



## Cranberry Bourbon Cocktail

By Chef Veera Gaul, Ph.D.



### 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

### **Chef Tip**

\* Making sugared cranberries is optional, but easy and very pretty

### **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.

### **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 Shrubs, Holiday Entertaining, Bourbon, Grand Marnier, Cranberry Vinegar, Cranberries, Orange, Maple Syrup,