

Sips & SPIRITS

Bobbing for Spirits

- 3-4 oz pressed apple juice (*aka cloudy apple juice*)
- 1½ oz Deadhead Cask Aged Rum
- ¾ oz fresh lemon juice (*½ lemon*)
- ½ oz red hots/cinnamon imperials simple syrup
- 2-3 thin apple slices (*optional garnish*)

- 1) Fill cocktail shaker with ice, rum, lemon juice & syrup
- 2) Shake vigorously
- 3) Fill low ball glass halfway with crushed ice
- 4) Wedge apple slices into ice then add apple juice
- 5) Strain mixture from cocktail shaker into low ball glass
- 6) Enjoy!

Making Red Hots/Cinnamon Imperials Simple Syrup:

- 0) Ingredients:
 - 1 part red hots; 1 part water
- 1) In small pot on medium-high heat, add equal parts red hots and water
- 2) Stir until red hots has dissolved
- 3) Lower to medium heat & let simmer for 3-5 minutes, stirring occasionally
- 4) Remove from heat & let cool
- 5) Store in fridge up to two weeks in lidded jar