

## Orange Ginger Cranberry Martini



I love this recipe for so many reasons. It's delicious for one. It can be served many other ways which I really love. But the way it came about is my absolute favorite. Necessity is the mother of invention as the saying goes and this is no exception.

Thanksgiving 2016, I was living in Paris but decided to come home for the holiday. A few French friends came along to see up close and

personal this strange American tradition with strange American food. Turkey is not served much in France, in fact they consider it a stupid bird, and until recently, not a cranberry could be found in France so this dish was most intriguing to them.

In our merriment of nourishing international race relations with copious amounts of champagne and a fierce marathon of Uno, I'd forgotten to time the turkey and burned it black. John salvaged it but that's another story, entitled "[How Not to Cook a Turkey!](#)". I was inconsolable at the moment, so much so that Pierre grabbed the bowl of cranberries, tasted them and decided they would be exponentially better mixed with vodka. How right he was. He hijacked half my bowl of cranberries, pureed them, added vodka and made cranberry martinis! Amen and pass the shaker. When life hands you cranberries (and a burned turkey), make cocktails, I say! Santé!

### INGREDIENTS

- 2 lbs **cranberries**, fresh (2 lbs is approx 2½ bags so rather than have a half bag of cranberries that I'd never cook again, and have to freeze until next Thanksgiving, I just threw in 3 bags, turned out fine)
- 4 cups **sugar**
- 2 **oranges**, juice (2 cups) + zest
- 2 tbsp **ginger**, fresh, grated
  
- **Ice**
- Cocktail **shaker**
- Big martini **glass**

### INSTRUCTIONS

1. **Combine** all the ingredients in a large heavy saucepan and cook over medium heat until the berries start to pop open, about 10-15 minutes.
2. **Skim** the foam off as they are cooking.
3. Let **cool** and serve as a side dish ... or ...
4. When that one relative is tapdancing on your last nerve, whip up a big martini and enjoy the day. **Puree** well a half cup of cranberries, strain it into a in a cocktail shaker with **vodka** and **ice**, shake it up and pour. Have yourself a fabulous martini and a merry little Christmas!

