

### Cranberry French 75

1 ounce (2 tablespoons) gin

1/2 ounce (1 tablespoon) fresh lemon juice

1/2 ounce (1 tablespoon) cranberry syrup (see below)

2 ounces (4 tablespoons) chilled champagne

Lemon twist

1 In a cocktail shaker filled with ice, shake the gin, lemon juice, and cranberry syrup.

2 Strain into a chilled champagne flute. Top with the champagne, and garnish it with a lemon twist.

### Cranberry Syrup

Makes 1 1/2 cups

1 1/4 cups sugar

1 1/4 cups water

2 cups (8 ounces) fresh or frozen cranberries

1 In a saucepan over medium heat, bring the sugar and water to a boil, stirring to dissolve the sugar. Add the cranberries and simmer for 10 minutes, or until the cranberries soften and pop. Cool to warm room temperature.

2 Set a fine-meshed strainer over a bowl and strain. Discard the cranberries. Transfer the syrup to a jar and store in the refrigerator. Cranberry syrup should keep for about 3 weeks in the refrigerator.