 tsp lemon juice  
splash of club soda  
dash of cinnamon

### TO GARNISH

4 thin apple slices  
2 thin lemon slices  
2 thyme sprigs  
2 cinnamon sticks

### INSTRUCTIONS

- Fill a cocktail shaker with ice. Add the honey-thyme simple syrup, bourbon and apple cider to shaker. Shake until well-mixed. Add the lemon juice, club soda and the dash of cinnamon. Shake again, until well-mixed.
- Pour into 2 glasses over ice.
- Garnish with 2 thin apple slices, a slice of lemon, a sprig of thyme, and a cinnamon stick. Serve and enjoy!

## Honey Thyme Simple Syrup

### INGREDIENTS

½ cup sugar  
½ cup honey  
1 cup water  
10 sprigs of fresh thyme tied together with kitchen twine

### INSTRUCTIONS

- In a small saucepan, combine the sugar, honey and water. Heat over medium-high heat, stirring occasionally until the sugar is completely dissolved. Submerge the tied thyme in the still-hot simple syrup and steep for 30 minutes.
- Remove the thyme and discard. Strain the syrup through a fine mesh sieve to remove any thyme leaves or other particles.
- Store in a glass jar in the refrigerator until chilled. Unused syrup can be stored in refrigerator for up to two weeks

