

Maple Cranberry Bourbon Cocktail

Ingredients:

2 oz Bourbon
1.5 oz Cranberry juice
1 oz Maple Cranberry syrup - (adjusted to your desired level of sweetness)
1 oz Seltzer or Club Soda
Maple Cranberries and Rosemary sprigs for garnish

Maple Cranberries:

2 cups real Maple syrup
3-4 cup fresh Cranberries

Directions:

Begin by preparing the maple cranberries and maple cranberry syrup. In a small saucepan, mix the real maple syrup and fresh cranberries. Simmer until the cranberries begin to burst (about 5 minutes). Remove from heat and cool completely. (You will have enough maple cranberries and syrup to make 15-20 cocktails.)

Next, add ice to rocks glasses.

Top each with a tablespoon of the maple cranberries.

Set aside.

In a cocktail shaker filled with ice, add the bourbon, cranberry juice, and maple cranberry syrup and shake vigorously.

Strain into the prepared rocks glasses.

Top each with a splash of seltzer water.

Garnish with a sprig of rosemary.