

SPIRIT *of the* OUTDOORS



SPICED APPLE GIN WARMER

25ml Campfire London Dry Gin

215ml Apple juice (cloudy)

1 stick Cinnamon

1 Star anise

1 Demerara sugar cube or 1 tsp honey to taste (optional)

Dehydrated apple slice

Gently infuse the cinnamon, star anise and sugar (or honey) by warming the apple juice in a pan. Once the sugar has dissolved and the apple juice is heated pour a single measure (25ml) of Campfire London Dry Gin into a glass with handle or one of our Campfire enamel tumblers and strain the apple juice into the glass or tumbler. We prefer not to add the spices to the cocktail. Our preferred garnish is a slice of dehydrated apple just popped on the top.

