

Recipe from FormerChef.com

Cranberry Vanilla Bean Syrup

12 oz fresh cranberries
2 cups sugar
4 cups water
1 fresh vanilla bean

In a heavy bottomed pot combine the fresh cranberries, water and sugar. Split the vanilla bean open lengthwise, and then cut it in half. Add it to the pot.

Bring the syrup to a simmer. The cranberries will start to pop. Stir and press the cranberries against the sides of the pot to smash them a little to extract more juice. Cook for about 15 minutes and then turn off the heat. Allow to steep and cool slightly for another 15 minutes.

Strain the syrup through a fine mesh strainer. What is left in the strainer is the compote so don't toss it! The syrup should be bright red, translucent and may have vanilla bean flecks in it.

Yield: About 3.5 cups of syrup and 2 cups of compote.

For a great soda, add about 1 oz of syrup to 12 oz seltzer water.

Cranberry Vanilla Gin Cocktail (aka Cranberry *Gin & Juice* Cocktail)

2 oz Cranberry Vanilla Syrup
1 oz Rose's Lime Juice
2 oz Gin
ice

In a cocktail shaker combine all ingredients and shake vigorously. Pour into a pretty cocktail glass. Garnish with fresh cranberries and lime zest. Makes two cocktails.