



# The RUDOLPH ROYALE *cocktail*



## INGREDIENTS

### RUDOLPH ROYALE

*½ ounce vanilla vodka  
Vanilla Cranberry Sorbet  
Champagne (to fill glass)*

### VANILLA CRANBERRY SORBET

*4½ cups fresh cranberries  
1½ cups water  
1 cup freshly squeezed orange juice  
½ cup sugar  
1 teaspoon freshly grated orange zest  
Seeds from 1½ vanilla bean pods  
1/8 teaspoon salt*

### RIM

*½ cup freeze dried cranberries  
¼ cup sugar*

## DIRECTIONS

**FOR THE SORBET:** *Combine cranberries, water, orange juice, vanilla and orange zest and bring to a boil. Stir and reduce to a simmer. Continue to cook mixture for 10 minutes. Transfer mixture to a blender and blend until smooth. Strain and cool overnight. Add mixture to an ice cream maker and follow the manufacturer's instructions.*

**RUDOLPH ROYALE MIXOLOGY:** *Combine freeze dried cranberries and sugar in a food processor until fine. Rub rim of glass with an orange and dip into mixture. Add vanilla vodka to bottom of champagne glass. Drop in 3-4 scoops of sorbet. Top with champagne and give it a little stir!*

## THE SONG

*Rudolph, the red-nosed reindeer had a very shiny nose. And if you ever saw him, you would even say it glows. All of the other reindeer used to laugh and call him names. They never let poor Rudolph join in any reindeer games. Then one foggy Christmas Eve Santa came to say: "Rudolph with your nose so bright, won't you guide my sleigh tonight?" Then all the reindeer loved him as they shouted out with glee, Rudolph the red-nosed reindeer, you'll go down in history!*