

Tommy Bahama®

FROM OUR MARLIN BAR: COCKTAILS WITH TOMMY BAHAMA BOOK

Winter Spiced Sangria

MAKES 8 DRINKS

Full Serving

One 750-ml bottle red wine
1 cup spiced rum
1/4 cup port
1/2 cup Spiced Syrup (see below)
1 cup cranberry juice
1 cup cranberries
1 apple, peeled, cored, and cut into 1/4-in. pieces
1 cup ginger ale

Single Serving

1/3 cup red wine
1 oz. spiced rum
1/4 oz. port
1/2 oz. Spiced Syrup (see below)
1 oz. cranberry juice
1 oz. ginger ale
1 Tbsp whole cranberries
1 Tbsp finely diced apple

Spiced Syrup (makes 2 cups)

1 cup sugar

1 cup water

1 cinnamon stick

1/2 tsp whole allspice berries

1/2 tsp whole cloves

1 three-inch piece ginger

2 star anise pods

1/2 tsp black peppercorns

INSTRUCTIONS

To Make the Spiced Syrup: Combine all the ingredients in a small, heavy saucepan. Bring to a boil, reduce the heat, and simmer for 10 minutes. Remove from heat and let cool. Strain and discard the spices. Store, covered, in the refrigerator for up to 10 days.

For a Full Serving: In a pitcher, stir together all the ingredients except the ginger ale. Cover and store in the refrigerator for at least 2 hours or up to 24 hours before serving. To serve, stir briefly to mix, then divide among 8 rocks glasses or mason jars. Scoop in ice, then top each with 1 oz. ginger ale.

For a Single Serving: In a rocks glass or mason jar, stir together all the ingredients with ice.