

Toast to the Class of 1970 – 50th Reunion



Whiskey Sour

DESCRIPTION

This easy whiskey sour recipe is perfectly balanced and so easy to make! Garnish with an orange peel and a cocktail cherry.

INGREDIENTS

- 2 ounces (4 tablespoons) bourbon whiskey*
 - 1 ounce (2 tablespoons) fresh lemon juice
 - 3/4 ounce (1 1/2 tablespoons) pure maple syrup (or [simple syrup](#))
 - Garnish: Orange peel and a cocktail cherry
 - Ice, for serving
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INSTRUCTIONS

1. Add the bourbon whiskey, lemon juice, and syrup to a cocktail shaker. Fill with a handful of ice and shake until very cold.
2. Strain the drink into a lowball or Old Fashioned glass. Serve with ice, an orange peel and a cocktail cherry.

*You can use any variety of whiskey, but we prefer it with the sweeter flavor of bourbon.



Sparkling Spiced Apple Cider Mocktail

FOR THE SPICED SYRUP:

- 1 cup water
- ½ cup sugar
- ¼ cup honey
- 2 cinnamon sticks
- 1 star anise
- 2 inches fresh ginger, peeled and thinly sliced

FOR THE MOCKTAIL:

- 3 cups apple cider
- 1½ cups ginger beer (or ginger ale)
- 1½ cups plain seltzer water (orange flavored seltzer would also be great here)
- The spiced syrup (start with ½ cup and add more to achieve your desired sweetness)
- 2 large apples, thinly sliced
- ½ cup pomegranate arils
- ½ cup frozen cranberries

INSTRUCTIONS

FOR THE SPICED SYRUP:

1. Combine the water, sugar, and honey in a small saucepot and set over medium heat. Bring to a boil, stirring frequently, and then reduce the heat to a simmer. Cook for a few minutes, stirring every now and then, until the sugar and honey completely dissolve.
2. Add the spices and remove the pot from the heat. Allow the spices to steep in the syrup until it is cooled to room temperature. Strain out and discard the spices (or save for adding to the cocktail).
3. If making ahead, store in an airtight container in the fridge (this is how I store any leftover syrup as well).

FOR THE MOCKTAIL:

1. In a pitcher or punch bowl, stir together the apple cider, ginger beer, seltzer, and spiced syrup. It's best if all your ingredients are chilled ahead of time. Add more syrup, to taste. If it tastes too sweet with only the ½ cup of syrup, add some more seltzer. This is definitely a "to taste" recipe.
2. Add in the sliced apples and pomegranate arils. Refrigerate until you are ready to serve.
3. Just before serving, add the frozen cranberries.
4. Serve in glasses over ice.

NOTES:

1. This can easily be made a boozy drink. Bourbon, vodka, spiced rum – any of them would work beautifully here. I would add 1 cup of the liquor along with another ½ cup of your favorite orange- or apple-flavored liqueur or brandy. Yum!