

Maple Honeycrisp Bourbon Cocktail

Ingredients:

3 honeycrisp apples, sliced
(gala or fuji work as well)

1 cup water

3/4 cup apple cider

1 lemon, juiced

2 1/2 tbsp. maple syrup

1-2 tsp. sugar

2/3 cup bourbon

Garnish: Apple slices, fresh thyme



Add apples, water, cider, lemon juice, maple syrup and sugar to blender and process until smooth. Pour mixture through mesh sieve into pitcher and discard solids. Stir in bourbon and chill for an hour or two.

Serve over ice and garnish.