

The Sugar Plum Cocktail

Recipe by Ilise Goldberg

Yield: One cocktail

INGREDIENTS:

- 1 1/2 oz Vodka
- 1 1/2 oz Plum Simple Syrup (or plum jam)
- 1/4 oz St. Germaine Liqueur
- 1/4 oz Ginger Liqueur such as Domaine de Canton
- 1/4 oz Lemon Juice
- Colored sugar to rim the martini glasses (purple if you can find it, regular sugar works too)
- Sugar plums* for garnish

** Sugar plums are a type of gummi candy, found at specialty food stores or online.*

DIRECTIONS:

- In a cocktail shaker combine all ingredients with ice. Shake well.
- Strain into chilled martini glass rimmed with sugar.
- Garnish with sugar plums.
- In the non-holiday season just garnish with a fresh plum wedge and no need to rim the martini glass with sugar (unless you want to).

Note: *This recipe was originally made after I had made a big batch of plum simple syrup in early fall. If you want to make this recipe and don't have any plum simple syrup handy or it's not plum season, use plum jam/preserves instead.*

Plum Simple Syrup:

- 2 pound plums cut in quarters (any variety or a combination of varieties)
- 1 Cup of Water
- 1/2 Cup of Sugar
- Combine the water and sugar in a pan over high heat until the sugar dissolves.
- Add the plum chunks and bring to a boil. Reduce the heat to low, and let it simmer for 15 minutes.



- Once the fruit is nice and tender use a potato masher and mash the fruit to release as much juice as possible.
- Remove the mixture from heat and allow it to cool completely.
- Strain the syrup into a container, and store it for up to two weeks in the refrigerator.
- If making far in advance the simple syrup freezes well.