

LIZZIE'S LIBATIONS



Cherry Moon

Use this cocktail infusion to make a Manhattan, Sangria, Mulled Wine, or a speciality mocktail.

Each jar makes 2 servings.

Manhattan

Add:

6oz bourbon, scotch, or rye whiskey

2oz sweet vermouth or amaro

3 dashes bitters (Angostura, Peychaud's, or black walnut bitters are some of our favorites)

Stir together, cover and refrigerate for 24 hours.

Serve over ice.

Sangria (or Mulled Wine)

Add:

12oz red wine

2oz brandy or cognac

Stir together, cover and refrigerate for 24 hours.

For sangria, pour over ice and stir.

For warm mulled wine, pour into a pan and warm on medium heat until steaming, but NOT boiling. You could also microwave: heat on full power for 30 seconds. Continue in 30 second increments until steaming.

Pour into glass and enjoy.

Cranhattan Mocktail

Add:

6oz cranberry juice

6oz orange juice

Stir, cover and refrigerate for 24 hours.

Pour over ice and add 4oz ginger beer or ginger ale.