**Cranberry Apple Margarita**



### Ingredients

* 2 oz silver tequila \*Optional if making mocktail
* 2 oz apple cider
* 2 oz. cranberry juice or cranberry syrup (less if using syrup)
* 1 oz. orange juice
* Ice
* Rimming glass sugar for glass (Amazon)
* Apple Slices (optional)

### Instructions

* Pour some rimming sugar on a plate. Use a lemon over the rims of your glass before swirling the rim in the sugar on the plate.
* Add ice to a cocktail shaker. Pour in the tequila, apple cider, cranberry juice, and orange juice. Shake well, then pour. Pour over ice and/or with apple slices for serving if you like.

### This cranberry apple margarita recipe would be easy to make in pitcher form!

Ways to make Cranberry syrup:

1. Bring cranberry juice to a boil in a non-reactive saucepan until juice has reduced by 75% into a syrup, about 20 minutes.
2. **Bring 1 cup of sugar and 1 cup of water just to a boil in a medium saucepan**. Add about 1 cup of cranberries which have been cut in half. Stir the cranberries into the sugar syrup and cook, stirring frequently, until the cranberries darken a bit, showing they've taken up some of the syrup. For a thin, mix-into-drinks-and-sauces syrup, only cook the syrup 1 to 2 minutes, so the cranberries haven't broken down at all. Set a strainer or fine-mesh sieve over a medium bowl. Remove the cranberries from the heat and drain them.