

Fate & Fury

Counting House, made by Dustin Hall

Treat yourself to spiced Apple cider and dark aged rum. This cocktail is definitely a gift to yourself. The Malbec float adds fuller body to this cocktail, and exhibits rich, dark fruit nose and flavors like blackberry and red plum. The result is a profound structure spiced with notes of cinnamon and clove, whose smoky quality adds texture.

INGREDIENTS

- 3 oz Spiced Apple Cider
- 1.5 oz Aged Rum (we recommend Plantation Original Dark)
- your favorite wine (we recommend a Malbec)

For Spiced Apple Cider

- 4 cups unsweetened Apple Cider
- 6 whole cloves
- 6 allspice berries
- 3 – 4 cinnamon sticks, plus more for garnish
- 3 star anise
- ¼ cup honey
- 1 – 2 oranges, peeled

INSTRUCTIONS

1. For the Spiced Apple Cider: In a medium saucepan over medium heat, combine all ingredients. Bring to a simmer (not a boil), then reduce heat to medium-low. Simmer gently over low heat for 30-45 minutes.
2. Add ingredients to a mixing glass with ice. Stir and strain into a coupe glass. Top with your favorite red wine.
3. Garnish with an apple slice and cinnamon stick.



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