

WINTER SPRITZ

Cheers to you as you knit & sip.



FACTORY
GIRL DESIGN 

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WINTER SPRITZ

Festive Winter Spritz is a seasonal spin on a classic Aperol Spritz. This makes for a fun sparkling sip for your holiday season! Drink instructions for 1 serving.

SPICED SIMPLE SYRUP

INGREDIENTS

1 c granulated sugar	1 orange peel
1 c water	1 cinnamon stick
1 c fresh cranberries	6 cloves

DIRECTIONS

- In a medium saucepan, combine ingredients and bring to a simmer on medium-low heat.
 - Simmer for about 10 minutes, until sugar is dissolved and almost all cranberries have "popped".
 - Remove from heat and strain into an airtight container.
 - Will keep in refrigerator for up to 2 weeks. Makes enough for about 4 servings.
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COCKTAIL

INGREDIENTS

3 oz prosecco
3 oz Aperol
1 oz club soda
1 oz spiced simple syrup
Ice

DIRECTIONS

Add ice to large wine glass. Pour in ingredients. Stir. Garnish with orange slices and/or cranberries.

MOCKTAIL

INGREDIENTS

3 oz non-alcoholic champagne
3 oz non-alcoholic Aperol (brand: Lyre's Italian Spritz)
1 oz club soda
1 oz spiced simple syrup
Ice



