



CRAFT  
COCKTAILS

# APPLE CRISP



## APPLE CRISP

GLASS: COUPE OR MARTINI GLASS

TOOLS: MIXING GLASS, COCKTAIL SHAKER, HAWTHORNE STRAINER

### INGREDIENTS:

2 OUNCES IRON FISH MICHIGAN WHITE RUM  
2 OUNCES APPLE CIDER  
1 OUNCE CINNAMON SYRUP\*

\*CINNAMON SIMPLE SYRUP  
1 CINNAMON STICK  
1 CUP WHITE OR RAW SUGAR  
1 CUP WATER

BRING THE WATER TO A BOIL IN A SMALL SAUCEPAN, ADD SUGAR AND STIR UNTIL IT HAS DISSOLVED COMPLETELY. REDUCE THE HEAT, ADD THE CINNAMON STICK AND COVER THE PAN. SIMMER FOR 10-15 MINUTES. REMOVE THE PAN FROM THE HEAT. ALLOW IT TO COOL AND STEEP FOR AT LEAST 1 HOUR.

POUR ALL INGREDIENTS INTO MIXING GLASS,  
TOP WITH ICE, SHAKE AND STRAIN INTO CHILLED  
COUPE GLASS. GARNISH AND ENJOY!

GARNISH: GROUND CINNAMON OR APPLE SLICE, OR BOTH!

SPIRIT > MICHIGAN WHITE RUM

#IRONFISHCRAFTCOCKTAILS