

## 2020 REFRESHER

### CRANBERRY ROSEMARY SPARKLING DRINK

A LIGHT, ZESTY DRINK PERFECT FOR MAKING EVERY DAY FEEL REFRESHING

#### INGREDIENTS

- 1 oz Cranberry Juice
- 1 oz Pomegranate Juice
- Fresh Lime
- Fresh Cranberries & Rosemary Sprigs
- 3-5 oz of Soda Water
- Ice



#### DIRECTIONS

1. Add cranberry and pomegranate juice to a glass.
2. Top with soda water and a squeeze of lime.
3. Garnish with a few cranberries and a sprig of rosemary.

#### NOTES

- To make for a crowd, mix 1 part cranberry juice, 1 part pomegranate juice, 3 parts soda water and the juice of 1 lime in a punch bowl or serving container. Float fresh cranberries and garnish with sprigs of rosemary.
- To make it a cocktail, substitute prosecco or white wine for soda water.

## ELEVATE

Serve in a high ball or champagne glass and sweeten the experience with a splash of Rosemary simple syrup and candied cranberries to sweeten the drink to taste.

Rosemary Simple Syrup (makes 1 cup):

### Ingredients

- 1 cup water
- 1 cup granulated sugar
- 2-3 large sprigs of fresh rosemary

### Directions

1. Heat the water and sugar in a medium sauce pot over medium heat, stirring occasionally, until the sugar is dissolved.
2. Bring to a boil, then remove from the heat.
3. Add the rosemary and steep for up to an hour.
4. Remove the rosemary before serving. Can be made in advance and chilled for up to a week.

Sugared Cranberries:

### Ingredients

- 1/2 cup water
- 1/2 cup granulated sugar
- 2 cups fresh cranberries
- 1-1/2 cups granulated sugar, for rolling

### Directions

1. Heat water and sugar in a pot over medium heat, stirring occasionally until the sugar is dissolved.
2. Bring just to a boil, then add the cranberries and stir until completely coated.
3. Remove from the heat and use a slotted spoon to transfer the cranberries to a baking rack to cool.
4. Try to keep the cranberries spaced apart so they don't stick together, which will cause the sugar coating to clump.
5. Add the sugar to a shallow bowl or dish.
6. Working in batches, roll the cranberries in sugar, coating completely, then transfer to a clean container to completely dry, up to an hour.