

NO QUALMS MOM

CHRISTMAS CRANBERRY SPARKLER



Prep time: 5 minutes for the cocktail, 10 minutes for the sugared cranberries plus an overnight soak

Serves: 2

Pairs well with: Holiday gatherings, cheese board appetizers, and Prime Rib or Crown Roast dinners

Cocktail Ingredients:

- 1/3 Cup Ocean Spray Cranberry Juice
- 1/3 Cup Gin such as Tanqueray
- 1/4 Cup St. Germaine Elderflower liqueur
- 1/4 Cup freshly squeezed lemon juice
- Plain Seltzer or Club Soda

For The Sugared Cranberries (optional):

- 1 Cup granulated sugar
- 1 Cup water
- 2 Cups Fresh Cranberries
- 1 Cup Superfine Sugar

Method:

To Make Your Cocktail:

1. Fill a cocktail shaker with ice.
2. To your cocktail shaker, add your cranberry juice, Gin, St.Germaine, and lemon juice.
3. Cover, and shake your cocktail shaker for twenty seconds, or until the outside is good and frosty, and the ingredients are mixed well.
4. Strain into two cocktail glasses with ice and fill $\frac{3}{4}$ of the way, then top each drink off with plain seltzer water or club soda.
5. Garnish with the sugared cranberries and a slice of Lemon.
6. Enjoy!

To Make Your Sugared Cranberries (optional):

1. In a medium saucepan combine the granulated sugar and one cup of water then bring to a boil over high heat, cooking until the sugar is dissolved.
2. Remove from heat.
3. In a tall container with a lid such as a quart sized ball jar, add your cranberries, and then pour in your prepared sugar water.
4. The cranberries will want to float, so top with a weight so they are all submerged, then refrigerate overnight, up to two days.
5. Once steeped, drain off the liquid.
6. In a mid-sized shallow pan, spread your superfine sugar at the bottom and add the drained cranberries, rolling them around until fully coated in the sugar.
7. Let the cranberries dry for one to two hours, put into a covered container and keep in the refrigerator for up to one week.

Notes:

- The sugared cranberries give a festive touch but are optional, if you are in a pinch, just substitute regular cranberries instead for a drink garnish.
- Craft ice cubes are wonderful for this drink. You can find a perfect sized ice cube mold here: https://www.amazon.com/gp/product/B00P25U3PK/ref=ppx_yo_dt_b_search_asin_title?ie=UTF8&psc=1
- You will have a lot of sugared cranberries left over, they are very tasty and go perfect on a cheese platter, or in a nice candy dish for easy munching at your next gathering. They make a sweet hostess gift, too!
- You can make this cocktail in a big batch and put it into a pitcher for a self serve cocktail bar, just leave out the seltzer water/club soda and put it on the side for folks to add. It is also optional, and just as tasty without the bubbles!
- Don't be tempted to use granulated sugar to coat the berries, superfine sugar is what gives them that frosted look and nice crunch!

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