



# Bourbon and Apple Cider Cocktail

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The perfect fall cocktail with the flavors of apple, bourbon and ginger.

**Course** Bourbon

**Prep Time** 10 minutes

**Total Time** 10 minutes

**Calories** 483kcal

**Author** Barb

## Ingredients

- 2 ounces Apple Cider chilled
- 1 ounce Bourbon
- 1/2 to one tsp maple syrup optional
- 2 ounces Ginger Beer chilled
- Apple wedges for garnish

## Instructions

1. Combine the cider, bourbon, and maple syrup in a cocktail shaker filled with ice and shake until very cold (if serving a crowd, combine these two ingredients in a pitcher and refrigerate for at least an hour.
2. Strain mixture into an ice filled glass and top with the chilled ginger beer. Stir gently.
3. Garnish with an apple wedge and serve.

## Notes

About that apple slice.

I love the cute star shape in the center of an apple as much as the next guy but for practicality sake, well, you have to get to the center of the apple and only get maybe two good slices. I don't advise wasting most of the apple for that effect. Simply use apple wedges instead of slices!

I've made this cocktail several times since this post and have taken to putting a rim on it with sugar and cinnamon.

Mix a combination of 2 Tablespoons of sugar with a teaspoon and a half of cinnamon on a flat plate. Rub the edge of the glass with maple syrup or cider, and dip it in the cinnamon/sugar mixture. Proceed according to above directions.

## Nutrition

Serving: 1grams | Calories: 483kcal