

Cranberry Cosmo

Ingredients:

- 1/4 cup water
- 1/4 cup tart cherry juice.
- 2 tbsp lime
- 2 tbsp spiced cranberry/hibiscus syrup*
- 1/2 tsp apple cider vinegar
- Zest of 1/2 lime
- Orange peel powder + cinnamon and sugar rim
- Ice

*See syrup recipe on page 3.

Directions:

- Zest half of the lime into a small bowl and set aside.
- Cut a lime wheel for the garnish and set aside.
- Spread orange + cinnamon sugar on a small plate.
- Use a lime wedge to moisten the edge of a glass, then place the glass upside-down into the sugar mixture. Move the glass in a small circular motion to coat with the sugar mixture.
- In a cocktail shaker or quart jar filled with ice, add water, apple cider vinegar, lime juice, lime zest, and syrup.
- Shake until fully mixed, strain and pour carefully into your sugar rimmed glass.
- Garnish.
- Serve and enjoy!



DAMIANA-PINEAPPLE 'MARGARITA'

Ingredients: Margarita':

(1 serving)

- 1 tbsp damiana syrup*
- 1 tbsp pineapple juice
- 1.5 tbsp lime juice
- 1/2 tsp apple cider vinegar
- 1 tbsp water
- Dash of NA bitters or regular bitters
- 1/4 tsp orange zest
- Ice

*See syrup recipe on page 3

Smoky Salt

- 2 tbsp medium grain salt
- 3/4 tsp smoked paprika

Margarita Instruction:

- Mix salt and paprika together in a small bowl, then spread on a small plate.
- Use a lime wedge to moisten the edge of a glass, then place the glass upside-down into the salt. Move the glass in a small circular motion to coat with salt mixture.
- In a cocktail shaker or quart jar filled with ice, add damiana syrup, pineapple juice, lime juice, apple cider, bitters, vinegar, orange zest and water.
- Shake until fully mixed, strain and pour carefully into your salted glass over ice.
- Garnish with a slice of lime and enjoy.



Syrup Instructions

Cranberry Syrup:

Ingredients:

- 3/4 cup cranberry juice
- 1/4 cup water
- 1 cup sugar
- 2 tbsp mulling spices- blend of orange peel, cloves, cinnamon, allspice.
- 1/2 tbsp dried hibiscus flowers

Instructions:

- Add cranberry juice, water and sugar into small pot
- Heat on low and stir until sugar is completely dissolved into the juice.
- Add mulling spices and hibiscus and simmer on low for 10 minutes.
- Remove from heat and allow to cool for 15 minutes.
- Strain mixture through fine mesh strainer into a jar.
- Store in the refrigerator for up to 2 weeks.

Damiana Syrup:

Ingredients:

- 1/2 cup water
- 1/2 cup sugar
- 2 tbsp dried damiana

Instructions:

- In a small sauce pan add water and sugar over medium heat. Stir until sugar is dissolved, about 4 min.
- Add damiana and simmer on low for another 10-15 minutes.
- Strain into a pint jar and store in the refrigerator.
- Syrup lasts for up to 2 weeks.