

COCKTAIL CHAMELEON™

by MARK ADDISON

[CLICK HERE](#) to purchase a copy of Cocktail Chameleon

Cranberry Champagne Cocktail

This cocktail makes a wonderful welcome at Thanksgiving and other holiday celebrations. Prepare it ahead and all that's required is to add chilled Champagne as your guests arrive. Create a tart infusion by soaking frozen cranberries in vodka and orange liqueur, then use the "drunken" cranberries as a garnish.

glassware

8-oz. flute

bar tools

Cocktail pick

yield

6 oz., serves 1

ingredients

1 oz. Cranberry Liqueur (recipe below)
2 dashes orange bitters
4 oz. brut champagne, chilled

garnish

3 or 5 Spiked Cranberries (recipe below)

directions

Pour the liqueur into the flute, add the bitters and top with the Champagne.

Garnish with a cocktail pick loaded with the cranberries.

© 2017- 2019 Excerpt from Cocktail Chameleon by Mark Addison



[@mark_addison](#) & [@cocktailchameleon](#)



[@themarkaddison](#) & [@cocktailchameleon](#)



[@markaddison](#)

COCKTAIL CHAMELEON™

by MARK ADDISON

[CLICK HERE](#) to purchase a copy of Cocktail Chameleon

Spiked Cranberries/Cranberry Liqueur

Yield: 26 oz., aprox. 75 cranberries

1 c. frozen cranberries

Peel of 1 orange, without pith

1 c. sugar

1 c. Chopin Rye Vodka

Bring 1/4 cup of water and sugar to a boil, stirring until the sugar dissolves, about 5 minutes. Place cranberries in a sterilized 1-quart Mason jar and pour over sugar syrup over them and steep until cooled to room temperature, about 20 minutes.

Cover mixture with vodka, seal tightly and refrigerate for at least 2 weeks and up to 1 month.

Use cranberries for garnishes and the resulting Cranberry Liqueur with Champagne for a festive "Cranberry Champagne Cocktail"

Notes:

- Place sealed mason jar on the top rack of the dishwasher and run on normal cycle to quickly infuse cranberries. Allow to cool to room temperature before refrigerating for at least a week and up to 1 month.

© 2017- 2019 Excerpt from Cocktail Chameleon by Mark Addison



[@mark_addison](#) & [@cocktailchameleon](#)



[@themarkaddison](#) & [@cocktailchameleon](#)



[@markaddison](#)