

## Cranberry Ginger Moscow Mule

A festive twist on this classic, perfect for warm holiday evenings or for cozying up by the fire, this drink is so versatile and delicious. Enjoy often!

### Honey Ginger Syrup:

1½ cups sliced fresh ginger  
¼ cup Honey Ginger Balsamic  
¾ cup sugar  
1½ cups water

### For 2 cocktails

1 lime, sliced into 4 wedges  
2 oz Honey Ginger Syrup  
¼ cup cranberry sauce  
4 oz vodka  
1 cup sparkling water

To make the Ginger Syrup, in a small saucepan, stir together all Ginger Syrup ingredients and bring to a low simmer over medium-low heat. Simmer for 45 minutes until the water and balsamic reduce to a syrup. Strain ginger from syrup with a sieve and store ginger syrup (you should end up with about 1 cup of syrup) in a mason jar in the fridge for up to 2 weeks.

The strained candied ginger can be used in ginger cookies or with other desserts!

For the cocktails, squeeze the limes into a cocktail shaker half-filled with ice, then drop the limes into the shaker. Add the remaining cocktail ingredients and stir with a long cocktail spoon to combine and dissolve the cranberry sauce into the drink.

Strain into two cocktail mugs or tall glasses filled with ice and top with more lime, as desired. Serve immediately.