



As suggested in “805 Living’s Tips for Thanksgiving 2020” in the November issue, give your Turkey Day cocktails an upgrade this year with special holiday recipes from Paul Jones, head bartender at **Decker Kitchen** (deckerkitchen.com) in Westlake Village. Here are two to add to the one printed in the issue.

The Spiced Cider Mule

“Apples and cinnamon love working with ginger for a delicious, refreshing fall cocktail,” says Paul Jones of the seasonal flavors in this tippie, in which he prefers to use Boyd & Blair vodka.

Makes 1 cocktail

1½ ounces vodka

¾ ounce lemon juice

¾ ounce Spiced Cider Syrup (recipe follows)

Ginger beer

Cinnamon stick for garnish

Combine vodka, lemon juice, and Spiced Cider Syrup in a mug with ice and stir. Top with a splash of ginger beer and garnish with a stick of cinnamon.

SPICED CIDER SYRUP

Make about 3 cups, enough for 32 Spiced Cider Mule cocktails

2 whole cinnamon sticks

6 star anise pods

2 cups apple cider

1 cup honey

1 tablespoon vanilla extract

Zest of one lemon

To make spiced cider syrup, lightly toast cinnamon sticks and star anise in a saucepan until fragrant. Add apple cider, honey, vanilla extract, and lemon zest and bring to a boil. Remove from heat and allow to cool. Strain into a jar and refrigerate for up to two weeks.

Figdulous Old Fashioned

In this drink, “earthy, sweet but slightly tart figs are a perfect pairing with bourbon,” Jones says. He recommends using his go-to bourbon, Wilderness Trail Black Label.

Makes 1 cocktail

2 ounces bourbon

½ ounce Figdulous Syrup (recipe follows)

5–6 dashes of angostura bitters

Fig for garnish

Orange zest curl for garnish

Combine bourbon, Figdulous Syrup, and angostura bitters in a rocks glass with ice and stir. Garnish with a fig and a curl of orange zest.

Figdulous Syrup

Makes about 2 cups, enough for about 32 Figdulous Old-Fashioned cocktails

½ cup almonds, toasted

½ cup of figs, cut into slivers

1 cup water

1 cup granulated sugar

Lightly toast almonds in a medium saucepan over medium high heat until fragrant. Add slivered figs, water, and sugar, and cook over medium heat for about 30 minutes. Remove from heat and let cool. Filter into a bottle and refrigerate for up to one week.