



FINCH + FENNEL

Jalapeño Cranberry Fizz

JALAPEÑO CRANBERRY SIMPLE SYRUP INGREDIENTS:

- 1 c Water
- $\frac{3}{4}$ c Dark Brown Sugar
- $\frac{1}{2}$ c Cranberries, fresh, thawed or canned
- 2 tsp Vanilla Extract
- 3 Tbsp of F+F Green Jalapeño Pepper Jelly

FIZZ COCKTAIL INGREDIENTS:

- 2 $\frac{1}{2}$ oz Bourbon
- 1-2 Tbsp Jalapeño Cranberry Simple Syrup
- 9 oz Club Soda
- Mint Leaves, for garnish
- Cranberries, for garnish



JALAPEÑO CRANBERRY SIMPLE SYRUP DIRECTIONS:

1. Bring the water to a boil over medium heat. Add in dark brown sugar, whisking vigorously until it is dissolved.
2. Add cranberries to the pot & boil until they begin to pop & dissolve.
3. Stir in vanilla & F+F Green Jalapeño Pepper Jelly.
4. Bring to a simmer for one minute, until all combined. Remove from heat & let cool.

FIZZ COCKTAIL DIRECTIONS:

5. Pour bourbon & club soda into a glass. Stir in jalapeño cranberry simple syrup.
6. Garnish with mint & cranberries, and serve!

Enjoy!

