Jean-Michel Cousteau’s Festive Cranberry Citrus Pomegranate Cocktail or Mocktail

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Jean-Michel Cousteau's Festive Cranberry Citrus Pomegranate Cocktail or Mocktail

INGREDIENTS:
- 1/2 cup fresh cranberries
- 3 tablespoons water
- 3 tablespoons sugar
- 1 750 ml bottle of champagne
- 1/2 cup triple sec
- 1 1/2 cups pomegranate juice
- 1 1/2 cups cranberry juice
- 12 sprigs rosemary or mint
- 1 orange sliced
- Pomegranate arils, for garnish

A pinch of Ocean Conservation & Awareness

INSTRUCTIONS:
Add cranberries, water and sugar to a medium saucepan. Bring to a light simmer over medium heat. Cook for 5 minutes until cranberries are opened up and the sauce is thick. Set aside to cool slightly. Add champagne, triple sec, pomegranate juice and cranberry juice to a large punch bowl or pitcher. Stir in cranberry reduction. Top with sprigs of rosemary or mint, citrus, and pomegranate arils, for garnish. Serve over ice immediately. To make it a mocktail, simply omit the champagne and triple sec and replace with Sprite or 7up.
À votre santé!

SERVES: 6-8

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