



## Cinnamon Port of Call

### INGREDIENTS

1 ½ oz Cinnamon and Clove Simply Syrup  
1 ½ oz ruby port wine  
1 oz dry gin  
1 oz fresh lemon juice  
1 tsp cranberry relish  
3 dashes orange bitters  
2 fresh mint leaves  
cranberries, fresh or frozen  
star anise, for garnish

### CINNAMON AND CLOVE SIMPLY SYRUP

1 cup Hy-Vee granulated sugar  
1 cup water  
1 tsp Hy-Vee ground cinnamon  
3 whole cloves

### PREPARATION

- 1** Prepare Cinnamon and Clove Simple Syrup: Heat sugar and water in a small saucepan over medium heat until sugar dissolves. Stir in cinnamon and whole cloves. Simmer 8 to 10 minutes or until reduced by half. Strain into a heat-proof container. Cool completely. Cover and refrigerate up to 2 weeks.
- 2** Make Cinnamon Port of Call: Add prepared simple syrup, port wine, dry gin, lemon juice, cranberry relish, orange bitters, and mint leaves to an ice-filled cocktail shaker. Cover and shake well until chilled. Strain into an ice-filled 8-oz. coupe cocktail glass. Garnish with cranberries and star anise, if desired.