



Greater Cheer!

Homemade Caramel Apple Martinis

INFUSE THE VODKA

Cut the apples into thin strips and place in each jar. The more surface area the better they will infuse. Fill each jar with half of the vodka and set aside for 24-48hrs. After that time, remove fruit and add 1/3cup(75ml) of butterscotch Schnapps to each jar. You are looking for a 5-1 ratio of vodka to Schnapps.

SERVING:

In a martini shaker, add ice and the infused mix and shake until cold, then transfer into a glass. Optionally you can serve over a few ice cubes too. For extra effect, swirl a little caramel sauce in a zig-zag around the inside of the glass before filling with the mix.

Happy Holidays from the Greater Thought Team

ITEMS TO BUY:

- 4-5 fresh apples
- 750ml of vodka
- 2 Qt. Mason jars with lids
- 1 small bottle of Butterscotch Schnapps
- Caramel ice cream Sauce(optional)

