

CIDERBOYS

HARD CIDER

COCKTAIL RECIPES

*with Frank Johnson
the Ginger Chef ATX*

MILWAUKEE (VIRTUAL) IRISH FEST 2020

BALSAMIC PEACH SPRITZ

1 tbsp white balsamic vinegar

1 oz vodka

4 oz *Peach County* CIDERBOYS

GARNISH – basil extra virgin olive oil, sliced peaches, & basil leaves

- Combine balsamic vinegar and vodka in a cocktail shaker
- Add ice and shake well until chilled
- Strain into a Collins glass with ice and top off with *Peach County*
- Garnish with a very small drop of basil oil, fresh basil and peaches.



SOUTHERN PEACH SMASH

2 oz whiskey or bourbon

½ oz lemon juice

1 oz demerara simple syrup

4 oz *Peach County* CIDERBOYS

GARNISH – peach slices

- Combine whiskey, lemon juice and syrup in a cocktail shaker
- Add ice and shake well until chilled
- Strain into a double old fashioned glass with ice
- Top off with *Peach County*
- Garnish with peaches.



APPLE MAPLE DARK AND STORMY

2 oz dark rum
2 dashes ginger bitters
1 tbsp maple syrup
1 ½ oz ginger beer
4 oz *First Press* CIDERBOYS

GARNISH – apple slices

- Combine rum, bitters, maple syrup, ginger beer, and *First Press* in a cocktail shaker
- Add ice and stir
- Strain into a highball glass with crushed ice
- Garnish with apple slices



INDIAN SUMMMER COCKTAIL

3 oz *First Press* CIDERBOYS

1 ½ oz anjeo mezcal, Kimo Sabe

½ oz freshly squeezed lime juice

GARNISH – apple slices, chili salt

- Combine mezcal, lime juice and *First Press* in a cocktail shaker
- Add ice and stir, for 20 seconds until chilled
- Strain into a double old fashioned glass with ice
- Garnish with apple slices and chili salt rim



APPLE CIDER BEES KNEES

2 oz gin

1 oz *First Press* CIDERBOYS

1 oz rosemary honey syrup

1 oz freshly squeezed lemon juice

GARNISH – apple slices, rosemary

- Combine gin, lemon juice, rosemary honey syrup and *First Press* in a cocktail shaker
- Add ice and stir, for 20 seconds until chilled
- Strain into a coupe martini glass
- Garnish with apple slices and rosemary sprig



SPARKLING FIG & HONEY

1 oz honey syrup

½ oz Cointreau

4 oz *First Press* CIDERBOYS

GARNISH – half fig

- Combine honey, Cointreau and *First Press* in a cocktail shaker
- Add ice and stir, for 20 seconds until chilled
- Strain into a coupe martini glass
- Garnish with half fig



PINEAPPLE HULA CIDER-ADE

1 oz fresh lemon juice
1 oz simple syrup
6 oz *Pineapple Hula* CIDERBOYS

GARNISH – pick with grilled pineapple and strawberry

- Combine lemon juice, simple syrup and *Pineapple Hula* in a cocktail shaker
- Add ice and stir, for 20 seconds until chilled
- Strain into a stemless wine glass with crushed ice
- Garnish with a pick with grilled pineapple and strawberry



SCALLIWAG

½ oz fresh lime juice

½ oz passion fruit syrup

½ oz apricot liqueur

1 oz dry gin

1 oz blended lightly aged rum, Plantation 3 Star

3 oz *Pineapple Hula* CIDERBOYS

GARNISH – mint sprig

- Pour the *Pineapple Hula* into a snifter
- Add remaining ingredients into a cocktail shaker
- Fill with crushed ice
- Flash blend, with a stick blender
- Strain into glass over the cider
- Garnish with a mint sprig



STRAWBERRY LIME CIDER - ADE

1 oz fresh lemon juice

1 oz simple syrup

6 oz *Strawberry Magic* CIDERBOYS

- Combine lemon juice, simple syrup and *Strawberry Magic* in a cocktail shaker
- Add ice and stir, for 20 seconds until chilled
- Strain into a stemless wine glass with crushed ice
- Garnish with a strawberry



STRAWBERRY MAGIC - BASIL SMASH

1 basil leaf
3 halved strawberries
6 oz *Strawberry Magic* CIDERBOYS

- Muddle basil leaf and 3 halved strawberries in a Collins glass
- Add crushed ice to glass
- Top with *Strawberry Magic*



SUMMER BERRY SMASH

$\frac{1}{4}$ cup mixed fresh berries (raspberries, blueberries, or blackberries)
6 oz *Strawberry Magic* CIDERBOYS

- Muddle berries in a Collins glass
- Add crushed ice to glass
- Top with *Strawberry Magic*

