

Cranberry Cordial

Adapted from Corey Balazowich

Andrew Scrivani for The New York Times

<http://www.nytimes.com/recipes/1015759/cranberry-cordial.html>

By [MELISSA CLARK](#)

Scarlet-hued, with just enough sugar to offset the tartness of the berries, this vodka-based spirit submitted by Corey Balazowich was a resounding success. It's also a good place to use up cranberries left over from Thanksgiving.

Ingredients

- 340 grams sugar (1 1/2 cups)
- 12 ounces cranberries (3 cups)
- 1 1-liter bottle vodka
- Strips of lime or orange zest (optional)

Preparation

1. In a large saucepan, bring sugar and 1 1/2 cups water to a simmer, stirring until sugar dissolves.
2. Place cranberries in a food processor and pulse until they are broken up. Add cranberries, vodka and citrus zest (if using) to the sugar syrup in the pot. Stir well, then transfer to a large jar or two, cover and shake well. Shake the mixture every day for 2 weeks. At this point, you can either strain the mixture into smaller bottles for gift giving, or continue to infuse the spirit in the large jar. It will keep for up to 2 months.

Yield

About 1 1/4 liters

NOTE: Measurements for dry ingredients are given by weight for greater accuracy. The equivalent measurements by volume are approximate.

