



THE RECIPE

Serves 4-6

1 green apple, cored and cubed

1 red apple, cored and cubed

1 pear, cored and cubed
1/2 orange, cut
into small wedges

1 750ml bottle Pinot Grigio (or your
favorite mild white wine)

1 cup salted caramel (or caramel) vodka

3 cups apple cider

1/4 cup apple pie spice simple syrup*

2 cinnamon sticks, plus more for garnish

In a large pitcher, add the apple cubes,
pear cubes, and orange wedges.
Top with wine, vodka, apple cider, and
simple syrup.

Refrigerate for at least 6 hours or
overnight. Stir before serving.

***Apple Pie Spice Simple Syrup**

Here's what you will need:

1 cup water

1 cup sugar

1/2 teaspoon cinnamon

1/4 teaspoon nutmeg

1/4 teaspoon cardamom

1/8 teaspoon allspice

Combine water, sugar, and spices in a
small saucepan. Bring to a boil. Simmer
for about 10 minutes or until the sugar is
dissolved and a thicker syrup forms. Chill
and store in the refrigerator until use.