

Holiday Mule

Kardea Brown

Food Network Magazine - December 2020

Servings: 6

INFUSED RUM

2 sprigs rosemary

4 cups white rum

GINGER SYRUP

1 cup sugar

1 3-inch piece fresh ginger

1 cup water

HOLIDAY MULE

pure maple syrup (for rimming cups)

turbinado sugar (for rimming cups)

2 cups Cheerwine Holiday Punch (or other cherry soda)

lime slices (for garnish)

frozen cherries (for garnish)

Make the rosemary-infused rum: Place a sprig of rosemary in each of two sixteen-ounce mason jars. Pour two cups of rum into each jar and close tight. Let infuse for two to three days at room temperature.

Make the ginger syrup: In a small pot over medium heat, combine the sugar, ginger and water. Bring to a boil, then reduce the heat and simmer, stirring, until the ginger is dissolved, about 5 minutes. Let cool for 20 minutes, then strain. (You can skip this step and use store-bought ginger syrup.)

Mix each drink individually: Rub the rim of a copper cup with maple syrup, then dip in turbinado sugar.

Fill a cocktail shaker with 1/4 cup of ice.

Add 1/4 cup of the rosemary-infused rum.

Add 1/4 cup of ginger syrup.

Add 1/3 cup of punch or soda.

Stir, then add ice to the copper cup. Pour in the drink.

Squeeze a few lime slices into the drink.

Garnish with a rosemary sprig, cherries and a slice of lime.

Per Serving (excluding unknown items): 478 Calories; trace Fat (1.2% calories from fat); trace Protein; 35g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 4mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Fat; 2 Other Carbohydrates.