



Makes: 2 servings

Prep Time: 10 minutes Cook Time: 10 minutes

Total Time: 20 minutes

Smoky Halloween Smash

Ingredients

- 1 cup apple cider
- 2-3 cinnamon sticks plus more for burning
- 2-3 sage leaves plus more for burning
- 8 fresh blackberries
- 1 tbsp lemon juice
- 2 dashes orange bitters
- 2 ounces bourbon

Instructions

Cider Syrup:

In a small pot, bring the apple cider and cinnamon sticks to a boil over high heat. Boil 8-10 minutes, until reduced by half. Let cool.

Working on a heat-proof tray, use a kitchen torch to burn 1 cinnamon stick with 2 sage leaves, then place a cocktail glass immediately over the cinnamon and sage, trapping in the smoke. Let sit 2-5 minutes.

In a cocktail shaker, muddle the blackberries and sage, squishing the berries to release the juices. Add 1-2 tablespoons of cider syrup, lemon, bitters, and bourbon. Shake to combine. Add ice to the glass. Pour the drink over, and gently stir. Garnish with fresh sage and cinnamon.

Chef's Notes:

To Make a Mocktail: omit the bourbon and use 1 additional tablespoon apple cider or sparkling apple cider with 1/4 teaspoon vanilla extract.