

# GINGERY CIDER MOCKTAIL SPRITZER



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Prep. time:	Cook Time:	Serving Size:
10	35 minutes	4

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## INGREDIENTS:

- 4-5 inch piece of ginger, peeled and sliced
- 3/4 cup water
- 3/4 cup sugar
- 16 oz. apple cider
- seltzer to taste

## OPTIONAL GARNISH ITEMS:

- rosemary
- cranberries
- curled lemon peel slice or orange

**Vegan/GF/DF friendly**

## DIRECTIONS

1. Peel and slice ginger root.
  2. Add ginger, water, and sugar to a small saucepan and bring to a rolling boil.
  3. Reduce heat to simmer for 35 minutes, stirring occasionally.
  4. Cool completely and strain so that only liquid remains.
  5. Fill glasses with ice. Add four ounces of apple cider to each glass. Top off with 2 oz. or more to taste of ginger mixture and approx. 2 oz. of seltzer.
  6. Garnish with rosemary, lemon peel, cranberry, or orange peel
- Note: You may omit sugar if you want a beverage that is less sweet. You may also add a splash of cranberry if you prefer.