

'Tis the Season...for a Thyme-infused Cocktail!

Herbies are drawn to the use of thyme in every season, but how about its use in a cocktail that merges the flavor of thyme with apple, lemon, bourbon, brandy, and a dash of spicy bitters? Served as a “Fall Classic” at St Louis-born Danny Meyer’s *Gramercy Tavern* in New York City and was cited in a 2012 publication on *bonappetit.com*.

Forget the cookies — leave this for Santa, and rest assured, your stocking won’t be filled with coal!



Ingredients

- 1 C apple brandy, such as Calvados
- 1 C bourbon
- 1 C fresh apple cider
- ½ C fresh lemon juice
- ½ C thyme simple syrup*
- Dashes of Angostura bitters, to taste

Preparation

- Combine all ingredients in a large pitcher and stir well
- When ready to serve, pour desired amount into an ice-filled cocktail shaker and shake well
- Pour into chilled martini glasses, trimmed with a piece of holiday ribbon
- Happy Holidays!

*Thyme Simple Syrup

½ C sugar
½ C water
½ C fresh thyme leaves **
½ oz vodka

- Heat sugar and water in a saucepan over medium heat for 5 minutes, stirring occasionally, until the sugar is fully dissolved

- Remove the pan from the heat and add the thyme leaves
- Transfer the syrup to a bowl and refrigerate, uncovered, until cooled
- Once cooled, strain through fine strainer and add the vodka
- Refrigerate in a glass jar (It will hold indefinitely in an airtight container)

*** Amount of thyme may be adjusted to taste*

Cheers,

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