

## Apple Thyme Martini

Deliciously refreshing for late summer days, when apples are ripe and the cider is fresh. Sweet, tangy and succulent, the honey ginger white balsamic adds warmth to the drink and a wonderful body.

Makes 2 drinks

4 oz filtered apple cider  
1 oz honey ginger thyme white balsamic reduction  
1 Tbsp lemon juice  
4 oz vodka  
6 dashes of black walnut bitters

### Honey Ginger Thyme White Balsamic Reduction

½ cup Honey Ginger White Balsamic  
5 sprigs fresh thyme

For the honey Ginger Thyme White Balsamic Reduction:

in a small saucepan, bring the Honey Ginger White Balsamic to a simmer over medium-low heat with thyme sprigs. Cook for 6-8 minutes, or until mixture has reduced by half and is syrupy. Remove from heat and transfer reduction and sprigs of thyme to a mason jar. Store in the fridge, and will keep for up to 2 weeks.

To Serve:

Fill a cocktail shaker with ice. Add the apple cider, balsamic reduction, lemon juice, vodka and bitters. Shake for 10-20 seconds to chill, strain into two martini glasses or coupe glasses. Garnish with fresh thyme sprigs.