



Holiday Paloma

If you're looking for a fun holiday drink that's as delicious as it is beautiful, look no further. This holiday take on the classic Paloma will look great in your guests' hands, and it's easy to leave out the tequila for those who prefer a mocktail.



Ingredients

Spiced Simple Syrup

1/2 cup granulated Sugar
1/2 cup water
2 cinnamon sticks whole
2 whole cloves whole
2-star anise whole
1 vanilla bean split open

Spiced Cranberry Paloma

2 ounces cranberry juice
1 ounce fresh grapefruit juice
1 ounce fresh lime juice
1 1/2 ounce spiced simple syrup
2 ounces tequila
Sparkling water
Ice

Garnish (optional)

A sprig of rosemary
Sugared cranberries
Dried grapefruit slice

Directions

Prepare the Spiced Simple Syrup

In a small saucepan combine the granulated sugar, water, cinnamon sticks, cloves, anise, and vanilla bean

Bring the simple syrup to a boil and continue boiling until the sugar is dissolved

Once the sugar is dissolved, remove the syrup from the stove but keep the spices in the syrup to allow them to infuse for 10 minutes while the syrup is cooling

Remove the spices from the syrup pour the syrup into a jar and store in the refrigerator until ready to use

Prepare the Spiced Cranberry Paloma Cocktail

Using a cocktail shaker, combine the cranberry juice, grapefruit juice, lime juice, simple syrup and tequila and shake

Pour the cranberry cocktail into a glass, fill the glass with ice, and top off the remainder of the glass with sparkling water

Garnish with a sprig of rosemary, sugared cranberries, and dried grapefruit slices (optional)