



## Spiced Apple Cider Martini

### Description

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My friend Christine shared this easy **spiced apple cider martini** thatâ€™s great if youâ€™re in a pinch to come up with a quick festive drink for guests. You only need a few ingredients. You can use any spiced apple cider. I happened to have some from [Trader Joeâ€™s](#) so thatâ€™s what I used. [Trader Joeâ€™s](#) also sells a pear cinnamon cider which would be good too. Mix the cider with a shot

or two of vodka in a cocktail shaker, rim the glass with cinnamon sugar, add a cinnamon stick and you're good to go. You could also add a slice of apple for garnish. Depending on the size of your cocktail shaker and glasses this will make one or two drinks. For a non-alcohol version just leave out the vodka and the kids can join you in a Thanksgiving toast. I've seen several recipes that use Captain Morgan's Spice Rum which is another option. It's not something I typically have on hand so this recipe works better for me.

### Spiced Apple Cider Martini

Author: Dawn

#### Ingredients

- Spiced apple cider
- vodka
- cinnamon sugar (mix roughly 2 tbsp white sugar to 1 tbsp cinnamon)
- cinnamon sticks
- optional: apple for garnish

#### Instructions

1. In a cocktail shaker combine ice, spiced apple cider and a shot or two of vodka.
2. Wet the rim of a martini glass with a damp paper towel.
3. Place cinnamon sugar on a plate.
4. Place rim of glass in cinnamon sugar until lightly coated.
5. Pour cider into glass and add a cinnamon stick.



Christine's dining room table centerpiece

I'm thankful for those of you that visit and read my blog. I appreciate each and every comment and share on social media and that you take the time to connect with me. I hope you have a wonderful Thanksgiving. I'll be taking a break until next week to spend time with family, but I have several things scheduled to share on [Facebook](#) and twitter.

Cheers!

Dawn

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**Author**

queenie