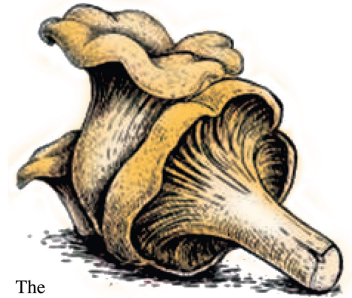


# Cider Spritz

with Cointreau

The ciders, both hard and fresh, make for a delicious combination in this spritz. A spritz is typically a lighter cocktail, made lighter by a larger volume of a sparkling style lower alcohol beverage or club soda. Spritzes consumed independent of a meal or as an aperitif ahead of a meal.



The  
Carriage House  
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16 ounces	dry hard cider
8 ounces	apple cider
2 ounces	cointreau
1 ounce	fresh lemon juice
4 slices	apples (for garnish)
4 large	lemon twists (for garnish)

1. Pour 4 ounces hard cider, 2 ounces apple cider, ½ ounce cointreau and ¼ ounce lemon juice into a rocks glass filled with ice.
2. Gently stir to combine and garnish with an apple slice and lemon twist.