

SPARKLING CRANBERRY MOCKTAIL



CANADA AGRICULTURE AND FOOD
MUSEUM – MUSÉE DE L'AGRICULTURE
ET DE L'ALIMENTATION DU CANADA

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This festive, non-alcoholic cranberry drink is refreshingly delicious! Rim your glass with sugar to add a decorative and flavourful touch!

Ingredients

For the drink:

- 2 cups (500 mL) cranberry juice
- 1 cup (250 mL) apple juice or apple cider
- 1 cup (250 mL) pineapple juice
- 1 cup (250 mL) ginger ale or sparkling water
- Juice of one lime

For the cranberry sugar on the glass:

- 1 cup (250 mL) granulated sugar
- ½ cup (125 mL) cranberries, fresh or frozen
- 1 lime, cut in half

For the garnish:

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- Cranberries, fresh or frozen
- Lime slices, thinly cut
- Rosemary sprigs (optional)

Preparation

1. In a large pitcher, combine the cranberry, apple, and pineapple juices.
2. Add the ginger ale or sparkling water. Squeeze in the lime juice and give it a stir. Set aside.
3. Make the cranberry sugar to rim the serving glasses by adding the cranberries and the sugar to a blender or a food processor. Pulse a few times until the cranberries break down and the sugar turns pink. Pour the sugar on to a small plate. Rub the rim and the outer edge of the glass with a lime wedge. Place your glass upside-down into your plate of cranberry sugar, then roll the glass around to ensure the entire outer edge is coated.
4. Wait a few minutes for the cranberry sugar to harden, then pour the juice into the center of the glass being careful not to splash the rim.
5. Add ice cubes, then garnish with cranberries, a few thinly cut lime slices, and a and a sprig of rosemary, if you wish.

Note: If there is any cranberry sugar left over, keep it stored in an airtight container in the fridge for a few days.