



Ruby Chai Appletini

Warm rich Rooibos and spice blended superbly with apple.

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1.5 oz Square One Organic Vodka infused with Numi Organic Ruby Chai Tea
1.5 oz organic apple cider infused with Numi Organic Ruby Chai Tea
.5 oz organic Agave nectar (amber is preferred)
¼ organic Gala Apple

Cut the apple in half, just off center leaving the stem on. Then slice the core out just to the other side of the stem. Reserve core slice for garnish. Cut one quarter of the apple into pieces, removing the seeds and core. In a mixing glass, muddle into applesauce consistency. Add Agave nectar, Square One, Cider and ice. Shake for 10 seconds and Strain up into a chilled cocktail glass. Head should be frothy and creamy. Garnish with the apple core slice on the rim or floating.

To make this drink as a one-off at home, Use 1 bag of tea per each 6 ounces of liquid, infusing the vodka cold for an hour or two and heating the cider and infusing for 3-5 minutes.

To batch prep for speedy bar service or an at-home party, prepare the two infusions as below:

Infusions

Ruby Chai- infused Square One: In a mason jar or other glass sealable container add 750ml bottle of Square One and 6 bags of Numi Ruby Chai Tea. Let infuse for 1-2 hours. Remove the bags and squeeze back excess vodka. Pour the infused vodka back into a Square One bottle that has had the labels removed (infusion bottles with brand labels on them may be a legal issue in your state; check with your ABC office). Use a labeler to mark your bottle.

Ruby Chai-infused Apple Cider: Pour cider into a sauce pan and heat (try not to boil). Turn off the heat and add 1 bag of Numi Ruby Chai Tea per 6 ounces of cider. Let steep for 3-5 minutes and remove the tea bags, squeezing back any remaining liquid. Pour spiced cider into a store 'n' pour or other bar speed bottle (another de-labeled Square One bottle looks nice).

Mixologist's Note:

I love chai and Numi's Ruby Chai blend with Rooibos makes for a delicious infusion agent in cocktails. The warm rich spice blends superbly with the apple and by infusing we get intense flavor with no added water. The texture of the Gala apple when muddled into sauce consistency gives this drink a velvety, viscous mouthfeel with a creamy head like a pint of Guinness. If you batch prep the infusions and the apples and this drink is really easy to prepare and serve.

*Organic ingredients are preferred when available, but of course, these recipes can be made with what is available. Always use the freshest, most seasonal and local produce.