

# Material List:

## Cocktail/Mocktail:

- Martini glass or coup glass
- Cocktail shaker or quart jar
- Ice
- Cutting board
- Knife
- Citrus press
- Small plate
- Zester
- Measuring spoons + cups

# Cranberry Cosmo

## Ingredients:

- 2 oz vodka\*
- 1 oz lime
- 1 oz spiced cranberry/hibiscus syrup
- Zest of ½ lime
- Orange peel powder + cinnamon and sugar rim
- Ice

\*For mocktail substitute for 2 oz water + 1/2 tsp apple cider vinegar.

## 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 vodka, lime juice, lime zest, and syrup.
- Shake until fully mixed, strain and pour carefully into your sugar rimmed glass.
- Garnish.
- Serve and enjoy!



# Cranberry Syrup

Syrup provided for the workshop.

## 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

## Directions:

- 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.

