

A vibrant, stylized illustration of a cocktail glass tilted to the right. The glass is filled with a pinkish liquid and contains a red cherry, a slice of orange, and a slice of lemon. A blue and green striped straw is inserted into the drink. The background is a warm yellow, decorated with a large yellow flower, a white daisy, and a green leaf in the upper left. In the lower right, there are more fruit elements: a slice of orange, a slice of pink grapefruit, and a red chili pepper. The overall style is bright and cheerful.

ILLUSTRATED BY
Claudia Frittitta

Nixology

Low-to-no
alcohol
cocktails

RECIPES BY
Elouise Anders

SPICED APPLE PUNCH

SERVES 8–10

handful of crystallised ginger

maple syrup, to finish

½ teaspoon ground cinnamon

1 tablespoon granulated sugar

1.25 litres (5 cups) cloudy
apple juice or apple cider

125 ml (½ cup) water

3 cinnamon sticks

6 cloves

¼ teaspoon allspice

1 tablespoon brown sugar

3 cm (1¼ in) piece of ginger,
peeled and thinly sliced

½ teaspoon vanilla extract
(optional; see page 9)

1 apple, cut into thin slices

Whether it's autumn, or you'd just like to evoke the comfort of gathering around the fire, this punch will make you feel warm and cosy. A bit of sweet, a bit of spice, and a whole lot of delicious, whip up a pitcher whenever you have guests in need of cheer.

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Thread some cocktail sticks with one or two chunks of crystallised ginger – enough for your guests – and set aside.

Pour a small amount of maple syrup onto a small plate, then mix the cinnamon and sugar on a second plate. Dip the rim of a glass into the syrup, and then press into the sugar and cinnamon to coat, repeating with each glass.

Pour the apple juice or cider and water into a saucepan and add the spices, brown sugar, fresh ginger and vanilla extract. Bring to the boil, then reduce the heat and simmer for 4–5 minutes, stirring occasionally, until it has reached your desired level of spice. Remove from the heat and add the apple slices.

Serve in heatproof glasses, garnished with the prepared cocktail sticks.

