



Cranberry Margarita

Ingredients

- ¾ cup fresh cranberries
- ¼ cup of sugar
- 1 teaspoon finely grated orange zest
- 2 tablespoons [Fustini's Cranberry Pear balsamic](#)
- 1 tablespoon kosher salt
- 1 tablespoon sugar
- 1½ teaspoons Chinese five-spice powder
- 1 lime wedge, plus 2 oz. fresh juice
- 4 oz. fresh orange juice
- 6 oz. tequila
- [Fustini's Cranberry Pear balsamic](#), for garnish

Sharon's Hint

Adapted from bonappatit.com

Directions

Step 1.

Bring cranberries, sugar, balsamic, and ¼ cup water to a boil in a medium saucepan. Reduce heat and simmer, stirring occasionally, until thick and jammy, 30–40 minutes. Mix in orange zest; let cool.

Step 2.

Mix salt, sugar, and five-spice powder on a small plate. Rub rims of Old Fashioned glasses with lime wedge; dip rims in salt mixture and fill glasses with ice.

For each cocktail, combine ½ oz. lime juice, 1 oz. orange juice, 1½ oz. tequila, and 2 Tbsp. cranberry jam in a cocktail shaker; fill with ice. Cover and shake until the outside is frosty, about 30 seconds. Strain into prepared glass. Garnish with a splash of Cranberry balsamic.