



Easy, Delicious Cocktails

By Chef Veera Gaul, Ph.D.



Cranberry Bourbon Cocktail

Ingredients

1 – 1 ½ tablespoons O&V [Cranberry vinegar](#)
3 tablespoons Bourbon
1-2 tablespoons Maple Syrup
1 ½ tablespoons Grand Marnier
1-2 orange slices
5 cranberries or sugared cranberries (See Chef Tip)
Splash of Club Soda

Preparation

Add ice to a cocktail shaker. Add the cranberry vinegar, maple syrup, Bourbon and Grand Marnier

Shake vigorously, strain into a glass filled with ice. Add a splash of club soda

Garnish with an orange slice and cranberries floated in the drink or sugared cranberries skewered on a toothpick

Serves 1

Total time: 5 minutes

Vodka Limoncello Martini

Ingredients

4 tablespoons (2 oz) good quality vodka of your choice
2 tablespoons (1 oz) dry vermouth
2 tablespoons (1 oz) O&V [Limoncello vinegar](#)
1 tablespoon (1/2 oz) simple syrup (optional and to taste)
Lemon peel for garnish (See Chef Tip)

Preparation

Add crushed ice to a cocktail shaker. Add the vodka, dry vermouth, Limoncello vinegar, and simple sugar (if using) to the cocktail shaker.

Shake vigorously and pour into a chilled Martini glass. Garnish with a twisted piece of lemon peel and serve immediately.

If you like, rub a piece of lemon over the rim of the glass and then twist the glass rim on a plate of sugar to create an attractive presentation.

Serves 1

Total time: 5 minutes

Cherry Almond Aperitif

Ingredients

2 tablespoons [Cherry Almond vinegar](#)
½ - 1 tablespoon simple syrup (optional and to taste)
6-8 oz seltzer water, Sprite, Brut or Sec Champagne or Prosecco
Maraschino cherries for garnish

Preparation

Pour the vinegar into a champagne flute, wine glass or coupe. Add the simple syrup. Top with seltzer water, Sprite, Champagne or Prosecco, stir, and garnish by floating some maraschino cherries in the drink

If you like, rub a piece of lemon/lime or orange over the rim of the glass and then twist the glass rim on a plate of sugar to create a drink that looks as good as it tastes!

Serves 1

Total time: 3 minutes

Chef Tip

* Making sugared cranberries is optional, but easy and very pretty, as is making lemon twists for your cocktails.

Sugared Cranberries

2 cups sugar (divided)

½ cup water

12 oz cranberries

Combine ½ cup of sugar and the water over medium heat until dissolved. Remove from heat Add cranberries and stir till well coated. Leave in syrup for 30 minutes.

Remove cranberries and let air dry or parchment paper for one hour
Roll in the remaining 1 ½ cups sugar and let dry for another hour.

Store in refrigerator for 2-3 days.

Making a Lemon Twist

1 lemon

A Sharp Knife

Cut the lemon into slices. Take one slice and create a slit between the center of the ring and one end of the peel.

Then using the tip of the knife, cut away the pulp from the peel so that you have only a thin strip of peel left. Twist the peel -- it should hold the curl, and use to garnish any drinks

Notes

* Yes, as always, I love to use the flavorful and healthy vinegars from our [Oil & Vinegar store](#). Feel free to substitute other high-quality vinegars if you wish.

Categories: Drinks, Brunch, Vegetarian, Vegan, Gluten-Free, Dairy-Free, Cocktails, Mocktails, Vinegar Shrub, Holiday Entertaining, Bourbon, Grand Marnier, Cranberry Vinegar, Cranberries, Orange, Maple Syrup, Vodka, Limoncello Vinegar, Martini, Lemon, Lemon Peel, Lemon Twist, Dry Vermouth, Simple Syrup Champagne, Prosecco, Sprite, Aperitif, Cherry Almond Vinegar, Maraschino Cherries,