



### **Sparkling Ginger Cranberry Orange Fizz Mocktail**

*Festive and celebratory, these flavors bring seasonal fun in style*

2 cups 100% cranberry juice

1/4 cup orange juice, freshly squeezed

2 to 3 teaspoons crystallized ginger, fine ground

1 thinly decorative orange slices per glass (from one fresh orange)

Crushed ice as desired

Sparkling Brut (alcohol-removed wine) or as desired

**Garnish:** fresh sugared or candied cranberries, fresh mint leaves

- In a medium size bowl, combine cranberry juice, orange juice, and finely ground crystallized ginger.
  - Place 1 decorative orange slice into each serving glass.
  - Fill with crushed ice and cranberry juice mixture. Add a touch of sparkling Brut.
  - Garnish each glass with 3 candied cranberries and mint leaves.
  - Fun to serve with Crème Filled Wafer Rolls
- Serves: about 2 to 4

**Cook's Note:** Use 1 orange and remove thin strips with a citrus orange zester peeler.

**About the Recipe:** Looking for the perfect beverage to impress your guests! Our Sparkling Cranberry Orange Fizz is a show-stopping mocktail that combines vibrant cranberry and zesty orange flavors with a refreshing, alcohol-removed sparkling Brut. Each glass is delightfully garnished with thin orange slices, sparkling sugared cranberries, and fresh mint leaves, creating a festive drink that is easy to make and refreshing to drink. Perfect for a party!