



RECIPE

Mocktail: *Nowhere To Be*

INGREDIENTS

- 5 ounces House Cider
- 1 ounce pure cranberry juice
- ¼ tsp lemon juice
- 1 ounce Juniper-Ginger Syrup, see recipe below
- soda water
- sugared cranberry spear (cranberries rolled in sugar)
- flamed orange peel

Juniper-Ginger Syrup

- 1 cup sugar
- ¼ cup juniper berries
- 1 (2-inch) knob fresh ginger, sliced into coins
- 1 cup water

House Cider

- 6 cups fresh apple juice (pure apple juice)
- ½ cup seedless rose hips
- ¼ cup burdock root
- ¼ cup juniper berries
- 2 - 3 tsps whole cloves

INSTRUCTIONS

- 01 FOR THE JUNIPER-GINGER SYRUP—Heat the sugar, juniper berries, ginger, and water in a saucepan over medium heat, stirring occasionally until the sugar has dissolved. Remove from heat the moment the water begins to boil, let cool, then strain into a separate container. *Note:* syrup will keep for up to one week in refrigerator stored in a sealed container.
- 02 FOR THE HOUSE CIDER—Combine all ingredients in a large pot over medium heat. Bring to a boil, then reduce heat and simmer, covered, for thirty minutes or until the air is fragrant. Remove from heat, let cool, and strain into a separate container. *Note:* House Cider will keep for up to 5 days in refrigerator stored in a sealed container.
- 03 FOR THE MOCKTAIL—Combine all the ingredients except the soda water, cranberry spear, and orange peel in a shaker with ice, shake until well-chilled. Strain into a glass with fresh ice, top with soda water, and garnish with a sugared cranberry spear and a flamed orange peel (see instructions below).

Extra Notes: To flame an orange peel, cut a two-inch orange peel, hold the peel between your finger and thumb with the skin of the peel facing away from you. Using a lit wooden match, held above the glass, squeeze the orange oil into the flame. The oils will burn up, making a little fireball. Rub the flamed orange peel around the rim of the glass and then garnish.