Woodstock
Inn & Resort

From the Bar: Midnight In Vermont



Makes One Cocktail

Cocktail Ingredients

1 oz Courvoisier VSOP Cognac
¾ oz Warre's Warrior Port
¼ oz Cinnamon Syrup
½ oz Orange "Super" Juice
2 dashes Angostura Bitters
2 oz Zonin Extra Dry Prosecco
Ice
Orange Peel

Cinnamon Syrup Ingredients

50 grams Broken Cinnamon Sticks
1 cup Granulated Sugar
1 cup Water

Orange "Super" Juice Ingredients

30 grams Orange Peels
30 grams Powdered Citric Acid
500 grams Water
Juice of 1 Orange

Method for Cinnamon Syrup:

Toast the cinnamon sticks in a pot over medium heat until fragrant and slightly darkened. Slowly and carefully add the water, followed by the sugar. Whisk until the sugar is dissolved, then cool for 30 minutes. Transfer to a container and refrigerate overnight. Strain out the cinnamon sticks the following day with a fine mesh strainer. Enjoy and keep refrigerated for up to 3 weeks.

Method for Orange "Super" Juice:

This recipe gives the super juice the acidity of lemon juice (6%). Massage the acid with the peels for 1 minute, then let it sit for 1 hour. Add to a blender with the water. Blend on high until the orange peels are well blended, then turn down to low and add the orange juice. Strain into a container using a fine mesh strainer and refrigerate. Keep refrigerated for up to 3 weeks.

Method for Cocktail

Fill a shaker with ice, add the Cognac, Port, Cinnamon Syrup, "Super" Juice, and Bitters. Cover and shake well. Slowly pour the Prosecco into the shaker. Gently stir (do not shake) and strain into a port wine glass. With the Orange Peel, rub the rim of the glass and garnish. Cheers!