Cranberry-Ginger Fizz

Description

I made the cranberry infused gin a day in advance and let it sit in the fridge overnight to really soak up all the flavors of the fruit - cranberry, orange, and lemon. The ginger ale gives a great hint of spice and fizziness from the carbination. This drink is a fun festive cocktail that would be great for any breast cancer awareness meal, Thanksgiving, Christmas, or really any day of the year.



Ingredients

- 3/4 cup sugar
- 3/4 cup water
- 1 cup fresh cranberries
- 1 lemon cut into wedges
- 1 orange cut into slices
- 1 1/2 cup gin
- 1 cup chilled giner ale
- 4 mint sprigs

Instructions

For the Cranberry Simple Syrup
Bring sugar and water to a boil in a medium saucepan, stir until sugar is dissolved.

Remove from heat; pour off all but one cup of syrup, reserving any extra for another use.

Heat the syrup to a boil and then reduce heat to medium.

Add the cranberries and simmer for 2-3 minutes until they just begin to burst.

Remove from heat and let cool in syrup.

Muddle with Fruit
Place 2 Tablespoons drained cranberries and 6 Tablespoons cranberry syrup in a large pitcher; add the lemon wedges and orange slices.

Using a muddler or wooden spoon, vigorously mash the fruit.

For the Cocktail
Stir in gin and let steep for at least 5 minutes.

Strain into a medium pitcher.

Fill 4 glasses with crushed ice. Fill about 1/2 full with ginger ale.

Top with cranberry infused gin.

Garnish with mint leaves.

Summary

Yield: 4
Source: Beantown Baker
Prep Time: 20 minutes
Category: Beverages
Cuisine: American
Tags: new pdf thanksgiving