

Name: Mulled Mexican Apple Cider

Description: Mulled Mexican Apple Cider with canela, ancho chile, clove, lemon and Herradura añejo. Garnished with canela-dusted apples.

Recipe:

- 10 oz Mulled hot apple cider (recipe below)
- 2 oz Herradura añejo

Instructions:

- Add the tequila to a warm mug
- Top with the hot mulled cider
- Garnish with two apples dusted with canela

Mulled cider ingredients:

- 4 cups Apple cider
- 1 tsp Whole cloves
- 2 oz Ancho chile infused simple syrup
- 1 oz Fresh squeezed lemon juice

Mulled cider instructions:

- Simmer all ingredients in a pan for 10 minutes while stirring frequently

Ancho chile simple syrup ingredients:

- 2 cups Granulated sugar
- 2 cups Water
- 2 Large ancho chiles, lightly toasted, seeds and stems removed

Ancho chile simple syrup instructions:

- In a pot, bring all ingredients to a boil
- Reduce the heat
- Simmer for 3 minutes and stir occasionally
- Remove from heat
- Let the mixture steep for 5 minutes
- Strain through a fine strainer