

# Cransecco Cocktail

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Recipe source: Ilise Goldberg

## INGREDIENTS:

### For the Cocktail (makes 5)

- 4 ½ ounces Cranberry Gin Liqueur (I used [Koval](#))
- 2 ounces Spiced Simple Syrup (see below)
- 1 ounce Cointreau
- 3 ½ ounces Prosecco per glass, well-chilled
- 2 drops Citrus Bitters per glass
- Orange Zest and Cranberries, to garnish

### For the Spiced Simple Syrup

- 1 cup Water
- 1 cup granulated Sugar
- 1 ½ (3-inch) Cinnamon sticks
- 4 Allspice berries
- 3 Cloves
- 2 whole Star Anise pods

### Spiced Simple Syrup Instructions:

- Combine all ingredients in a medium saucepan over high heat and bring to a boil, stirring occasionally.
- Remove from heat and let cool until lukewarm. Strain syrup through a fine mesh strainer into a heatproof airtight container and discard spices.
- Cover and store in the refrigerator until ready to use. This will last in the refrigerator several weeks.



### **To Make the Cocktail:**

- Combine all ingredients – except Prosecco, bitters and garnish – in a shaker, small pitcher or glass container and stir until well blended.
- Pour 1 ½ ounces of the mix in the bottom of a champagne flute and top with about 3 ½ ounces of prosecco.
- Add two drops of citrus bitters and garnish with the zest of an orange peel (and cranberry if you have it available).
- Serve and enjoy.