

# Holiday Sparkling Cranberry, Orange and Thyme Cocktail



## **CRANBERRY AND THYME SYRUP INGREDIENTS:**

1 cup	Water
½ cup	Sugar
½ cup	Fresh cranberries
1	Small bunch of fresh thyme

In a saucepan combine sugar, water, fresh cranberries, and fresh thyme. Bring to a boil over medium heat, stirring so the sugar does not burn. Boil for a few minutes, then turn the heat to medium and to let the cranberries soften and the sugar melt.

Strain the mixture through a fine mesh sieve and store into a jar in the fridge.

## **HOLIDAY SPARKLING CRANBERRY, ORANGE AND THYME COCKTAIL INGREDIENTS:**

2	Sprigs of fresh thyme
...	Fresh orange zest or you can use orange zest swirls
4 - 5	Frozen cranberries for garnish
3 drops	Dillon's Cranberry Bitters
1 oz	Grand Marnier
1 oz	Cranberry and thyme syrup
4 oz	Cuvée Rosé Sparkling Wine

In a cocktail shaker, mix cranberry and thyme syrup, Grand Marnier and bitters and pour into a glass. Top off with Cuvée Rosé and garnish with frozen cranberries, thyme and orange zest.

*Enjoy!*

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