



SERVES: 1
CAFFEINE FREE

Ginger Spice

Ginger Spice is the perfect fall AF cocktail. Served over ice, it's ideal for when the weather is just starting to change and it's not quite cold enough for hot cider. However, if serving this on a cold day, it translates beautifully to a hot cocktail.

2 oz	Seedlip Spice 94
2 oz	Stash decaf chai tea
1/2 oz	pure maple syrup
1-2 oz	ginger beer
8 oz	water
	crushed ice

1. Boil 8 oz of water
2. Make a cup of tea using four tea bags
3. Steep for five minutes
4. Combine Seedlip, tea & maple syrup into shaker & shake vigorously with ice
5. Pour everything, including dirty rocks into serving glass
6. Top with ginger beer
7. Garnish with an apple chip