

# WINTER SPRITZ

Cheers to you as you knit & sip.



**FACTORY**  
**GIRL** DESIGN

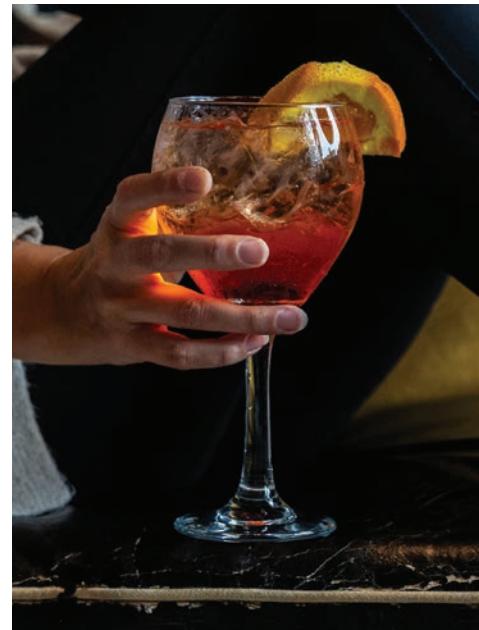


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# WINTER SPRITZ

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

### DIRECTIONS

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

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## MOCKTAIL

### INGREDIENTS

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



