

VACCINIUM AUTUMN VACCINATION – THE GENTLEMAN’S FALL SPECIAL

Here’s what you need:

- Cranberry syrup – in a small saucepan, combine 1 cup cranberries with 1 cup orange juice. Bring to a boil and simmer till all the berries pop. Take a potato masher and smash ’em good. Run the mixture through a wire strainer, dispensing with the leftover solids. Tah dah, cranberry syrup.
- Cinnamon syrup – in a small saucepan (I know, you want to hit me with a small saucepan because this is already too much work), combine 1 cup of sugar and 1 cup of water. Add 5 cinnamon sticks that you’ve broken up a bit with a meat tenderizer or a rolling pin. Bring to a boil. Simmer ten minutes and then let steep and cool. Strain the cinnamon sticks out. Tah dah, cinnamon syrup.
- Lillet (pronounced li-lay, a French aperitif wine, relatively easy to find)
- Vodka
- Perrier lemon flavor
- Fresh cranberries for garnish

In a shaker or jar or whatever, combine 1 oz cranberry syrup, 1 oz cinnamon syrup, 1 oz Lillet, and 2 oz of Vodka. Swirl it around. Pour into a rocks glass over ice. It better be square ice. You know I don’t like misshapen ice cubes. Top with Lemon Perrier. Toss in 3 cranberries. Voila!