

Cranberry Vodka or Bourbon Sour

Author: Tieghan Gerard & Jodi Hoffmann

Category: Cocktail

Servings: 6

Preparation Time: 15 min

Cooking Time: 5-7 min

A note before you start:

I first took notice of this recipe on Tieghan Gerard's blog: Half Baked Harvest, but as is my nature, I've made a few adjustments.

Ingredients:

1/2 cup of maple syrup

1/2 cup of apple cider

1/2 cup of water

1 & 1/2 cups of fresh cranberries

Zest and juice from one large navel orange

12 oz of either Orange infused Vodka or Bourbon

6 oz of freshly squeezed lemon juice

2 cups of pomegranate juice

1 blood orange for garnish if desired

Step 1: Step 1: To make the Cranberry Syrup: In a medium saucepan bring 1/2 cup of water, the maple syrup, and cranberries to a boil over medium high heat. Allow it to boil gently for 5-7 minutes (Until the cranberries burst). Remove from the heat and stir in the orange juice and zest and let cool. Strain out syrup through a fine mesh strainer.

Step 2: In a large pitcher add the vodka or bourbon, pomegranate juice, apple cider, lemon juice and 8 TBSPs of the cranberry syrup. Stir and pour over a glass filled with ice. Garnish with a slice of blood orange.

Cheers!

Jodi.Hoffmann@craftingablissfulbungalow.com

Buon Appetito!



Crafting A Blissful Bungalow, LLC
Jodi.Hoffmann@craftingablissfulbungalow.com

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