



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.