Traeger Smoked Cranberry Moscow Mule

Smoked Sweetened Cranberries meet ginger beer, mint and lime in this epic Traeger Wood Fired Cocktail. Serve this cocktail in a shiny copper mug for that WOW effect at your next dinner. Happy Cooking, Chef Jason

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

##### **Yield:** Makes 1 Cocktail

##### **Prep time:** 10 Minutes

##### **Cook time:**

##### ***Ingredients:***

### *Measure* ***Ingredient Prep Notes***

### 1 wedge **Lime, Small**

### ¼ cup **Cranberries, Dried Smoked on Traeger**

### 2 fl oz **Vodka, Choice**

### ¾ cup **Ginger Beer**

### 1 sprig **Mint Top**

### 1 wedge **Lime, Small**

### 2-4 ea **Cherries, Pitted, Charred Char on Big Green Egg**

# Preparation Directions:

Using A Copper Mug, Sugar the rim using cane sugar (if desired)

Fill Copper Mug with Ice

Using a cocktail shaker, fill with ice, chill and then discard ice

1 Wedge Lime

¼ cup Smoked Cranberries

Muddle Lime and cranberries

Add

2 Fl Oz Vodka (your choice)

¾ Cup Ginger Beer

Put top on shaker and secure

Shake actively for 10-15 seconds

Pour over ice in mason jar

Garnish with

Lime Wedge

Smoked Cranberries