

CIDER & BOURBON CORDIAL

Potion de Cidre et Bourbon

Source: The Gilded Table – October Edition

Prep Time: 5 min

Cook Time: 10 minutes (if serving warm)

Yield: Serves 4



Recipe Description

A rustic potion of spiced apple cider and smoky bourbon, served either steaming hot or chilled over ice. Fragrant with cinnamon and cloves, this drink feels like a woodland toast — best enjoyed in dark mugs or goblets beneath the October moon.

Ingredients

- 4 cups apple cider (fresh pressed if possible)
- 1 cup bourbon
- 2 cinnamon sticks
- 4 whole cloves
- 1 orange slice
- 1–2 tablespoons maple syrup or honey (optional, to taste)
- Cinnamon sticks or star anise, for garnish

Directions

Warm Version:

1. In a saucepan, heat cider with cinnamon, cloves, and orange slice. Simmer gently for 10 minutes.
2. Remove from heat, stir in bourbon and maple syrup/honey if desired.
3. Serve in dark mugs or goblets, garnished with a cinnamon stick.

Chilled Version:

1. In a pitcher, combine cider, bourbon, cinnamon sticks, cloves, and orange slice.
2. Chill for 1–2 hours. Strain if desired, or leave spices in for effect.
3. Serve over ice with a star anise garnish.



Notes

- **Variation:** Add a splash of ginger beer for sparkle.
- **Mocktail Option:** Replace bourbon with black tea or spiced chai concentrate.
- **Serving Suggestion:** Present in a cauldron-style pot with a ladle for a true “potion” effect.