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.