

# Southbound Fresh Cranberry Cocktail

DECK THE HALLS WITH Southern Living

## Southbound Fresh Cranberry Cocktail

### INGREDIENTS

- ½ cup fresh cranberry juice
- ¼ cup fresh lime juice
- ¼ cup light blue agave
- ½ cup water
- ½ cup orange liqueur
- 1½ cup Southbound  
Tequila Blanco
- 2 cups ice for chill and dilution

### DIRECTIONS

Mix all ingredients together in a pitcher and stir until ice is completely diluted. Pour cocktail and garnish with a stem of sugared cranberries, and a sprig of rosemary.  
*Serves 10 cocktails.*

## Cranberry Juice

### INGREDIENTS

- 1 bag fresh whole cranberries  
(3½ cups)
- 1 tablespoon chopped  
fresh ginger
- Grated orange zest from  
1 whole naval orange
- 2 whole cinnamon sticks
- 3 cups of water

### DIRECTIONS

Boil these ingredients on medium high in a pot for exactly 20 minutes, remove from heat and simply separate the juice from the solid components and you get about 12½ ounces of incredible pure spiced cranberry juice.



## Sugared Cranberries

### INGREDIENTS

- ½ cup water
- ½ cup sugar
- ½ bag cranberries (6 ounces)

### DIRECTIONS

Bring water and sugar to a simmer until sugar is fully dissolved. Remove from heat and stir in the cranberries. Let those sit for 5–10 minutes. Making sure the cranberries are fully coated in our warm simple syrup.

Transfer the cranberries to a wire cooling rack and keep them separated from each other. Let these dry for at

least 30 minutes but no longer than an hour.

They are going to feel slightly silky and tacky and that is when they are ready for you to roll into sugar for the most beautiful holiday sugared cranberries.

### MOCKTAIL VERSION:

Replace orange  
liqueur with juice  
from a whole orange.  
Replace tequila  
with club soda.

