



Orchard Elixir



1 serving



10 minutes

INGREDIENTS

3 oz apple cider

1/2 oz lemon juice

1/2 oz spiced maple syrup*

sparkling water

fresh herbs such as thyme,

rosemary, or sage

DIRECTIONS

Combine cider, lemon juice and spiced maple syrup in a bar tin or jar, add ice, shake for 10 seconds.

Pour over fresh ice into a rocks glass, top with sparkling water and garnish with fresh herbs.

*To make spiced maple syrup:

In a small saucepan over low heat, combine 1/2 cup maple syrup with 1/2 cup water, add 1 cinnamon stick, 1 teaspoon whole allspice, 8 cloves and simmer for 8 minutes, stirring occasionally. Turn off the burner, cool the syrup to room temperature, and strain syrup into a clean jar. Compost or discard solids, or save for another use like mulled cider or chai.

(Please feel inspired to use any baking spices from your pantry!)

