

## **The Lansdowner**

*Contributed by Steve Wagner, who says, "Last year, when apple season rolled around, I invented a cocktail that instantly became one of my wife's favorites. This is saying a lot, because my wife is quite the cocktail connoisseur. As my confidence with this recipe increased, I began to share it with other family members. They too were enthusiastic about the beverage. I called my creation 'The Lansdowner' and can state with fact that it was inspired by the lovely Winesap apples I would get each week from Shobers. I want the world to know not only the recipe, but its lore, and perhaps put Lansdowne on the map in yet another way."*

1 ½ oz freshly squeezed lemon juice

1 ½ oz freshly squeezed Staymen Winesap apple Juice (you can do this with an electric juicer, a handheld reamer, or any kind of juicer)

3 oz Belle de Brille (a pear-infused cognac available at our local wine and spirits shop)

Squeeze the lemon juice into a shaker, then immediately squeeze the apple juice into the same shaker. (Do this quickly; the apple juice will brown if it does not immediately mix with the lemon juice.) Add the Belle de Brille. Shake with ice and serve on the rocks.