



Hard Tellin'

Recipe by Jeremy Walker, Il Villaggio Osteria, Teton Village, WY

Jeremy Walker might find himself a long way from his Vermont origin, but with the wide distribution of Woodchuck Hard Cider, he is able to get a taste of home at his Italian slopeside restaurant in Jackson Hole's Teton Village. Marrying the sweet Caribbean syrup of falernum with the piquant powers of fresh ginger juice, the caramel tones of the dark rum, and the baked apple of the amber cider all served in a pint glass, it's hard tellin' the potency this potable packs.

DIRECTIONS

Makes 1 cocktail

Pour the cider, rum, falernum, ginger juice, lime juice, and bitters into a pint glass. Add ice and stir. Garnish with a lime wedge.

INGREDIENTS

- 6 ounces Woodchuck Hard Cider Amber cider
- 2 ounces dark rum
- 1½ ounces falernum
- ½ ounce fresh ginger juice
- 1 ounce lime juice
- 3 dashes Angostura bitters
- Lime wedge, for garnish

THE CIDER

AMBER

from Woodchuck Hard Cider, Middlebury, VT
Amber started it all. Fermented in a two-car garage in 1991, Woodchuck's inaugural cider was the humble beginnings for one of the country's largest and most successful cideries to date. The amber cider still bottles flavors of semisweet, juicy red fruit that, with the rum and ginger, offers a spiced caramel apple profile perfect for fall.

