

HOLIDAY CRANBERRY DIGESTIVE SPRITZER



ANTIOXIDANT-RICH CRANBERRIES, AND PLENTY OF FRESH GINGER HELP WITH DIGESTION, MAKING IT PERFECT FOR SIPPING ON THANKSGIVING DAY.

SERVES 6 TO 8

- ***½ CUP HONEY***
- ***2 CUPS FRESH CRANBERRIES***
- ***2 SPRIGS FRESH THYME***
- ***1 INCH FRESH GINGER, SLICED***
- ***½ CUP HONEY***
- ***2 CUPS FRESH CRANBERRIES***
- ***2 SPRIGS FRESH THYME***
- ***1 INCH FRESH GINGER, SLICED***
- ***⅓ CUP FRESH-SQUEEZED GRAPEFRUIT JUICE, PLUS SLICES FOR SERVING***
- ***¼ CUP FRESH LIME JUICE***
- ***4 GINGER BEERS***
- ***STAR ANISE, FOR SERVING (OPTIONAL)***

INSTRUCTIONS

- *In a medium pot, bring ½ cup water, the honey, cranberries, thyme, and ginger to a boil over high heat. Boil 5 minutes or until the cranberries begin to burst, then remove from the heat. Let cool. Remove the thyme and ginger. If desired, strain out the cranberries.*
- *In a large pitcher, combine the cranberry syrup mix, grapefruit juice, and lime juice. Chill until ready to serve.*
- *Add the ginger beer just before serving. Garnish each drink with a grapefruit slice and star anise, if desired.*