



# APPLE STRUDEL COCKTAIL BOOK

2022 AUTUMN





# APPLES AND CINNAMON

To showcase Canada's new favorite beverage, we made a handful of classic drinks for you to share with friends and family.

Apple brandy has a unique and incredible history in North America. Influencing historic events and being a staple in Canada and US culture for centuries. In fact, the first commercial distilling license in the United States belongs to the historic Apple Brandy producers Laird and Company.

As apple brandy is the base spirit of your Apple Strudel, we wanted to pay tribute to it by showing its versatility in classic cocktails you can make. Familiar and straight-forward mixes that use your Apple Strudel in memorable ways and can be constructed in a pinch using autumn's most popular spirits (Whisky, Rum, Brandy) and other well known spirits (Vodka and Wine) to share and enjoy.

*Attila Lepsis*

**OWNER**



*Cinnamon Apple  
Old Fashioned*

# cinnamon apple old fashioned

 ± 2 min

 1 drink

Apples and whiskey are old friends that have been paired together since the 18th century. After the American revolutionary war, rum wasn't in favor anymore in the United States, they needed home grown patriotic flavors to build an empire on, so they made whiskey and apple brandy

## Ingredients.

1 ounce Elder Bros Farms Apple Strudel  
½ ounce Whisky (Bourbon or Rye)  
1 teaspoon of Granulated Sugar  
2 dashes of Angostura Bitters  
An Orange Peel, for garnish  
Cinnamon Stick, for garnish

## Equipment.

Double Rocks Glass  
Spoon  
Citrus Peeler

## Preparations.

1. Gather the ingredients.
2. Add the sugar, bitters and apple strudel to double rocks glass.
3. Stir until the sugar is nearly dissolved.
4. Fill the glass with large ice cubes.
5. Add the whisky.
6. Stir until chilled and properly diluted, about 30 seconds.
7. Express the oil of an orange peel over the glass.
8. Garnish by putting expressed orange peel and cinnamon stick into glass.
9. Serve and enjoy.

## Old Fashioned History

Most Old Fashioneds are made with whiskey, but the Old Fashioned is more of a template than an exact recipe. Today you will find the drink made with numerous spirits, from tequila to rum to brandy. The Brandy Old Fashioned, is also well known as the **Wisconsin Old Fashioned**. In addition to brandy, it calls for muddled fruit and a topper of lemon-lime soda.



*Spiced Hot Toddy*



# spiced hot toddy

 ± 10 min

 4 drinks

A French improvement on a North American staple, the hot apple toddy is the undeniable champion of hot drinks

## Ingredients.

1 ½ cups Water  
2 tablespoons plus 2 teaspoons Honey  
½ cup Fresh Lemon Juice  
2 cups Elder Bros Farm Apple Strudel  
Eight 3-inch Cinnamon Sticks, for garnish

## Equipment.

Small Saucepan  
Heat Resistance Mugs/Glasses  
Measuring Cup  
Tablespoon  
Teaspoon  
Jigger (for single cup recipe)

## Preparations.

1. Gather the ingredients.
2. In small saucepan, bring the water to a boil.
3. Remove from heat and stir in honey until dissolved.
4. Stir in the lemon juice and Apple Strudel.
5. Set a cinnamon stick in each mug or heatproof glass.
6. Pour spiced hot toddy in mugs or glasses.
7. Serve and enjoy.

## Scaling down

When you want to curl up with a good book and great drink in front of the fire. Here is a scaled down version for one cup of spiced apple toddy. Follow the same preparations as above.

### Ingredients.

3 ounces of Water  
2 teaspoons of Honey  
1 ounce of Fresh Lemon Juice  
4 ounces Elder Bros Farm Apple Strudel  
One 3-inch Cinnamon Sticks, for garnish



*Apple Budapest Mule*

# Apple *Budapest Mule*

Toast farewell to summer with an autumn twist on a Keiv mule. Infused with apple and cinnamon flavors, this recipe is fun and simple. Spiced apple blends perfectly with the spiciness of ginger beer, making this a fall patio favorite

**Makes:** 1 cocktail | **Prep Time:** 3 minutes

## Ingredients.

1 ½ ounces Vodka  
1 ounce Elder Bros Farms Apple Strudel  
½ ounce Freshly Squeezed Lime Juice  
4 ounces Non-alcoholic Ginger Beer  
Ice  
Apple Slices, for garnish  
Cinnamon Sticks, for garnish

## Equipment.

Cocktail shaker  
Jigger  
Copper Mug or Double Rocks Glass

## Preparations.

1. Gather the ingredients.
2. Fill cocktail shaker with ice.
3. Pour vodka, Apple Strudel, and lime juice into shaker.
4. Shake for 15 seconds.
5. Fill copper mug with fresh ice.
6. Strain into copper mug.
7. Top with ginger beer.
8. Garnish with apple slices and cinnamon sticks.
9. Serve and enjoy.

## Ginger Beer Tips

Be sure to explore your various non alcoholic ginger beer options for the Apple Budapest Mule. Each brand of ginger beer offers a different twist—some are spicier, while others are sweeter, we advise a more ginger forward ginger beer. We don't recommend an alcoholic ginger beer as we find it adds an unwanted bitter flavor, but feel free to experiment.



*Apple Daiquiri*

Makes: 1 drink | Prep time: 5 min

# Apple Daiquiri

At the acclaimed Death and Co. bar in New York City, the Daiquiri is how bartenders are tested to see if they can make a properly balanced drink. According to them, a well made Daiquiri will be the proper balance of strong, citrus and sweet

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## Ingredients.

1 ounce Elder Bros Farms Apple Strudel  
¼ ounce Good Quality White Rum  
½ ounce Freshly Squeeze Lime Juice  
½ ounce Simple Syrup  
Ice

## Equipment.

Cocktail shaker  
Strainer  
Glass (Preferably a coupe glass)  
Jigger

## Preparations.

1. Gather the ingredients.
2. If your glass is not chilled, do so by placing some ice in the glass and setting it aside while you prepare the cocktail.
3. Pour rum, Apple Strudel, lime juice and simple syrup into a cocktail shaker filled with ice.
4. Shake for 15 seconds.
5. Remove the ice from your serving glass.
6. Strain into a chilled cocktail glass.
7. Serve and enjoy.

## Canadian History

The first recorded distillery in Canada was established at Québec City in 1769 to produce rum from imported molasses.

*Apple Mimosa*



# apple mimosa

Inspired by crisp autumn mornings and brunch with friends, this adult “apple juice” features beautiful crisp apple flavor and champagne taste for those starting the morning in luxury

## Ingredients.

### For the cocktail:

1 ½ ounces Elder Bros Farms Apple Strudel  
2 ounces Prosecco or Brut  
2 ounces of Sparkling Water

### For the rim:

Brown Sugar  
Cinnamon  
Simple Syrup

## Preparations.

### For the cocktail:

1. Gather the ingredients.
2. (Optional) Cinnamon sugar rimmed flute
3. Add Apple Strudel to flute.
4. Add sparkling water to flute.
5. Top off with champagne.
6. Serve and enjoy.

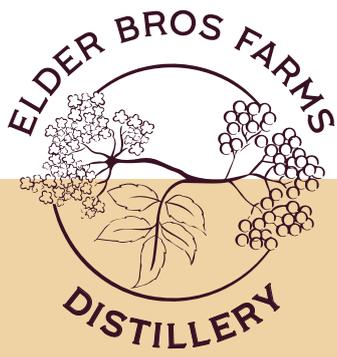
### For the rim:

1. Combine brown sugar and cinnamon into tiny bowl or rocks glass.
2. Dip cotton swab into simple syrup and apply around outside rim of flute.
3. Roll outside edge of flute in cinnamon sugar mixture.

## how to make simple syrup

Simple syrup is the sophisticated approach to adding sugar to a drink. Used in numerous cocktail recipes and is handy when sweetness is needed to temper strong or sour flavours.

1. Boil half a cup of water in a small sauce pan.
2. Once water is boiling, add half a cup of sugar.
3. Continuously stir until all sugar is dissolved.
4. After sugar is dissolved, remove from heat.
5. Once at room temperature, pour saucepan contents into a bottle and refrigerate.



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