

# Herbal Cocktails

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Aromatic herbs and spices can be used crushed or mashed directly in the cocktail, in infusion or in syrup.





Cinnamon

- Cinnamon is a **SPICE**.
- It has a **WARM, AGREEABLY SWEET, WOODY AROMA** that is **DELICATE** yet **INTENSE**.
- The taste is fragrant and warm with **HINTS OF CLOVE AND CITRUS**.
- The presence of **EUGENOL** in the essential oil distinguishes cinnamon from **CASSIA**.
- It combines well with **ALMONDS, APPLES, APRICOTS, CHOCOLATE, COFFEE, PEARS, BANANAS**.

# Cranberry Margarita With Apple-Cinnamon Tequila

## Ingredients

- 2 ounces apple cinnamon tequila
- 1\2 ounce triple sec
- 1 ounce cranberry juice
- 1\2 ounce fresh lime juice
- apple wedge or lemon twist for garnish

# Recipe

1. In a cocktail shaker, combine all of the ingredients.
2. Fill the shaker with ice and shake well.
3. Strain into chilled margarita or cocktail glass.
4. Garnish with an apple wedge or lemon twist.

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