

The Gingered Cranberry Cocktail

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Recipe source: Ilise Goldberg

INGREDIENTS:

- 1 ½ ounces Bourbon
- 1 ½ ounces Cranberry Simple Syrup (see recipe below)
- ½ ounce Ginger Liqueur such as Domaine de Canton
- ½ ounce lime juice
- 2-3 ounces Ginger Beer (alcoholic or non- your choice)
- Candied Ginger (for garnish)

DIRECTIONS:

- In a cocktail shaker combine all ingredients except ginger beer. Shake well. Strain into a high ball glass over fresh ice cubes.
- Pour 2-3 ounces of ginger beer on top and mix gently with a spoon. Garnish with candied ginger.
- For a different taste treat try the above drink with gin instead of bourbon.

Cranberry Simple Syrup:

- 1 pound cranberries
- 2 Cups of Water
- 1 Cup of Sugar
- Combine the water and sugar in a pan over high heat until the sugar dissolves. Add the cranberries 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 for about 10 minutes and then strain the syrup into a container.
- Store it for up to two weeks in the refrigerator or if making far in advance the simple syrup freezes well in ice cube trays.