

# Cranberry Mule

## INGREDIENTS

- 4 ounces ginger beer
- 4 ounces cranberry juice cocktail
- 2 ounces vodka
- 1 lime, cut in half
- Crushed ice cubes
- Fresh or frozen cranberries

## INSTRUCTIONS

1. Place 1 cup crushed ice into a copper mug.
2. Cranberry juice, vodka, and the juice of a squeezed ½ lime in a cocktail shaker filled with ice.
3. Shake well for 20-30 seconds until combined, then strain mixture into the copper mug with ice.
4. Pour ginger beer into copper mug over drink. Stir 5-10 times with cocktail spoon (or whatever you have handy)
5. Top with cranberries and garnish with a lime wheel and serve.



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DINING

# Homemade Cranberry Juice

## INGREDIENTS

- 2 cups cranberries fresh or frozen
- 2 cups pure water
- 1 1/2 tablespoons lemon juice or orange juice (optional)
- 1 drizzle raw honey or maple syrup, Stevia, or other favorite sweetener, to taste (optional)

## INSTRUCTIONS

1. Place cranberries and water in a blender and blend on high for 2 minutes.
2. Check to see if there are any solid cranberry pieces left, and if there are, blend again until they disappear.
3. Strain through a fine mesh sieve or cheesecloth.
4. Stir in lemon or orange juice and sweetener, if desired. I prefer mine unsweetened, but it might be too tangy for some.
5. The juice keeps in the fridge for a few days.
6. If you have a high speed blender, and don't mind pulp in your juice, consider skipping the straining step and get the benefits of the whole cranberry!

