

Marc's Smokey Mezcal Cider

Single Serving

- 2 oz (or 4 Tbsp) apple cider
- 2 oz (or 4 Tbsp) mezcal
- 1/2 oz (or 1 Tbsp) orange liqueur
- 1/2 fresh lime juiced
- 1-2 tsp maple syrup
- Kosher salt and cinnamon sugar mixed up for rimming glass
- Cinnamon stick and thin apple slice for garnish

* Rim glass and fill with ice

All wet ingredients go in shaker with ice and shake.

Pour and strain into glass and garnish.



12 Servings

- 3 cups apple cider
- 3 cups or 1 750ml bottle of Mezcal (Can replace with Tequila, but not as smokey)
- 3/4 cup orange liqueur (approx. 6 oz)
- 6 fresh limes juiced
- 4 - 8 Tbsp maple syrup
- Equal parts Kosher salt and cinnamon sugar mixed for rimming glasses – 1/4 cup.
- 12 cinnamon sticks for garnish
- Thin apple slices for garnish (approx. 1 medium apple)

* Rim glasses and set aside.

Fill a large spouted drink container or pitcher with all wet ingredients, stir, and refrigerate until ready to serve.

When ready to serve, stir again, pour with ice, garnish and enjoy!

For self-service with a spouted container or pitcher:

Set out chilled container, rimmed and garnished glasses, and an ice bucket for guests to self-pour.