

# Cranberry Cinnamon Whiskey Sour

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Yield: 2 Drinks

## Ingredients

### Cocktail

- ½ cup whiskey
- ½ cup cranberry simple syrup
- ¼ cup fresh lemon juice
- ¼ cup fresh orange juice
- 2 tbsp fresh lime juice

### Simple Syrup

- 2 cups fresh cranberries
- 2 cups water
- 2 cups sugar
- 2 cinnamon sticks

## Instructions

### Simple Syrup

- 1 In a medium-sized saucepan add cranberries, water, sugar, and cinnamon sticks. Bring to a boil over medium-high heat.
- 2 Reduce to a simmer and continue cooking, stirring occasionally, until the cranberries have burst open and can easily be stirred into the syrup, resulting in a smooth consistency. This will take about 10 minutes.
- 3 Once done, remove syrup from heat.
- 4 Using a large bowl with a fine mesh strainer, strain the simple syrup, leaving all of the large chunks and skin behind. Let cool for at least 10 minutes before using.

### Cocktail

- 1 Combine ingredients in a cocktail shaker.
- 2 Add ice. Shake for 30 seconds.
- 3 Serve over ice. Garnish with cranberries and orange peel.

Source: [Baker by Nature](#), with modifications

