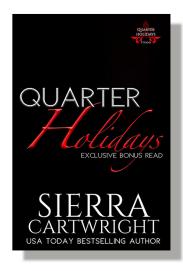


# Ingredients:

- ♦ 2 oz vodka
- ♦ 1 oz orange liqueur (I like Grand Marnier)
- 2 oz cranberry juice (your choice of sweetened or unsweetened)
- ♦ 0.5 oz fresh lime juice
- 0.5 oz rosemary simple syrup (see below).
   (You can also use simple syrup, but you won't get as strong of a flavor.)
- Ice
- Sugared cranberries and fresh rosemary sprig for garnish
- Granulated sugar for rimming



## Instructions:

Prepare the Sugared Rim:

Pour a small amount of granulated sugar onto a plate. Rub the rim of a cocktail glass with a lime wedge. Dip the rim into the sugar.

#### Mix the Cocktail:

Fill a cocktail shaker with ice.

Add vodka, orange liqueur, cranberry juice, lime juice, and rosemary simple syrup. Shake vigorously for 15-20 seconds.

### Serve:

Strain the cocktail into the prepared glass.

Garnish with a sprig of rosemary and a few sugared cranberries.

# To make rosemary simple syrup:

Ingredients: 1 c sugar

1 c water

3 sprigs fresh rosemary

Combine sugar and water in a small saucepan. Add rosemary sprigs and bring to a simmer, stirring until sugar dissolves. Remove from heat and let sit for 15-20 minutes. Strain out rosemary and cool before using. (You can make this days ahead, if you wish.)

Cheers!