

## AUTUMN APRICOT GLOW COCKTAIL

*Lueur d'abricot d'Automne*



### Recipe Description

A golden-hued cocktail that captures the warmth of early autumn — rich apricot nectar, gently mulled with cinnamon, cloves, and a whisper of cardamom, brightened with citrus, and finished with a splash of sparkling wine or ginger ale. Perfect for crisp evenings and harvest celebrations.

### Ingredients

- 2 cups apricot nectar (unsweetened if possible)
- 1 cup apple cider (fresh pressed preferred)
- 1 cinnamon stick
- 3–4 whole cloves
- 2 cardamom pods, lightly crushed
- 1 tbsp honey (or to taste)
- Juice of 1 small lemon
- Sparkling wine **or** ginger ale, to top
- Fresh thyme sprigs or thin apple slices, for garnish

### Directions

1. In a small saucepan, combine the apricot nectar, apple cider, cinnamon stick, cloves, and cardamom pods.
2. Warm over low heat for 10–15 minutes, allowing the spices to gently infuse. Do not boil.
3. Stir in honey and lemon juice. Adjust sweetness to taste.
4. Strain into a heatproof pitcher or measuring cup, discarding the spices.
5. To serve warm: pour into heatproof glasses or mugs, garnish with thyme or apple slices.
6. To serve chilled and sparkling: allow the spiced nectar to cool, then pour into coupe or wine glasses, topping each with sparkling wine or ginger ale just before serving.



### Notes

- For a stronger spice profile, add star anise or a pinch of ground ginger to the simmering nectar.
- This recipe can be doubled easily for parties and kept warm in a slow cooker on the lowest setting.
- For a mocktail, skip the sparkling wine and use ginger ale or sparkling water.

 Inveniam viam aut faciam.

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