Apple Cider Aperol Margarita



Makes: 1 cocktail
Prep Time: 5 minutes
Total Time: 5 minutes

Ingredients

Cinnamon Sugar Rim:

- 1 tbsp coarse sugar
- 1 tbsp brown sugar
- 1/2 tsp ground cinnamon
- 1 orange wedge

Margarita:

- 2 ounces mezcal or silver tequila
- 1 ounce Aperol
- 1/2 ounce orange liqueur
- 1 tbsp fresh lime juice
- 1/3 cup apple cider
- Ice

Garnishes:

- Thin apple slices
- Star anise
- Cinnamon sticks

Instructions

Prepare the Rim:

Mix the coarse sugar, brown sugar, and cinnamon in a small shallow dish. Rub an orange

wedge around the rim of a cocktail glass, then dip the rim into the sugar mixture to coat. Fill the glass with ice.

Make the Margarita:

Add the mezcal or tequila, Aperol, orange liqueur, lime juice, and apple cider to a cocktail shaker filled with ice. Shake until well chilled, then strain into the prepared glass.

Add apple slices, star anise, and a cinnamon stick. For a little extra drama and a lovely smoky aroma, you can carefully light the end of the cinnamon stick just before serving.

Mocktail Version:

- 1/3 cup apple cider, plus 2 tbsp additional apple cider or sparkling apple cider
- 1 tbsp orange juice
- 1/8 tsp vanilla extract
- Ice

Combine the apple cider, orange juice, and vanilla in a cocktail shaker with ice. Shake well and strain into a glass prepared with the cinnamon sugar rim. Garnish with apple slices, star anise, and a cinnamon stick.

Chef's Notes:

- Mezcal or tequila: Mezcal adds a smoky note, while silver tequila gives the drink a more traditional margarita flavor.
- Make it ahead: Mix the cocktail ingredients without ice and refrigerate until ready to serve. Shake with ice just before pouring.
- Mocktail: Sparkling apple cider gives the alcohol-free version a little extra fizz and makes it feel festive.