

# Cranberry Gin Tonic



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Makes 8 servings

2 ~ 12oz bags cranberries, fresh

1c sugar

1/2c water

3 1/2c tonic water, chilled

1 1/4c gin, prefer Grey Goose

3T + 1t lime juice, fresh squeezed

Combine cranberries, sugar and water in 3 quart saucepan. Bring to simmer, uncovered, stirring occasionally until berries begin to pop, about 3 minutes. Drain cranberries in fine~mesh sieve set over a 1~quart glass measuring cup, reserving 2c cranberries forcing remaining berries through sieve into syrup.

Discard solids remaining in sieve, then add reserved cranberries to syrup. Cool to room temperature. Transfer to a pitcher and chill until cold, about 2 hours.

Add remaining ingredients to syrup, stirring gently to combine. Serve drinks over crushed ice in 8oz chilled martini glasses.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by

**Debbie Spangler ~ Certified Personal Chef**

[www.yummyissimo.com](http://www.yummyissimo.com) ~ [debbie@yummyissimo.com](mailto:debbie@yummyissimo.com)