

CRANBERRY ROSEMARY TODDY



makes about 2 servings

INGREDIENTS

- 2 cups cranberry juice
- 1 cup grape juice
- ½ cup water
- 2 tablespoons honey
- 1 sprig fresh rosemary
- 1 cinnamon stick
- A few strips of orange peel
- Juice of 1 lemon
- Juice of 1 orange
- Small rosemary sprigs, for garnish
- Orange slices, for garnish

DIRECTIONS

1. Add the cranberry and grape juice, water, honey, rosemary sprig, cinnamon stick, and orange peel to a saucepan.
2. Bring to a gentle simmer and cook for **8–10 minutes**, allowing the rosemary, cinnamon, and orange peel to infuse the cranberry juice.
3. Remove from the heat. Stir in the freshly squeezed lemon and orange juices.
4. Strain the toddy into mugs, removing the rosemary, cinnamon stick, and orange peel.
5. Garnish each mug with a small fresh rosemary sprig and an orange slice. Serve warm.