

THE FOXSWAN

Ingredients

- 2 oz Apple Gin
- 1 oz apple cider (unfiltered preferred for more apple flavor)
- 0.5 oz Calvados or apple brandy
- 0.5 oz fresh lemon juice
- 0.25 oz cinnamon syrup
- Cinnamon stick for garnish
- Dehydrated apple chip for garnish

Instructions

1. Prepare cinnamon syrup (if not already made):
2. Chill your glass: Place a coupe glass in the freezer while preparing.
3. Combine all ingredients: Add apple gin, apple cider, Calvados, lemon juice, and cinnamon syrup to a cocktail shaker.
4. Shake vigorously with ice: Fill shaker with ice and shake hard for 15-20 seconds until well-chilled. The outside of the shaker should be frosty.
5. Double strain: Strain through both a Hawthorne strainer and a fine mesh strainer into your chilled coupe glass. This removes ice chips and any pulp for a silky texture.
6. Garnish: Place a cinnamon stick across the rim of the glass. Add a dehydrated apple chip balanced on the rim or floating on the surface.