

★  
 **CRANBERRY  
+ SAGE  
INFUSION** 

PLACE CRANBERRIES AND SUGAR IN A SAUCEPAN OVER MEDIUM HEAT AND STIR. COOK THE CRANBERRIES UNTIL THE BERRIES BURST. REMOVE FROM HEAT AND ALLOW THE CRANBERRY MIXTURE TO COOL. PLACE SAGE LEAVES IN THE BOTTLE OF BELLE ISLE PREMIUM MOONSHINE, AND ADD THE CRANBERRY MIXTURE. STORE IN A COOL, DARK SPOT FOR 3 TO 5 DAYS. STRAIN THE SPIRIT AND SAVE THE CRANBERRIES FOR A GARNISH.

★  **1 BOTTLE**  
BELLE ISLE PREMIUM MOONSHINE

★  **10 SPRIGS**  
FRESH SAGE

★  **6 oz**  
CRANBERRIES

★  **1/2 CUP**  
SUGAR

