

Christmapolitan -- This drink is a spin on the *Miracle Pop Up Bar Classic*; refreshing, festive & fun, to serve in a large Coupe.

In a cocktail shaker combine:

2 oz Mishka Cranberry Vodka

.5 oz St. Germain Elderflower Liqueur

.25 oz Dolin Dry Vermouth

1 oz Spiced Cranberry/Rosemary Sauce

.5 oz Lime Juice

Add ice to the shaker and shake hard, fine strain into a large coupe or martini glass.

Top with Dry Sparkling Wine

Garnish with Green Chartreuse mist and a sprig of fresh rosemary.

Spiced Cranberry/Rosemary Syrup

Yield: Approximately 1 Liter

Ingredients:

2 lbs fresh or frozen cranberries

2 cups white sugar

1.5 cups water

.5 cups brown sugar

.5 cups orange juice

1 Tbsp orange zest

2 tsp ground cinnamon

1/4 tsp ground allspice

2 tsp kosher salt

1/3 tsp freshly grated nutmeg

1/3 tsp ground cloves

1 Tbsp fresh rosemary

Method: Place all ingredients (except rosemary) into a medium saucepan and bring to a boil over medium heat. Cook, stirring occasionally until berries start to pop, about 10 minutes. Once off the heat, stir in fresh rosemary. Allow to cool to room temperature and then strain with a mesh strainer. The consistency should be like a Naked brand blended juice, not a thick pulpy puree, but not a thin liquid, either. If it's too thick, add small amounts of water until it's the right consistency. Bottle the liquid and store in the refrigerator.

Christmas Fizz - non-Alcoholic mocktail

Once you've made the spiced cranberry/rosemary syrup you can use it in this festive spirit-free fizz

In a cocktail shaker combine:

1.5 oz cranberry/rosemary syrup

.75 oz lime juice

Shake well and strain into a Collins glass filled with ice, top with ginger ale and garnish with fresh rosemary.