

Smoky Harvest Apple Cider Margarita

#cooking/recipe

#2019/October#

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Ingredients

cinnamon sugar and flaky sea salt, for the rim
2 ounces mezcal or silver tequila
1/2 ounce orange liquor
4 ounces (1/2 cup) apple cider
juice from 1/2 a lime
1-2 teaspoons maple syrup use more or less to your taste
apple slices and cinnamon sticks, for serving

Process

If desired, rim your glass in salted cinnamon sugar. Mix equal parts cinnamon sugar and sea salt. Run a lime wedge around the rim of the glass and coat in sugar.

Combine the mezcal or tequila, orange liquor, apple cider, lime juice, and maple in a cocktail shaker. Add ice and shake to combine. Strain into the glass. Garnish with apple slices, rosemary, and cinnamon sticks. If desired light the cinnamon on fire for a smoky effect.

Nutrition

Servings:

Calories:

Fat:

Carbs:

Protein: