so be sure to chill it down properly

Proper dilution is key for balance here

soda water/sparkling wine (optional)

nutmeg. Chill for 2 hours. Add chilled

and add freshly grated cinnamon and

bourbon, apple cider, fresh lemon,

Chill (keeps up to 1 week). Combine

parts honey and hot water and stir.

Make honey syrup by combining equal

youely syrup, and bitters in punch bowl

before serving.

and serve over ice.

Expert tip.

DIRECTIONS.

Add 2 oz. of sparkling wine

Let's party!

Add 1.5 oz. soda water

Low proof?

Freshly Grated Nutmeg 0.5 teaspoon reshly Grated Cinnamon nooqsaət 2.0 Angostura Bitters 12 dashes Honey Syrup ,ZO ₽ Ггеsh Lemon 'ZO 9 Apple Cider Local Pressed .ZO ₽2. Knob Creek Bourbon) Roses Yellow Label or (recommended: Four Bourbon of choice .20 8£

Ingredients.

by Kevin Mabry Bar Manager at Capo

## BONKBON APPLE CIDER PUNCH





## Kevin Mabry - Bar Manager, Capo

A recipient of Zagat's 30 Under 30 Award at age 26, Kevin has been an industry leader in Boston's cocktail scene for over five years. He gained hospitality experience at his parent's sports bar, and now creates a sophisticated lineup of craft cocktails, featuring fresh ingredients and creative riffs on classics.

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