



6-Spice Appletini

By Allison Evanow

Recipe per drink

- 1/3 apple muddled
- 2 oz. Square One Organic Vodka
- 1/2 oz. Aperol
- 1/4 oz. lemon
- 1 oz. spice syrup

Muddle apples in cocktail glass. Add remaining ingredients with ice. Shake and strain into a cocktail glass. Garnish with apple slices on a skewer.

Spice Syrup:

- 3 star anise
- 2 clove
- 3 Cardomom pods
- 2 tbsp. coriander
- 1 tbsp. fennel
- 1 grind black pepper
- 3 cups water
- 1 cup sugar

Boil all spices with water until reduced to 1 cup of liquid. Add sugar and simmer on low for 5-10 minutes or until it is a thin syrup. Store in a glass jar or squeeze bottle. Refrigerate after use. Can be stored for up to 1 week.

Mixologist's Note: This cocktail is perfect for early fall and winter as the spice lends a warm note to the cocktail without being too heavy.