

---

# Cider-Bourbon Thermos Cocktail

Breanna Bruening and Juliana Hale

www.allrecipes.com - Oct/Nov 2021

Servings: 6

Preparation Time: 10 minutes

Start to Finish Time: 15 minutes

## EDITOR'S TIP

### *The Right Temp?*

Warm a thermos by filling it with boiling water. Drain when ready to add the cocktail. For cold drinks, do the same, but fill with ice instead of hot water.

**2 3/4 cups apple or pear cider**  
**1/4 cup pure maple syrup**  
**3 bags cinnamon-flavored black tea**  
**1 inch fresh ginger, sliced**  
**3 pods cardamom, cracked**  
**6 ounces bourbon**  
**1/4 cup lemon juice**  
**cinnamon slices (for garnish)**  
**apple slices (for garnish)**  
**cinnamon sticks (for garnish)**

In a saucepan, bring the cider and maple syrup just to a boil. Remove from the heat. Add the tea bags, ginger and cardamom. Let stand, covered, for 5 minutes.

Remove and discard the tea bags and spices. Stir in the bourbon and lemon juice.

Transfer to a warmed 32- to 40-ounce thermos jug.

Rim the glasses with cinnamon sugar and garnish with apple slices and cinnamon sticks.

(For a chilled cocktail, after removing the tea bags and spices, place the saucepan in a bowl of ice water and stir occasionally until chilled. Add the bourbon and lemon juice. Transfer to a chilled thermos.)

## Beverages

---

*Per Serving (excluding unknown items): 85 Calories; trace Fat (11.2% calories from fat); trace Protein; 3g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Fruit; 0 Fat.*