



Photo credit Jonathan Ross

Cranberry Aperol Spritz

Ingredients

4 ounces (120 ml) prosecco

2 ounces (60 ml) Aperol

1 ounce (30 ml) Cranberry Orange Simple Syrup (see below)

1 ounce (30 ml) soda water

optional garnishes:

frozen cranberries, orange slice, or edible flowers

Instructions

1. Take a large wineglass and fill halfway with ice.
2. Pour in the Aperol and simple syrup.
3. Next, add the prosecco and gently stir.
4. Finally, top off with soda water.

5. Garnish with an orange slice, frozen cranberries, or edible flowers like dianthus.

This easy-to-make simple syrup adds a tart sweetness to any cocktail! Using a bit of my New England–Style Cranberry Sauce, we'll infuse this lovely syrup with lots of sweet and tart notes!

- Makes about 1 cup •

Ingredients

¼ cup (80 g) New England–Style Cranberry Sauce

1 cup (200 g) sugar

1 cup (240 ml) water

zest of 1 navel orange (without the pith)

1 cinnamon stick

Instructions

6. Add all the ingredients to a small saucepan and mix.

7. Place the pot on medium-high heat and bring to a low boil for 5 minutes, stirring occasionally.

8. After boiling, remove from the heat and let cool slightly before straining into a glass mason jar with a fitted lid.

Discard the solids.

9. Store covered in the refrigerator for up to 2 weeks.

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