

## Drunk Reindeer: An Easy, 5-Ingredient Cranberry Vodka Cocktail for the Holidays

The Drunk Reindeer Cocktail is Your New Must-Have Festive Holiday Drink



**TIME**  
**5 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

#### Swaps and Notes:

**Make it Less Boozy:** Drop the vodka down to 1.5 ounces and increase the cranberry juice to 2.5 ounces.

**Vodka Swap:** For a different flavor profile, try white rum or gin. The botanicals in gin add a complex layer that works surprisingly well with cranberry.

**Triple Sec Substitute:** If you don't have Triple Sec, a splash of Grand Marnier or Cointreau works, though they are slightly stronger in flavor.

**Garnish:** My go-to is Sugared Cranberries (just toss fresh cranberries in simple syrup, then sugar) and a Rosemary Sprig (which also adds a subtle pine scent). An orange slice or twist is a great, easy alternative.

### DIRECTIONS

1. This recipe takes just 5 minutes of prep time, making it perfect for last-minute mixing.
2. **Step 1: Chill Your Glassware:** To ensure the coldest sip, always chill your glassware! Place your festive cocktail glasses (a coupe, martini, or rocks glass works well) in the freezer for about 15 minutes before mixing.
3. **Step 2: Combine and Shake:** Fill a cocktail shaker halfway with ice cubes.
4. Pour in the 2 oz : Vodka, 1 oz Triple Sec, 2 oz Cranberry Juice, 1 oz Orange Juice, and 1 oz Grenadine.
5. Secure the lid tightly and shake vigorously for about 15-20 seconds. You want to see the outside of the shaker frosted over-this means it is perfectly chilled and slightly diluted.
6. **Step 3: Strain and Garnish:** Fill your chilled festive glass with fresh ice.
7. Strain the cocktail mixture from the shaker into the glass.
8. Garnish with a sprig of fresh rosemary and a few sugared cranberries. Serve immediately.

### SWAPS & NOTES

Vodka 2 ounces Use your preferred brand.  
Cranberry vodka works beautifully here, too!

Triple Sec 1 ounce Adds a necessary hint of sweet orange flavor.  
Cranberry Juice 2 ounces Full-strength, not low-sugar.

## TIPS FOR SUCCESS

The Right Shake: Don't skip the vigorous shake!

Shaking not only chills the drink but also slightly aerates it, which improves the texture and integrates the juices and alcohol better.

Measure Precisely: Cocktails are a science!

Use a jigger or small measuring spoons to ensure you hit the proportions exactly.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/drunk-reindeer-an-easy-5-ingredient-cranberry-vodka-cocktail-for-the-holidays/>