

Our State eats

Sponsored by Proof Alliance NC

Cranberry Mule

Yield: 1 drink.

Cinnamon-Honey Syrup:

- 1 cup honey
- 1 cup water
- 4 to 5 cinnamon sticks

Cocktail:

- ¼ cup cranberry juice
- ¼ fresh lime juice
- 2 tablespoons cinnamon syrup
- Ice
- Ginger beer (for topping)
- Lime wedge (for garnish)
- Rosemary sprig (for garnish)

For the cinnamon-honey syrup: Combine honey and water in a small pot and bring to a gentle simmer. Once a foam starts to form at the surface, remove from heat and add cinnamon sticks. Let steep for 1 hour before straining into an air-tight container or squeeze bottle. Syrup will keep up to 2 weeks in refrigerator.

For the cocktail: In a cocktail tin filled with ice, combine cranberry and lime juices with cinnamon-honey syrup and shake until outside of tin is very cold. Strain into a copper mug filled with ice and top with ginger beer. Garnish with a lime wedge and rosemary sprig.



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