

CRANBERRY SPICE TUMBLER

INGREDIENTS

1 orange wedge
small handful (10-15) fresh cranberries
Three 1-inch pieces crystallized ginger (2 minced and 1 whole for garnish)
2 ounces Aperol
1 ounce Lillet Blanc
Ice
4 ounces hard cider
4 dashes Peychaud's bitters

DIRECTIONS

In a cocktail shaker, muddle the orange wedge with 10 or so of the cranberries and the minced ginger. Add the Aperol, Lillet Blanc, bitters and ice. Shake well. Double-strain the drink into an ice-filled tumbler and top off with the hard cider. Garnish with the remaining cranberries and the slice of ginger skewered on a toothpick.