

### SIMPLE SYRUP

150g sugar  
150g hot water

Combine sugar and water in medium mixing bowl. Stir with spatula to completely dissolve sugar. Reserve.

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### GRAHAM CRACKER SYRUP

34g graham crackers  
300g simple syrup

Combine graham crackers and simple syrup in vacuum bag and seal on highest setting. Cook en sous vide at 80°C (175°F) for 2 hours. Meanwhile, prepare an ice bath. Chill bag in ice bath until completely cool. Strain through chinois, then through 100-micron superbag. Transfer to glass bottle and reserve.

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### SPICED CIDER

12.5g cinnamon sticks  
2.5g star anise  
2g nutmeg, coarsely crushed  
3 whole allspice, coarsely crushed  
1 whole clove  
716g apple cider  
½ vanilla bean, split and scraped

In medium saucepan, toast cinnamon, star anise, nutmeg, allspice, and clove over medium heat until very fragrant. Add cider and vanilla, increase heat, and bring to boil. Remove from heat and allow to steep for 20 minutes. Strain through chinois. Transfer to glass bottle and reserve.

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SINGLE PORTION

### ON A WIRE

2 oz (60 ml) spiced cider  
1½ oz (45 ml) Jean-Luc Pasquet Coeur de Grande  
Champagne Cognac  
¾ oz (25 ml) graham cracker syrup  
½ oz (15 ml) Bonal Gentiane-Quina Apéritif  
¼ oz (7.5 ml) Bénédictine  
2 dashes Angostura Aromatic Bitters

Combine all ingredients in medium bowl, stirring to combine. Transfer to small carafe. Reserve in refrigerator to chill thoroughly.

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BATCH

### ON A WIRE

382g spiced cider  
282g Jean-Luc Pasquet Coeur de Grande  
Champagne Cognac  
162g graham cracker syrup  
92g Bonal Gentiane-Quina Apéritif  
47g Bénédictine  
12 dashes Angostura Aromatic Bitters

Combine all ingredients in medium bowl, stirring to combine. Transfer to glass bottle. Reserve in refrigerator to chill thoroughly.

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### TO ASSEMBLE AND SERVE

single portion, or 5 oz (150 ml) batch,  
reserved in small carafe  
¾ oz (25 ml) lemon juice, chilled in refrigerator  
1 small sprig rosemary  
½ oz (15 ml) Laird's Straight Apple Brandy,  
warmed to 50°C (120°F)

Add chilled lemon juice to carafe containing cocktail. Suspend rosemary sprig upside-down in clip service piece, and clip onto side of medium glass. Pour warm apple brandy into glass.

At table, carefully use candle lighter to ignite apple brandy. Allow to burn until rosemary is toasted and fragrant. Pour contents of carafe into glass to extinguish flame.