

AUTUMNAL BOOK & COCKTAIL PAIRING

Presented by

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DRAGONFLY WINE & SPIRITS, LLC

Apple Cider Mimosa

Apple Cider (the kind that's 100% juice)

Mionetto Prosecco

Granulated sugar (or coconut sugar)

and ground cinnamon for the rim

Apple slices for garnish

- . Mix together the cinnamon and sugar on a small plate.
- . Dip champagne glasses in a little apple cider to wet the rims.
- . Dip in cinnamon sugar.
- . Fill each champagne glass 2/3 (or 1/2 - more on this below) full with apple cider.
- . Top off with sparkling white wine.
- . Garnish with apple slices and serve.

Maple Old Fashioned

2 oz Bourbon or Rye

(High West, Litchfield, Four Roses, Evan Williams)

1 teaspoon Pure Maple Syrup

Dash of Bitters

Orange Peel (for garnish)

- . Mix whiskey, maple syrup, bitters and 1 tsp. water in an old-fashioned glass until syrup is dissolved
- . Add a single large ice cube, then garnish with orange peel

Pumpkin Apple Shandy

12 oz Pumpkin Beer

10 oz Apple Cider

2 oz Bourbon (High West, Litchfield, Four Roses, Evan Williams)

- . Add beer, apple cider, and bourbon to pitcher and stir carefully.
- . Pour into 2 glasses and garnish with apple slices, if desired, and serve immediately.

Cranberry Mimosa

4 oz Cranberry Juice

8 oz Mionetto Prosecco

Sparkling sugar, for garnish

Fresh Cranberries, for garnish

- . Rim two champagne glasses with a little water and then dip in sparkling sugar.
- . Pour 1/4 cup cranberry juice in each champagne glass.
- . Add 1/2 cup Prosecco to each glass.
- . Top with a few fresh or frozen cranberries and serve immediately. Enjoy!

Smoky Harvest Apple Cider Margarita

Cinnamon sugar and flaky sea salt, for the rim

2 oz Mezcal or Silver Tequila

(Dos Hombres Jovin Mezcal, Hotel California Tequila)

1/2 oz Orange Liqueur

4 oz (1/2 cup) Apple Cider

Juice from 1/2 a lime

1-2 teaspoons Maple Syrup use more or less to your taste

apple slices and cinnamon sticks, for serving

- . If desired, rim your glass in salted cinnamon sugar. Mix equal parts cinnamon sugar and sea salt. Run a lime wedge around the rim of the glass and coat in sugar.
- . Combine the mezcal or tequila, orange liquor, apple cider, lime juice, and maple in a cocktail shaker. Add ice and shake to combine. Strain into the glass. Garnish with apple slices, rosemary, and cinnamon sticks. If desired light the cinnamon on fire for a smoky effect.

Pomegranate Gin & Tonic

2 oz Gin (Prairie Organic Gin)

4 oz Tonic Water

2 oz Pomegranate Juice

1 oz Freshly Squeezed Lime Juice

crushed ice

Pomegranate Arils

Lime Wedges

- . Fill a glass with a few pomegranate arils and crushed ice.
- . Pour the gin over the ice, then the tonic.
- . Stir in the pomegranate and lime juice and wedges. Stir a few times to combine.
- . Serve immediately with a rosemary sprig popped in and pomegranate arils sprinkled on top.

New England Daiquiri

2 oz Mad River Maple Cask Rum

1 oz Pure Maple Syrup

1 oz Freshly Squeezed Lime Juice

- . Shake vigorously with ice for proper dilution and fine strain into a chilled cocktail glass.
- . Garnish with with a lime wheel.