

# Westfield State University

# virtual **HOMECOMING**

## Owl Signature **Cocktail | Mocktail**



### **Apple Cider Fizz: Mocktail**

Fill favorite glass with Ice

Pour enough local apple cider to fill half the glass, top with your favorite flavor of Polar Seltzer Water (Apple Pomegranate is very tasty)

Top with an apple slice from a local farm such as Mountain Orchard and a straw

For a little more fun, consider using a fall color sanding sugar or the sugar and spice glass rimmer in the recipe below.

### **Bourbon (or Whiskey) Apple Cider**

Prepare your favorite glass with a sugar and spice rim (recipe below) by dipping the glass in lemon juice and then the sugar mixture.

Fill a shaker tin  $\frac{3}{4}$  full with ice

Add  $\frac{1}{2}$  cup or 4 oz. of local apple cider

$\frac{1}{2}$  of a lemon juiced or 1 T Lemon Juice

2 Oz. Jigger of your favorite bourbon such as Berkshire Mountain Distillery Two Lanterns.

Top tin and shake until the outside is frosty

Strain into your glass straight up or over an ice sphere.

### **Sugar & Spice Rimmer**

1 t White Sugar

1 t Brown Sugar

$\frac{1}{4}$  t Cinnamon

$\frac{1}{8}$  t Nutmeg

### **Production Tips!**

- If you don't like bourbon, try the recipe and substitute V One Vodka from Hadley, MA
- For something warm, try mulling your cider and serving in a mug with the bourbon, lemon, and a rimmed edge. (This turns the drink into a fall flavored hot toddy.)
- Try freezing your cider into ice cubes or spheres so that the drink does not water down
- This drink is great in a pitcher for a party, multiple the recipe by 4 and serve in a pitcher over ice.
- Ginger Beer can be added to the drink for an extra kick and flavor if you prefer a fizzier cocktail.
- Pumpkin pie spice can be substituted for the nutmeg and cinnamon if you prefer, use  $\frac{3}{4}$  of a teaspoon.