

Mistletoe Martini

Prep Time 2 minutes

Total Time 2 minutes

Servings 3

INGREDIENTS

- 4 ounces BUBBL'R cranberry grapefruit sparkl'r
- 3 ounces vodka
- 1 ounce Cointreau
- 1 ounce simple syrup
- Fresh cranberries optional, as garnish
- Fresh mint or rosemary optional, as garnish
- Orange peels optional, as garnish

INSTRUCTIONS

1. Make the simple syrup by heating equal parts sugar and water in either the microwave or on the stove. Heat until the sugar is dissolved, then transfer to a heat-safe container and allow it to cool.
2. Add the BUBBL'R cranberry grapefruit sparkl'r, vodka, Cointreau, and simple syrup to a cocktail shaker. Fill the cocktail shaker halfway with ice. Shake for approximately 20 shakes, or until the shaker has noticeably chilled.
3. Strain the cocktail into two glasses, and garnish with your choice of fresh cranberries, mint leaves, rosemary sprigs, or orange peels.