Cranberry Liqueur Cocktail Recipes



1. Cosmopolitan. 2 tablespoons cranberry liqueur, 1 tablespoon cointreau or triple sec, 1/2 tablespoon lime juice. Mix with ice & strain into martini glass.



4. Cranberry Kick. Pour 2 tablespoon cranberry liqueur and 2 tablespoons vodka over ice in lowball glass. Fill glass with cranberry juice and add a squeeze of lime.



2. In The Pink. Pour 1/4 cup cranberry liqueur over ice in highball glass. Fill with grapefruit juice & stir.



5. Cranberry Kiss. Add 2 tablespoons cranberry liqueur to champagne flute. Fill with champagne or sparkling wine.



3. Nogberry. Pour 2 tablespoons cranberry liqueur and 2 tablespoons rum into mug. Slowly add eggnog to fill mug. The liqueur and rum will rise to the top. Serve with layers separated, or mix together before serving.



6. Cranberry Cooler. Pour 2 tablespoons cranberry liqueur over ice in highball or similar sized glass. Fill glass with lemon-lime soda (7-Up, Sprite, Sierra Mist).

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