

# SPICED CRANBERRY RELISH

## Ingredients

- 8 oz Cranberries, fresh
- 2-2/3 tbsp Sugar, Brown, Dark
- 1 tsp Oil, Olive
- 2-2/3 tbsp Shallots, Peeled & Chopped
- 1/8 tsp Spice, Mustard Seed
- 1/8 tsp Salt, Kosher



# SPICED CRANBERRY RELISH

## Directions

**Prep time = 20 minutes**

**Cook time = 10 minutes**

1. Mix together cranberries and sugar and set aside.
2. Drizzle oil into a hot pan over medium heat. Add shallots, mustard seeds and cumin seeds and cook until seeds start to pop.
3. Add in cranberries tossed in sugar, cover and simmer for 5 minutes.  
Chill and hold cold. Bring to room temperature for service.

# CRANBERRY ROSEMARY SPRITZER



## Ingredients

### For the rosemary- infused simple syrup

1 cup sugar

1 cup water

6 large rosemary sprigs

1 star anise

¼ teaspoon ground clove

### For the Mocktail:

4 oz unsweetened cranberry juice

2 oz Sprite or 7-Up

1-1/2 oz rosemary infused simple syrup

1 rosemary sprig for garnish

1 fresh cranberry for garnish

### Yields 1 Mocktail

# CRANBERRY ROSEMARY SPRITZER

## Directions

**Prep time = 15 minutes plus cooling time**

**Cook time = 1 minute**

### **Make the rosemary - infused simple syrup:**

In a small saucepan, combined the all the ingredients for the rosemary – infused simple syrup. Bringing the mixture to a boil and allow to simmer for 1 to 2 minutes, until all sugar is completely dissolved. Remove the saucepan from the heat and allow to fully cool. Strain the syrup and reserve for later

### **Make the Mocktail:**

In a stirring glass, add the unsweetened cranberry juice, rosemary – infused simple syrup and ice and stir with a bar spoon until the mixture is chilled. Add the sprite or 7-Up and stir just twice quickly, until the sprite or 7 –Mixed in but the carbonation hasn't completely evaporated. Strain the Mocktail over ice in a rocks glass, garnish with a bar skewer holding the three garnish, then serve.