

WASSAILING WISEACRE

Recipe created by Nate Martin, Bar None Events for Wiseacre Farm Distillery

WISEACRE
FARM
DISTILLERY



Bar None
EVENTS

Serves 4

Ingredients:

1 litre unfiltered apple juice (local is best!)

6 cloves

2 cinnamon sticks

1 star anise

1/4 tsp nutmeg

1/4 tsp allspice

1 lemon wheel (quartered)

1 tsp fresh grated ginger (optional)

Instructions:

Turn stove element to medium high.

In a saucepan, add mulling spices (cloves, cinnamon sticks, nutmeg, allspice, star anise).

Toast for 10-15 seconds.

Add apple juice, fresh ginger, and lemon quarters.

Bring to a boil, turn down to low, simmer for 10-12 minutes.

Strain if desired and divide evenly into 4 glasses.

Add 3/4 oz Wiseacre Single Malt Vodka (*available at Wiseacre Farm Distillery*)

Add 1/4 oz Wiseacre Cranberry Rosemary Liqueur (*available at Wiseacre Farm Distillery as of Nov 24*)

Stir

Add garnishes as desired on each glass:

cinnamon sticks | star anise | apple slice | candied cranberries (see recipe below)

A few Pro Tips from Nate

Chop half an apple into cubes and let mull in cider while heating

Add a pinch of cayenne pepper for a bit of heat

Add candied cranberries as a finishing garnish (recipe below)

Candied Cranberries

Make a basic simple syrup (equal parts sugar and water).

Add equal parts of the simple syrup and Wiseacre Cranberry Rosemary Liqueur to a saucepan and bring to a boil.

Add a single layer of cranberries and allow to cook for 3-5 minutes.

Stir gently to coat cranberries evenly with the syrup/liqueur mixture.

Using a slotted spoon, remove cranberries from liquid and transfer to parchment paper or mesh drying rack to dry for 1 hour.

Gently toss the cranberries in white granulated sugar to coat and let dry for another hour.

For best presentation, skewer three of the candied cranberries and place on top of cocktail glass, along with other garnishes of your choice.

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