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## **Peelz™ Cinnamon Moscow Mule**

Makes 1 serving

### **Cinnamon Simple Syrup**

#### **Ingredients:**

2 cups water  
4 cinnamon sticks  
1 cup sugar

#### **Instructions:**

In a small pot, add water, cinnamon sticks and sugar. Bring to a boil over medium-high. Simmer uncovered for 10 minutes, stirring occasionally. Remove from heat. Let cool in the pot until the cinnamon sticks can be easily removed. Pour into a glass jar or container. Place in the refrigerator until cold.

### **Moscow Mule**

#### **Ingredients:**

Ice  
2 oz vodka  
2 oz freshly squeezed Peelz™ mandarin juice  
4 oz ginger beer  
½ oz Cinnamon Simple Syrup (See recipe above.)  
Mint, for garnish  
1 Peelz™ mandarin, sliced  
Cinnamon stick, for garnish

#### **Instructions:**

Fill a copper mug with ice. Add vodka, mandarin juice, ginger beer and Cinnamon Simple Syrup. Stir. Garnish with mint, mandarin slice and cinnamon stick. Serve cold.

For more recipe ideas, go to [Costco.com](http://Costco.com) and search: **Quick & Easy**

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## **Homemade Citrus Vinegar Cleaner**

Makes 1½ to 2 cups

### **Ingredients:**

Mason jar  
2 cups peels from Peelz™ mandarins  
2 cups plain white vinegar  
Coffee filter  
Glass spray bottle

### **Instructions:**

Fill a Mason jar with mandarin peels and vinegar. Stir and seal tightly with a non-metal lid (the vinegar will corrode the metal). Allow to infuse for 2 to 3 weeks. In a 2 cup measuring cup, strain the contents through a fine mesh sieve or a fine mesh sieve lined with a coffee filter if there is too much pulp in your mix. Pour liquid into a glass spray bottle. Use as an all-purpose cleaner.

**Tip:** You can stretch out this cleaner by adding 50% water.

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