



[www.drinksobar.org](http://www.drinksobar.org)

## Mixology Madness: Fall Favorites

**Twelfth Night Cider** – revised from Mindful Mixology by Derek Brown

Makes 20 servings

1 gallon unfiltered apple cider

1 vanilla bean split and scraped

3 cinnamon sticks

6 whole cloves OR ¼ tsp ground cloves

4-inch piece of ginger peeled and sliced or 2-inch piece finely grated

2 tsps. coarsely ground nutmeg

1 whole lemon peel

Add cider, vanilla, cinnamon, and ginger to a large pot over medium high heat. Place nutmeg and cloves in a tea strainer OR add to the pot and sieve final product through cheesecloth.

Simmer for 15 minutes and serve hot.

### **Horchata**

Mix 1 cup of white rice (we prefer Jasmine) with 1 cup of milk (dairy, oat, or almond), 1 – 3 cinnamon sticks (to your taste) one can of sweetened condensed milk and 5 cups of water in a pot. Heat JUST to boiling stirring frequently. Turn off heat and cover the pot cooling stovetop. Refrigerate for 2 – 12 hours.

Remove cinnamon sticks and strain to separate the rice and liquid. Put rice and 1 ½ cups of the liquid in a blender and run 3 minutes to liquify the rice. Add the reserved liquid and blend a little more.

Serve as is (hot or cold) OR strain the drink through cheesecloth. Add a sprinkle of nutmeg on top.

### **Slow Cooker Spiced Cranberry Apple Cider**

2 quarts unfiltered apple cider

1 quart unsweetened cranberry juice OR 1 cup fresh cranberries

3 inches peeled sliced ginger

1 tsp ground cloves

1 cinnamon stick

Add all ingredients to slow cooker. If using fresh cranberries, either leave whole or mash slightly with a potato masher. If you do this, sieve the finished product before serving. If leaving the cranberries whole, serve them in the drink.

Cook on low for 6 hours or on high for 3. If using fresh cranberries, cook on low for 8 hours or on high for 4. Serve with a slice of orange on top and a cinnamon stick.

### **Winter Orange Nog** – revised from *The Mocktail Manual* by Fern Green

4 oranges – the juicier the better – blood oranges if you want deeper color, Cava Cava, Valencia, Navel

8 oz almond or oat milk

Handful of ice

5 drops orange blossom water

½ tsp vanilla extract

1 tbsp honey

Blend and serve!

### **Hot Peanut Butter Chocolate** - revised from *The Mocktail Manual* by Fern Green

17 oz milk – any kind will do but full fat makes the creamiest

2 tsp corn or potato starch

2 tsps. cocoa powder

2 oz milk chocolate chips

2 tbsp dark chocolate chips

3 heaping tsps. Smooth peanut butter OR peanut butter powder

Whisk 2 tbsp of the milk with cornstarch in a small bowl and set aside. Combine all other ingredients in a saucepan and heat over medium heat whisking frequently. DO NOT allow to boil. When the mixture is steaming, add cornstarch mixture and cook an additional minute.

Pour into mugs and top with whipped cream, a drizzle of chocolate sauce and crushed peanuts.