

Festive Cranberry Fizz

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*1/2 cup cinnamon candies
1/4 teaspoon ground cloves
9 cups cranberry-apple
juice, divided
juice of four limes
5 1/2 tablespoons half-and-
half
1 liter ginger ale soda
candy canes, cinnamon
sticks or mint leaves (for
garnish) (optional)*

Chop the cinnamon candies, if needed. Place the candies, cloves and one cup of the cranberry-apple juice in a small saucepan on low. Simmer and stir for 2 to 3 minutes or until the candy has dissolved.

Chill the cinnamon syrup for 5 minutes or until cold.

Squeeze the limes for their juice (about five tablespoons).

In a cocktail shaker (or jar) combine one tablespoon of the cinnamon syrup, one-half cup of cranberry-apple juice, one teaspoon of lime juice and one teaspoon of half-and-half. Shake well.

Pour into an ice-filled cocktail glass. Top with one-quarter cup of ginger ale.

Repeat steps 4 and 5 until all glasses are filled.

Garnish the cocktails with candy canes, cinnamon sticks or mint, if desired.

Per Serving (excluding unknown items): 2 Calories; trace Fat (40.2% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Grain(Starch); 0 Fat.