

Fall Margarita

PREP TIME: 10 MIN | SERVES 2

INGREDIENTS

8oz apple cider
4 oz tequila
2 oz fresh orange juice
2 oz spiced simple syrup

For the spiced simple syrup:

1/2 cup water
1/2 cup sugar
1 small knob of ginger
2-3 cinnamon sticks

OR

1/4 tsp ground cinnamon
1/4 tsp ground ginger

For the rim:

Maple syrup (for dipping the rims)
1/4 cup sugar
1 tsp cinnamon

INSTRUCTIONS

- 1) First, let's make the spiced simple syrup. In a small saucepan, over medium low heat, heat together the water, sugar, cinnamon and ginger together.
- 2) Stir regularly until all the sugar has melted and the mixture has become slightly thicker.
- 3) If using ground cinnamon and ginger, strain the syrup out using cheesecloth or a very fine mesh strainer. The cinnamon and ginger leave behind an unpleasant residue as they do not melt down.
- 4) Add remaining ingredients to a shaker with lots of ice. Shake vigorously until well chilled.
- 5) Mix together the cinnamon and sugar until well mixed.
- 6) Dip the rim or your glasses in maple syrup, then dip in the cinnamon sugar.
- 7) Serve the margaritas and garnish with fresh cinnamon, apple slices and sage. Enjoy!

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