

COCKTAIL CHAMELEON™

by MARK ADDISON

CRANBERRY SAUCE PUNCH

While the turkey's in the oven, offer a round or two of this elegant punch, the perfect herald of delicious things to come. Based on a jammy swirl of cranberries, spices and orange juice, it's reminiscent of everyone's favorite holiday condiment. Top it off with good Champagne and the gratitude will flow.

glassware

Ten 11-ounce wine glasses

bar tools

2-quart saucepan

Fine metal sieve

Large glass pitcher

10 Cocktail picks

yield

60 ounces, serves 10

garnish

10 orange peels

30 spiked cranberries (recipe below)

ingredients

1/2 c. frozen cranberries

2 Tbsp. dark brown sugar

3 Tbsp. granulated sugar

2 cloves

1 star anise pod

1 cardamom pod, optional

1 cinnamon stick

2 Tbsp. orange zest

3 c. fresh orange juice

2 tsp. fresh lime juice

6 oz. Chopin Rye Vodka

2 oz. Amaro Montenegro

1 bottle chilled brut champagne

directions

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In the saucepan, combine the cranberries, sugars, spices, 1/4 cup water and orange peel and bring to a boil.

Reduce heat and simmer for 20 minutes. Remove from the heat and cool completely.

Add 1 1/2 c. of the orange juice to the pan and stir to combine, scraping down the sides.

Strain through a fine mesh sieve into a pitcher, pressing the cranberry mixture to express all of the liquid, add the remaining orange juice, vodka and amaro and refrigerate until ready to serve.

To serve, pour 2 1/2 oz. of the cranberry-orange juice into each of the glasses and top with 2 1/2 oz. of the chilled champagne.

Garnish each glass with a cocktail pick of three spiked cranberries and an orange peel.

Spiked Cranberries

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. Be sure to label bottle for easy identification.

Notes:

- The liquid makes an excellent Cranberry Liqueur, add 1 oz to a glass of champagne for a festive “Cranberry Champagne Cocktail”
- 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.