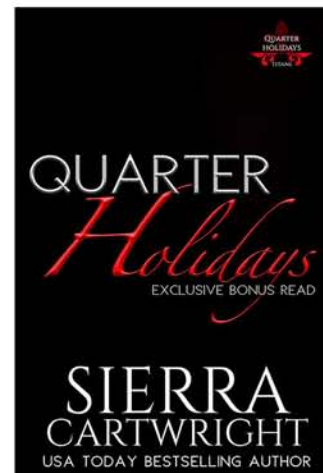




Mistletoe Mischief Cocktail

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!