



# Cranberry Bourbon Bellini

## INGREDIENTS

1-12 oz Bag of Cranberries  
2 1/2 c water  
3/4 c Sugar  
2/3 c Orgeat Syrup

Wheat Penny 1958 Bourbon  
S. Pellegrino Sparkling Water  
Sanding Sugar for Garnish

## RECIPE INSTRUCTIONS

1. In a saucepan bring water, sugar, and cranberries to a boil. The cranberries will “pop” as they cook, when they stop popping, stir and keep cooking for about five minutes.
2. Turn the heat off and let pan cool until you can transfer cranberries to a blender. Blend on high for two minutes.
3. Strain mixture into a pitcher. Add Orgeat Syrup, stir and chill for a few hours.
4. Pour equal amounts of cranberry mixture, Wheat Penny 1958 Bourbon, and S. Pellegrino sparkling water into a cocktail tin.
5. Stir and pour into glasses. Garnish with Sanding Sugar, we used green.