

Cranberry-Orange-Honey Sangria

Use a quart-size (32 oz.) Mason Jar:

(ingredient measurements are approximate)

Fill jar approx 1/2-full with cranberries.
Use a wooden spoon to slightly mash the berries to allow absorption.

Add:

1/4-cup ginger root, sliced
12 medium orange, wedged
2 to 4 cinnamon sticks

Cover with vodka.

Leave 2-3 inches of space to add honey.

Cover with wax or parchment paper.

Tighten seal and ring.

Store in fridge for 2-4 weeks.

Shake gently every few days to mix.

In 2-4 weeks, strain the ingredients and pour the sangria into a glass jar.

Add 1-2 ounces (or more!) to your favorite liquor and/or citrus soda, and enjoy!



Molly Jo Realy

