

Bourbon, calvados and thyme cocktails

This recipe is slightly adapted from 'the Fall Classic', a cocktail served at the Gramercy Tavern in NYC. It is delicious.

For the thyme syrup:

250ml water

250ml granulated white sugar

a small bunch of thyme



For one small, strong cocktail:

ice cubes

2 tbsps bourbon, such as [Bulleit](#)

2 tbsps French calvados or [Somerset cider brandy](#)

2 tbsps good quality, cloudy apple juice

1 tbsp thyme syrup

2 tsps freshly squeezed lemon juice

a few drops of [Bar Keep baked apple bitters](#) (or use Angostura)

1. *To make the syrup:* Place the water and sugar in a small saucepan and heat gently, stirring occasionally, to dissolve the sugar. Once all dissolved, remove from the heat and add the thyme. Let sit for about 20 minutes or until the syrup tastes pleasantly thymey. Strain into a sealable container and store in the fridge.
2. *To make a cocktail:* Place all ingredients into a shaker and shake vigorously. Pour into a small martini glass and serve immediately, garnished with a thin slice of fresh or dried apple, or a sprig of thyme.
3. Make another cocktail.
4. And another.