

## The Poinsettia

1 oz      spiced cranberry syrup  
5-6 oz    Champagne, Prosecco or Cava  
dash      orange bitters, *optional*

Add syrup to the bottom of an 8-ounce champagne flute.  
Top slowly with choice of sparkling wine, and dash of orange bitters (if using).

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### SPICED CRANBERRY SYRUP

6 oz      fresh or frozen cranberries  
8 oz      water  
2 Tbsp    Rishi Cinnamon Plum herbal blend  
6 oz      sugar

Combine cranberries and water in a small saucepan over medium heat; bring to a boil. Reduce heat to low and simmer for 10 minutes. Add herbal blend; turn off heat and cover. Infuse for 5 minutes, or until cranberries begin to fall apart. Strain through fine mesh strainer into a glass jar portioned with sugar. Stir until sugar dissolved completely. Let cool.

