



Cranberry Aperol Holiday Fizz

A Sparkly Holiday Secret

I love a drink that twinkles. This one is my new favorite. It tastes like a winter party in a glass. It is tart, sweet, and a little bitter. Doesn't that sound interesting?

I first made it for my book club. My friend Margot said it was "sunset in a cup." I still laugh at that. It made everyone feel fancy and happy. That is why this matters. Food and drink should bring joy.

The Magic of Cranberry Syrup

Let's start with the syrup. You cook cranberries with sugar and water. They pop and sizzle! It smells like Christmas morning. Then you mash them into a juicy pulp.

You strain it through cheesecloth. This takes a little patience. But the clear, red syrup you get is worth it. *Fun fact: Cranberries float because they have tiny air pockets inside!* What is your favorite smell from the kitchen during the holidays?

Why We Mix Flavors

The syrup is very sweet and tart. Then we add Aperol. Aperol is an Italian drink. It tastes like bitter orange. Why add something bitter?

It makes the flavor deeper. Sweet alone can be too simple. A little bitter makes the sweet taste sweeter. That is why this matters. Life is a mix of flavors, too. The best things have a little contrast.

Putting It All Together

Now for the fun part! Chill your glasses first. A cold glass keeps your drink fizzy longer. Add ice, then two ounces of our red syrup. Pour in the cold prosecco.

Gently stir from the bottom up. You want a pretty swirl of red and gold. Drop in a few fresh cranberries for garnish. They look like little rubies. Do you prefer your drinks very fizzy or just a little bubbly?

Make It Your Own

This drink is very friendly. You can change it. No prosecco? Use ginger ale or sparkling cider. It will still be delicious. The syrup keeps for a week in the fridge.

You can even drizzle it over pancakes. I have done that. It was a very good Sunday morning. What is one recipe you love to change to make it

just right for you? Share your ideas with me.

Ingredients:

| Ingredient | Amount | Notes |
|------------------------------------|--------------------|--------------------------------|
| Fresh or thawed frozen cranberries | 16 ounces (4 cups) | Plus extra for serving/garnish |
| Sugar | 1½ cups | |
| Water | 8 ounces (1 cup) | |
| Aperol | 4 ounces (½ cup) | |
| Prosecco | 32 ounces (4 cups) | Chilled |



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Instructions

Step 1: Grab your big saucepan. Put in the cranberries, sugar, and water. Bring it all to a boil. Then turn the heat down to a gentle bubble. Cover it and let it cook for about 5 minutes. You'll hear the berries pop like tiny fireworks! (A gentle simmer keeps the sugar from burning.) When they're soft, take the pan off the heat.

See also Festive Pork Loin with Spiced Fruit Glaze

Step 2: Now, mash those warm berries right in the pan. I use my old potato masher. You want it mostly smooth. Set a strainer over a bowl. Line it with a few layers of cheesecloth. Pour your berry mash into the cloth. Let it drip and cool for half an hour. This takes patience, but it's worth it.

Step 3: Time to get every last drop of that ruby syrup! Gather the cloth corners into a pouch. Gently squeeze it over the bowl. Don't press too hard, or the syrup gets cloudy. See that beautiful color? Stir in the Aperol now. Pop the bowl in the fridge to get nice and cold. **What's your favorite syrup flavor? Share below!**

Step 4: The fun part is here! For each drink, find a pretty glass. Add some ice. Pour in 2 ounces of your chilled syrup. Top it off with half a cup of cold prosecco. Give it one gentle stir from the bottom up. This mixes it without losing the bubbles. Drop in a few fresh cranberries to float on top. Doesn't that look festive?

Creative Twists

This sparkler is wonderful as-is. But playing with recipes is a joy. Here are some simple ideas for you. They make the drink feel new again. I still love trying little changes.

**For a citrusy zip, add a strip of orange peel to the glass.
Make it a mocktail! Use ginger ale instead of prosecco.
Freeze some syrup into ice cubes for a drink that won't get watery.**

Which one would you try first? Comment below!

Serving & Pairing Ideas

This drink is a party in a glass. I like to serve it with little snacks. Salty things are perfect next to something sweet. It just feels right. A happy memory for your taste buds.

See also [Spiced Pumpkin Cheesecake Holiday Delight](#)

Try it with warm, soft pretzels and mustard. Or a big plate of sharp cheeses and crackers. For something sweet, shortbread cookies are lovely. If you want another drink, a dry cider pairs nicely. For a non-alcoholic choice, sparkling apple cider is just as celebratory. Which would you choose tonight?



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Keeping Your Sparkle Handy

This cranberry syrup loves a cold fridge. It keeps well for a whole week. Just pop it in a sealed jar. You can make the syrup days before your party.

This is called batch cooking. It makes hosting so much easier. I once tried to make everything the day of. I was so tired I forgot to enjoy my own guests! Preparing ahead lets you be part of the fun.

When ready, just mix the cold syrup with your prosecco. The drink itself is best fresh. Don't mix the whole batch ahead of time. It will lose its lovely fizz. **Have you ever tried storing a syrup this way? Share below!**

Little Fixes for a Perfect Fizz

First, your syrup might be too thick. Just add a splash of water and stir. It should pour like thin honey. I remember when mine turned into jam! A little water fixed it right up.

Second, the drink may not be sweet enough. Taste your syrup before adding the Aperol. You can stir in a bit more sugar. Getting the sweetness right matters for balance. It makes every sip a joy.

Third, the cranberries might not burst. Make sure your simmer is gentle. Give them a little stir with a spoon. Cooking them properly matters for the best color and flavor. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Is this drink gluten-free? A: Yes, all the ingredients are naturally gluten-free.

Q: Can I make it ahead? A: The syrup can be made one week early. Mix the drink just before serving.

Q: What can I swap for Aperol? A: Try orange juice with a dash of bitter. It will be different but still tasty.

Q: Can I make a smaller batch? A: Absolutely! Just cut all the ingredients in half. It works perfectly.

See also Festive Gluten-Free Apple Deep Dish

Q: Any fun garnish ideas? A: A small rosemary sprig looks and smells wonderful. *Fun fact: Cranberries bounce when they are fresh!* **Which tip will you try first?**

Wishing You Cozy Celebrations

I hope this recipe brings sparkle to your table. It is one of my favorite holiday traditions. I love seeing the ruby red color in everyone's glass.

Please tell me all about your gathering. I read every comment with my morning tea. **Have you tried this recipe?** Let me know how it turned out for you.

Happy cooking!
—Elowen Thorn.



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[Print Recipe](#)

Cranberry Aperol Holiday Fizz

Author: Elowen Thorn

Cooking Method: [Stovetop](#) [No-Cook](#)



Cuisine: [Italian](#) [American](#)



Courses: [Drinks](#) [Cocktails](#)



Difficulty: **Beginner**



Prep time: **10 minutes**

Cook time: **10 minutes**



Rest time: **1 hour**



Total time: **1 hour 20 minutes**



Servings: **8 cocktails**

Calories: **170 kcal**

Best Season: **Summer**

Description

A festive and effervescent cocktail featuring a homemade cranberry-

Aperol syrup topped with chilled prosecco.

Ingredients

- 16 ounces (4 cups) fresh or thawed frozen cranberries, plus extra for serving
- 1½ cups sugar
- 8 ounces (1 cup) water
- 4 ounces (½ cup) Aperol
- 32 ounces (4 cups) prosecco, chilled

Instructions

1. Bring 4 cups cranberries, 1½ cups sugar, and 1 cup water to boil in large saucepan over high heat. Reduce heat to medium-low; cover; and simmer, stirring occasionally, until cranberries burst, about 5 minutes. Off heat, crush fruit with potato masher until mostly smooth.
2. Set fine-mesh strainer over medium bowl and line with triple layer of cheesecloth that overhangs edges. Transfer cranberry mixture to prepared strainer and let drain until liquid no longer runs freely and mixture is cool enough to touch, about 30 minutes.
3. Pull edges of cheesecloth together to form pouch, then gently squeeze pouch to extract as much syrup as possible; discard solids and cheesecloth. Stir in ½ cup Aperol; cover; and refrigerate until well chilled, at least 30 minutes. (Syrup can be refrigerated for up to 1 week.)
4. For each cocktail, add 2 ounces syrup to chilled wine glass half-filled with ice. Add ½ cup prosecco to each glass. Using bar spoon, gently lift mixture from bottom of glass to top to combine. Garnish with extra cranberries. Serve.

Notes

For a non-alcoholic version, substitute the Aperol with orange juice and the prosecco with sparkling water or a non-alcoholic sparkling wine.

Keywords: Cranberry, Aperol, Prosecco, Cocktail, Holiday, Sparkler