

Raisin Bourbon Cider: The Ultimate Warm & Cozy Fall Cocktail Recipe

? Raisin Bourbon Cider: A Warm & Cozy Fall Cocktail That Tastes Like Thanksgiving in a Glass



TIME
45 min

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INGREDIENTS

Swaps and Notes:

Bourbon: If you don't have bourbon, rye whiskey or even a dark rum will offer a similar warm spice profile.

Apple Cider: Apple juice is too sweet and thin. Stick to apple cider for the best texture and tartness.

Raisin Syrup Spice: For an even deeper flavor, add a small piece of star anise or a cinnamon stick to the syrup while it simmers. Remove it before storing.

Make it Cold/Hot: This recipe is excellent served over ice, but it can also be served warm. Simply heat the apple cider, bourbon, and syrup in a saucepan until hot (do not boil!) and serve in a mug.

? Step-by-Step Instructions:

Step 1: Make the Raisin Simple Syrup:

Combine Ingredients: In a small saucepan, combine the 1/2 cup of raisins, 1/2 cup of brown sugar, and 1/2 cup of water.

Simmer: Bring the mixture to a gentle simmer over medium heat, stirring continuously until the brown sugar is completely dissolved.

Steep: Once dissolved, remove the saucepan from the heat. Allow the mixture to cool completely (about 30-45 minutes). The longer it cools, the more the raisin flavor will infuse.

Strain: Pour the mixture through a fine-mesh sieve or a cheesecloth-lined strainer into an airtight container. Press the raisins lightly to extract any remaining liquid. Discard the strained raisins (or save them for garnish!).

Store: The syrup is ready to use and can be stored in the refrigerator for up to 2 weeks.

Step 2: Assemble the Cocktail:

Prepare the Glass: Fill a lowball glass or a small tumbler with ice cubes.

Measure and Pour: Add 2 oz of your chosen bourbon, 3 oz of apple cider, and 1 oz of the raisin simple syrup to the glass.

Stir: Stir the ingredients gently with a bar spoon (or any long spoon) until well-chilled and combined. You want the drink to be mixed, not watered down.

Garnish: Garnish with a fresh cinnamon stick and a few of the reserved, soaked raisins.

Enjoy: Sip slow and let those cozy fall vibes kick in!

Tips for Success:

Quality Bourbon: Since this cocktail only has three main liquid ingredients, the quality of the bourbon really shines. A higher-proof bourbon like Wild Turkey 101 (as suggested) stands up beautifully to the sweetness of the cider and syrup.

Chilling is Key: Always use plenty of ice in your glass and ensure the cider is chilled. This prevents the drink from becoming watery too quickly.

Taste the Syrup: Before mixing the drink, taste the raisin syrup. If it seems too thick, you can add a tablespoon of water to thin it out slightly.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving, Estimated):

Calories: 220-250 kcal

Carbohydrates: 25-30g

Sugar: 20-25g (primarily from cider and syrup)

Alcohol: Approx. 14g

Storage and Leftover Tips:

Raisin Simple Syrup: Store the strained syrup in an airtight glass jar or container in the refrigerator for up to 2 weeks.

Mixed Cocktail: This drink should be enjoyed immediately. Do not mix and store the cocktail, as the ice will melt and dilute the flavor.

Batching: If you are preparing a large batch for a party, mix the bourbon, cider, and syrup together in a pitcher without ice. Keep it chilled in the refrigerator. When ready to serve, pour over fresh ice in individual glasses.

More Recipes You Will Love:

A Savory Starter: These Easy Turkey Wings are My Favorite Comfort Food for Lazy Sundays

A Decadent Dessert: These Pecan Pie Bars are My Favorite Make-Ahead Holiday Dessert

DIRECTIONS

1. Follow these steps for a perfectly balanced : Raisin Bourbon Cider.
2. Step 1: Make the Raisin Simple Syrup: Combine Ingredients: In a small saucepan, combine the 1/2 cup of raisins, 1/2 cup of brown sugar, and 1/2 cup of water.
3. Simmer: Bring the mixture to a gentle simmer over medium heat, stirring continuously until the brown sugar is completely dissolved.
4. Steep: Once dissolved, remove the saucepan from the heat. Allow the mixture to cool completely (about 30-45 minutes). The longer it cools, the more the raisin flavor will infuse.
5. Strain: Pour the mixture through a fine-mesh sieve or a cheesecloth-lined strainer into an airtight container. Press the raisins lightly to extract any remaining liquid. Discard the strained raisins (or save them for garnish!).
6. Store: The syrup is ready to use and can be stored in the refrigerator for up to 2 weeks.
7. Step 2: Assemble the Cocktail: Prepare the Glass: Fill a lowball glass or a small tumbler with ice cubes.
8. Measure and : Pour: Add 2 oz of your chosen bourbon, 3 oz of apple cider, and 1 oz of the raisin simple syrup to the glass.
9. Stir: Stir the ingredients gently with a bar spoon (or any long spoon) until well-chilled and combined. You want the drink to be mixed, not watered down.
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11. Enjoy: Sip slow and let those cozy fall vibes kick in!
12. Tips for Success: Quality Bourbon: Since this cocktail only has three main liquid ingredients, the quality of the bourbon really shines. A higher-proof bourbon like Wild Turkey 101 (as suggested) stands up beautifully to the sweetness of the cider and syrup.
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14. Taste the : Syrup: Before mixing the drink, taste the raisin syrup. If it seems too thick, you can add a tablespoon of water to thin it out slightly.
15. Serving Suggestions and Pairings: This cider cocktail is ideal for transitioning from a heavy meal to dessert, or as a welcoming drink for guests.
16. Nutritional Information (Per Serving, Estimated):
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17. Carbohydrates: 25-30g
18. Sugar: 20-25g (primarily from cider and syrup)
19. Alcohol: Approx. 14g
20. Note: This is an estimate based on average ingredient values and does not account for specific brands or ingredient variations.
21. Storage and Leftover Tips: Raisin Simple Syrup: Store the strained syrup in an airtight glass jar or container in the refrigerator for up to 2 weeks.
22. Mixed : Cocktail: This drink should be enjoyed immediately. Do not mix and store the cocktail, as the ice will melt and dilute the flavor.
23. Batching: If you are preparing a large batch for a party, mix the bourbon, cider, and syrup together in a pitcher without ice. Keep it chilled in the refrigerator. When ready to serve, pour over fresh ice in individual glasses.
24. More Recipes You Will Love: If you loved the cozy, warming flavors of this Raisin Bourbon Cider, you might also enjoy these other recipes from my collection:
25. A Savory : Starter: These Easy Turkey Wings are My Favorite Comfort Food for Lazy Sundays

SWAPS & NOTES

of sweet, caramelized fruit and brown sugar.

It genuinely tastes like a slice of Thanksgiving pie melted into a glass.

Why I Love This Recipe I've made countless fall cocktails, but this one stands out for a few reasons: It's Uniquely Flavorful: The raisin simple syrup is the secret weapon here.

It transforms a standard apple-bourbon pairing into something complex, adding a depth that hints at molasses, vanilla, and dried fruit.

TIPS FOR SUCCESS

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Chilling is Key: Always use plenty of ice in your glass and ensure the cider is chilled.

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