



CRANBERRY ORANGE BITTERS



INGREDIENTS

2 cups Fresh Cranberries

2 pods Star Anise

8 ounces Craft-Grade Orange Spirits

½ ounce Bitter Orange Peel

8 ounces unsweetened Cranberry Juice

1 teaspoon Gentian Root

1 Orange Peel (remove pith)

½ cup Sugar

1 Cinnamon Stick (medium)

32-ounce Mason Jar

If using one of our other neutral spirits, you can add 3-4 more whole Orange Peels to this recipe to make up for the Orange, although the Craft-Grade Orange adds a lovely intense Orange flavor!

PREPARATION

1 On a baking sheet, dehydrate Cranberries and fresh Orange Peel in the oven until slightly shriveled. Remove and let cool.

5 In a saucepan, add solids to 8 ounces Cranberry Juice. Bring to boil, and reduce heat to simmer for a further 10 minutes. Let cool.

2 Add Organic Alcohol, Cranberries and Peel, Gentian Root, Bitter Orange Peel, Star Anise, and Cinnamon to a 32 ounce Mason Jar. Agitate.

6 Add reduction mixture back to alcohol mixture. Let sit un-agitated for 1 week in cool dark place.

3 Store in cool, dark place for 1 week.

7 Strain all solids from mixture (you may need to strain a few times for clarity).

4 Strain solids from mixture, and set alcohol mixture aside.

8 Stir in Sugar until completely dissolved.

9 Portion into bottles (optional)

It's a great time to purchase Organic Craft-Grade Spirits for this recipe or any of your upcoming Crafts this season!