

## GUASTELLO'S VILLAGE MARKET

# Children of the Corn Cocktail

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### Ingredients

For the Candy Corn-Infused Vodka:

- 1 liter vodka
- 1 cup candy corn

For the Cocktail:

- 2 ounces candy corn-infused vodka
- 3/4 ounce lemon juice
- 3/4 ounce cinnamon simple syrup (recipe below)
- 4 ounces seltzer water (or to fill glass)
- Garnish: lemon wheel
- 1/2 cup Garnish: candy corn

### Instructions:

Make the Candy Corn Vodka

In a large bowl, combine the vodka and candy corn. Save the bottle for your finished infusion.

Stir for 20 seconds. Cover and let sit of 2 hours. Strain out the candy corn and pour the infused vodka back into the bottle.

Make the Cocktail

Pour the candy corn vodka, lemon juice, and cinnamon syrup into a cocktail shaker filled with ice.

Shake for 10 seconds. Strain over fresh ice into a highball glass.

Top with seltzer. Garnish with a lemon wheel and skewer of candy corn. Serve and ENJOY!

Cook's Note's

It may be tempting to go cheap on the vodka used for the infusion, but keep in mind that the quality of the base makes a world of difference. There are plenty of good tasting vodkas that are affordable and choosing one of these can help you find the balance between quality and cost.

The vodka infusion is designed for a large 1-liter bottle. If you want to stick with the standard fifth (750ml), you can cut the candy corn down to 3/4 cup. Then again, a little extra candy is not a bad thing in this infusion, so 1 cup would be just fine.

Cinnamon Simple Syrup

Ingredients:

- 2 cinnamon sticks
- 1 cup sugar (white or demerara sugar)

## **GUASTELLO'S VILLAGE MARKET**

1 cup water

Instructions:

Bring the water to a boil in a small saucepan.

Add sugar and stir until it has dissolved completely.

Reduce the heat, add the cinnamon sticks and cover the pan.

Simmer for 10-15 minutes.

Remove the pan from the heat. Allow it to cool and steep for at least 1 hour.

Remove the cinnamon, pour the syrup into a bottle, and refrigerate. The syrup will be good for up to 2 weeks in the refrigerator.

***Credit: [thespruceeats.com](http://thespruceeats.com)***