



Fall recipies: Vodka maple syruple

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[Vermont Gold Vodka](#) is distilled from maple sap.

The challenge with fall is you don't know, from day to day, what the weather will be. Do you wear a T-shirt, don a sweater or go full-on anorak? Same thing holds for drinks: Do you want a nice hot spiced drink to ward off the coming chill or an iced yummy to celebrate the waning warmth? This drink provides both options with the same ingredients. You can use any vodka here, but we found that [Vermont Spirits Gold](#), distilled from actual maple sap, works best. Oddly, the vodka imparts a slight butterscotch tone to cocktails, rather than the sweet caramel notes you'd expect of its origins. You can pick up a bottle at [drinkupny.com](#) or [Astor Wine & Spirits](#). Best savored next to a glowing fire, following an active day outside. Trust us, you will want this drink again and again through the fall and winter.

Vodka Maple Syruple (from Robert Haynes-Peterson)

Ingredients:

- 1 oz Vermont Spirits Gold
- 2 oz Fresh Apple Cider (the fresher the better - hit up Union Square Greenmarket)
- 1/4 to 1/2 tsp maple syrup to taste
- 1/4 tsp (a few drops) fresh lemon juice

Iced: Pour all ingredients into a rocks glass over two or three ice cubes. Stir vigorously with a bar spoon.

Hot: Heat apple cider in a saucepan or the microwave. Pour into thick coffee mug, add vodka and maple syrup, stir lightly and serve.

*Roses are Red
Violets are Purple
Sugar is Sweet
And so's Maple Syruple
--Roger Miller "Dang Me"*



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