

Morris Men Cook **Twist 2** – Cocktail Demo

Caramel Apple Cider Mimosa

4 Servings

Ingredients:

2 tbsp. caramel
2 tbsp. cinnamon sugar
1 cup apple cider, chilled
8 oz. caramel vodka or salted caramel vodka
1 750-ml bottle of bubbly (champagne or prosecco)
Apple slices, for garnish

Directions:

Step 1: Pour prepared caramel into a small dish. Pour cinnamon sugar into another small dish. Dip champagne flutes into caramel to rim glass, then dip into cinnamon sugar until coated.

Step 2: Pour $\frac{1}{4}$ cup apple cider and 2 ounces vodka into each flute and top with bubbly.

Step 3: Garnish with an apple slice before serving.



Apple Cider Moscow Mule

1 Cocktail Serving

Ingredients:

$\frac{1}{4}$ cup apple cider, chilled
1 $\frac{1}{2}$ ounces vodka
1 tbsp. lime juice, freshly squeezed
 $\frac{1}{2}$ cup crushed ice
 $\frac{1}{2}$ cup ginger beer, chilled
1-2 apple slices, for garnish
Cinnamon stick, for garnish
Mulled cranberries, or orange slice for garnish (optional)



Directions:

Step 1: Pour apple cider, vodka and lime juice into a copper mug. Then, add the crushed ice and top off with the ginger beer. Stir to combine.

Step 2: Garnish and Serve. Drop an apple slice into the mug with cinnamon stick. Serve

Apple Cider Moscow Mule – Recipe Variations

~ **Make it spicy.** Add to original recipe, ½ to 1 ounce of Fireball cinnamon whisky (to taste)

~ **Make it sweeter.** If you want a sweeter cocktail, use apple juice instead.

~ **Make a party pitcher.** Simply mix 4 cups apple cider, 2 bottles ginger beer, and 1 cup vodka in a pitcher. Then pour into ice-filled glasses and garnish.

~ **Make a mocktail.** For a non-alcohol drink, simple leave out the vodka. You'll still have an amazing beverage with all the sweet and sour flavors.