



New England Express

Makes: 8 servings
Total Time: 20 minutes

Thyme Syrup:

- 1/3 cup sugar
- 1/3 cup water
- 8 sprigs thyme

Assembly:

- 2 cups apple cider
- 1 & 1/2 cups dark rum
- 3/4 cup fresh lime juice
- 1 tsp Angostura bitters
- Club soda
- 8 sprigs thyme
- 8 lime slices

Thyme Syrup:

Bring sugar and 1/3 cup water to a boil in a small saucepan, stirring to dissolve sugar. Remove from heat, add thyme sprigs, and cover. Let stand 10 minutes, then strain into a small jar. Let cool.

Assembly:

Mix thyme syrup, cider, rum, lime juice, and bitters in a pitcher. Divide among rocks glasses filled with ice; top off with club soda. Garnish with thyme sprigs and lime slices.

Chef's Notes:

Thyme syrup can be made 1 month ahead. Cover and chill. Thyme syrup, cider, rum, lime juice, and bitters can be mixed 4 hours ahead. Cover and chill.