



NEWHALL FARM ICE CIDER COCKTAIL RECIPES

Spring Crocus

Though the spring crocus we typically see here in New England is not *Crocus sativus* from which the exotic spice, saffron, is born, this beverage based on a fruit of fall, winters over as ice cider and surfaces in spring as part of a refreshing cocktail that wafts of a summer breeze.

3 oz. Newhall Farm Ice Cider

1 oz. Vermont vodka

1/2 oz. fresh lime juice

3-4 long threads of saffron

Splash of sparkling water

Combine all ingredients. Stir. Add ice. Garnish with lime

Golden Apple

No matter what shade of apple is used in making Newhall Farm Ice Cider, the estate nectar emanates golden hues. Coupled with a medium-bodied gold rum and a hint of the forever captivating vanilla bean, a seriously golden good drink simply appears.

2 oz. Newhall Farm Ice Cider

2 oz. gold rum such as Mt. Gay

1/4" vanilla bean (or drop of pure vanilla extract)

Wide twist of orange

Combine first 3 ingredients. If using bean let steep several minutes, then remove.

Add ice & serve, or strain. Twist the orange to spray its oil into the drink.

Garnish with orange.

Christian

Youth and old friends are an excellent combination! Add the ethical wisdom of an established order, the blush of a fresh apple, and you have good medicine for the soul.

1.5 oz. blended Scotch

1 oz. Bénédictine

1 oz Newhall Farm Ice Cider

Splash of sparkling wine

Twist of lemon

Combine first 4 ingredients. Stir. Add ice. Garnish with lemon twist.