

## Apple and Spice Cordial

### Ingredients:

1/2 Liter Christian Brothers Frost White Brandy  
1 1/2 lbs. Gala Apples  
2 Whole Cloves  
1/4 Teaspoon Ground Cinnamon  
1/4 Teaspoon Ground Nutmeg  
3/4 Cup Granulated Sugar  
1/2 Cup Water

### Method:

Dice apples into 1/2 inch cubes. Add brandy, apples, cloves, cinnamon, and nutmeg to 2 liter food safe container with tight fitting lid. Combine sugar and water and boil for five minutes to produce a simple syrup. Add syrup to other ingredients. Mix well. Let stand for six weeks in a cool, dark place. Strain or decant to remove solids. Bottle and enjoy.