

Pretty and Pink

Counting House, made by Travis Daye

The citrus makes this a refreshing cocktail perfect for Thanksgiving. It's going to pair well with all the rich and delicious food during the holidays.

INGREDIENTS

- 1.5oz Vodka
- 0.5oz Dubonnet Rouge
- 0.75oz Cranberry Syrup
- 0.5oz Lemon
- 1 spritz Rose water
- fresh Rosemary sprig

For Cranberry Syrup

- 430 grams frozen cranberries
- 635 grams granulated white sugar
- 705 grams plain water

INSTRUCTIONS

1. For Cranberry Syrup: In a large metal stock pot, add all ingredients. Let simmer for about 15 minutes, stirring frequently. Strain through a fine mesh strainer.
2. Add all ingredients except rose water to a shaker tin with ice. Shake, strain contents into an empty rocks glass. Spritz with rose water onto a completed cocktail. Garnish with a rosemary sprig.



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