



# RECIPE

## SURE SHOT

Fresh cider and spiced rum are a match made in cocktail heaven, and this steamy sipper is proof.

### INGREDIENTS

5 oz. fresh apple cider  
1 oz. homemade spiced rum  
1 oz. applejack  
½ oz. Cherry Heering

Tools: small saucepan,  
wooden spoon

Glass: wine

Garnish: brandied cherry

### DIRECTIONS

In a small saucepan, gently heat cider, rum, and applejack until steaming. Pour into a pre-heated wine glass, top with Cherry Heering and garnish.

### FROM THE KITCHEN OF

David Hridel, Spice Kitchen & Bar,  
Cleveland, Ohio  
[spicekitchenandbar.com](http://spicekitchenandbar.com)

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# RECIPE

## BOB ROY

A riff on the classic Rob Roy, this smooth cocktail swaps in homemade spiced rum for the more traditional Scotch.

### INGREDIENTS

2 ½ oz. homemade spiced rum  
½ oz. sweet vermouth  
2 dashes orange bitters

Tools: mixing glass, barspoon  
Glass: cocktail  
Garnish: brandied cherry

### DIRECTIONS

Combine all ingredients in a mixing glass and stir.  
Strain into a chilled glass and garnish.

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# RECIPE

## SPICE RUM DAISY

Homemade spiced rum takes the driver's seat in this wintry cocktail.

### INGREDIENTS

2 oz. homemade spiced rum  
½ oz. fresh lemon juice  
½ oz. dark brown sugar  
simple syrup (1:1)  
½ barspoon Maraschino  
liqueur  
2 dashes cranberry bitters

Tools: shaker, strainer  
Glass: coupe  
Garnish: orange twist

### DIRECTIONS

Combine all ingredients and shake with ice cubes.  
Strain into a chilled coupe and garnish.

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