The Hollow Hill Sour

From Hollow Hill Farm

You'll need

1 Cocktail Shaker

1 Cocktail Strainer

Lighter

Ingredients

2 oz. Whiskey or Bourbon of choice

3 oz. fresh pressed apple cider

3/4 oz. fresh lemon juice

½ oz. Maple syrup

Ice as needed for shaking and serving

Optional Garnish:

1 cinnamon stick and a dried apple ring

Directions

1. In a cocktail shaker, combine Whiskey/Burbon, cider, lemon juice and maple syrup. Top with ice and shake vigorously for 30 seconds or until ice cold.
2. Place apple ring into a rocks glass with ice. Top the shaker with the strainer and pour into the glass.
3. If using, place a cinnamon stick on the rim of the glass. Light the end of the stick. After a moment, the fire will extinguish and an aromatic cinnamon smoke will swirl around the glass.

Enjoy!

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