



Lockhorn Hard Cider Cocktail Recipes

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Sparkling Grapefruit Cocktail (Serves 1)

Ingredients:

For the Simple Syrup

- 1 Cup Sugar or $\frac{3}{4}$ Cup Organic Honey
- 1 Cup Water
- 2 Bunches of Sage Leaves

For the Cocktail

- 4 oz Bone Dry Lockhorn Hard Cider
- 3 oz Ruby Red Grapefruit Juice
- 1 $\frac{1}{2}$ oz Sage Simple Syrup
- 2-3 Dashes of Bitters
- Ice
- Sage Leaf or Grapefruit for Garnish

Instructions:

1. Make the simple syrup. Combine the sugar and water over medium-high heat, stirring occasionally, until the mixture starts to simmer and the sugar is completely dissolved. Stir in the sage and cook for 30 seconds more. Then remove the saucepan from the heat and set it aside to cool. Once the simple syrup has cooled to room temperature, remove and discard the sage. Transfer the simple syrup to a clean re-sealable container and store it in your refrigerator until you are ready to use it.
2. To make a single cocktail, shake ruby red grapefruit juice, sage simple syrup and bitters in a shaker with ice. Strain into a glass filled with ice. Top with Lockhorn Hard Cider. Garnish with fresh sage leaf or slice of grapefruit. **Liquor Option: Vodka of Choice**

Lemon Raspberry Fizz (Serves 1)

Ingredients:

6 oz Raspberry Lockhorn Hard Cider
2 oz Soda Water
¾ oz Fresh Lemon Juice
½ oz Simple Syrup
Ice
Lemon for Garnish

Instructions:

1. Make the simple syrup. Combine the sugar and water over medium-high heat, stirring occasionally, until the mixture starts to simmer and the sugar is completely dissolved. Remove from heat and let cool. Transfer the simple syrup to a clean re-sealable container and store it in your refrigerator until you are ready to use it.
2. To make a single cocktail, fill a glass with ice then add the Raspberry Lockhorn Hard Cider, lemon juice, simple syrup, and top with soda water. Garnish with a lemon peel twist.

Liquor Option: Vodka or Gin

Red Zinger (serves 8)

Ingredients:

32 oz Lockhorn Hard Cider Ruddy Englishman
6 Hibiscus Tea Bags
8 Tablespoons Local Honey

Instructions:

1. Bring one quart of water to boil in a medium saucepan. Add the tea bags, remove from heat and let steep for 30 minutes.
2. Discard the tea bags and transfer the tea to a large pitcher. Add the honey and stir. Add the Lockhorn Hard Cider and refrigerate. Can serve hot or cold. **Liquor Option: Bourbon** – Try with Bourbon and juice from two lemons to create a Cider Hot Toddy.

Lemon Thyme Punch (Serves 4)

Ingredients:

For the Simple Syrup

1 Cup Water

1 Cup Sugar

4-6 Sprigs of Thyme

For the Punch

12 oz Lockhorn Hard Cider Ruttly Englishman

9 oz Tonic Water

2 oz Lemon Juice

2 oz Thyme Simple Syrup

Thyme Sprig and Lemon for Garnish

Instructions:

Combine all ingredients except tonic water into a pitcher and stir. Divide mixture evenly among 4 ice filled glasses. Top with tonic water and stir. Garnish with a thyme sprig and lemon wheel. **Liquor**

Option: Gin or Vodka

Snakebite (Serves 1)

Ingredients:

½ Pint Stout or Sour Beer of Choice

½ Pint Lockhorn Hard Cider of Choice

Recommendation: Raspberry or Bone Dry

Instructions:

Pour cider into a cider glass. Slowly pour beer over the back of bar spoon so that the beer sits on top of the cider and serve immediately.

Cider Mimosa (Serves 1)

Ingredients:

2 oz Fresh Squeezed Orange Juice
3 oz Lockhorn Hard Cider Bone Dry

Instructions:

Fill half of champagne flute with Lockhorn Hard Cider and top remained of glass with orange juice.

Liquor Option: Grand Marnier

Cider Sangria (Serves 4)

Ingredients:

1 Bottle of Dry White Wine – Vinho Verde or Pinot Grigio
8 oz Fresh Orange Juice
16 oz Semi-Sweet Lockhorn Hard Cider
Juice of Two Limes
For Garnish: Sliced limes, oranges and strawberries

Instructions:

Combine wine, orange juice, lime juice and garnishes in a pitcher. Let sit for 15 minutes. Just before serving, add cider and ice. Stir well and serve.

French 75 with a Twist (Serves 1)

Ingredients:

2 oz Lockhorn Hard Cider Bone Dry
1 ½ oz Gin
¾ oz Fresh Lemon Juice
½ oz Simple Syrup
Ice
Lemon for Garnish

Instructions:

In a shaker, combine gin, lemon juice, simple syrup and ice. Shake vigorously then strain into a chilled champagne flute and top with Lockhorn Hard Cider. Garnish with a lemon twist.

Paris Between the Wars (Serves 1)

Ingredients:

¾ oz Campari
¾ oz Scotch
½ oz Lemon Juice
½ oz Simple Syrup
3 oz Lockhorn Hard Cider Bone Dry
Lemon for Garnish

Instructions:

Shake all ingredients except the cider with ice until chilled. Strain into a chilled flute. Top with the Lockhorn Hard Cider and garnish with a lemon peel twist.

Moscow Mule (Serves 1)

Ingredients:

4 oz Lockhorn Hard Cider Ginger
1 ½ oz Vodka
¼ oz Fresh Lime Juice
¼ oz Simple Syrup

Instructions:

Combine vodka and Lockhorn Hard Cider in a copper mug filled with ice. Add lime juice and simple syrup. Stir gently, garnish with a lime wedge and serve.

Mojito (Serves 1)

Ingredients:

6 oz Lockhorn Hard Cider Bone Dry
¼ oz Agave Syrup
6 Mint Leaves
Lime – Wedge for Cocktail and another for Garnish

Instructions:

Place lime, mint, and agave in a shaker and muddle. Fill a Collins glass with ice and add muddled ingredients to glass. Top with Lockhorn Hard Cider Bone Dry and stir. Garnish with lime wedge.

Liquor Option: Light Rum

Habanero Pitcher Margarita (Serves 4)

Ingredients:

3 Cups Lockhorn Hard Cider Habanero
¾ Cup Organic Orange Juice Concentrate
½ Cup Fresh Lime Juice
3 Cups Ice
Lime and Salt for Garnish

Instructions:

Add all ingredients in a blender and blend. Evenly pour into four salt rimmed glasses and garnish with a lime wedge. **Liquor Option: Tequila**

Whiskey Sour (Serves 1)

Ingredients:

For the Simple Syrup

1/3 cup Sugar
2 ½ oz Boiling Water
2 oz Local Honey
2 oz Water
8 oz Fresh Lemon Juice

For the Cocktail

1 ½ oz Bourbon
1 ½ oz Honey Lemon Sour Mix
1 Organic egg white
2 oz Chilled Lockhorn Hard Cider Bone Dry
Bordeaux Cherry and Lemon for Garnish

Instructions:

1. Make the simple syrup. In large heat-proof measuring cup or quart jar combine sugar and 2 ½ ounces of boiling water. Stir briskly until sugar is totally dissolved. Then add honey and stir. Once mixture has cooled stir in the remaining water and lemon juice.
2. To make a single cocktail combine the bourbon, honey lemon sour mix and egg white into a shaker. Fill the shaker with ice and shake vigorously until the egg white becomes frothy. Strain into a rocks glass and top with Lockhorn Hard Cider. Garnish with a lemon wheel and cherry.