

# Craft Haymaker

## ICED CLASSIC HAYMAKER

AN OLD-TIME DRINK  
FOR MODERN REFRESHMENT



### INGREDIENTS:

- 3 tbsp apple cider vinegar (preferably unfiltered)
- 2–3 tbsp honey, maple syrup, or molasses (to taste)
- 1 liter cold water or sparkling water
- 1–2 tsp freshly grated ginger (optional, for a spicy kick)
- Ice (to taste)
- Lemon slices for serving

### INSTRUCTIONS:

1. In a pitcher, combine the apple cider vinegar, honey/maple syrup, and grated ginger.
2. Add cold water and stir well until the sweetener is fully dissolved.
3. Strain through a fine sieve if you prefer a smoother drink.
4. Chill or serve over ice with lemon slices.

### TIPS:

For a sparkling version, use carbonated mineral water.

The flavor develops better if chilled in the fridge for 1–2 hours before serving.