



Uncommonly Clyde

Oscar · 28/09/2024



Prep Time

1

Difficult

Medium

Servings

1 cocktail

Description

We drink this yearround but invented it over the holidays when we had mounds of homemade cranberry sauce in the fridge. It evolved from a Champagne and fresh berry compote drink that we saw being made at Portland's Clyde Common. We subbed bourbon and experimented until we arrived at this delicious mix.

Ingredients

— - ½ cup crushed ice - 1 tablespoon cranberry sauce (see below) - 2 fluid ounces bourbon whiskey - ½ teaspoon brandy-based orange liqueur (such as Grand Marnier®) - 2 dashes aromatic bitters - 1 fluid ounce cold water

Instructions

1. Muddle the crushed ice and cranberry sauce in a rocks glass until the ice has been tinged red. Pour in the whiskey
2. orange liqueur
3. bitters
4. and water. Stir and serve. To make the cranberry sauce: Preheat oven to 325 degrees F (165 degrees C). Stir a 12 ounce bag of fresh cranberries together with 1 ½ cups of white sugar
5. ½ cup of brandy
6. and 4 ½ teaspoons of orange zest in a shallow baking dish. Bake in the preheated oven until the berries are soft and the liquid has evaporated
7. about 1 hour. Allow the berries to cool completely before using in the cocktail above. Store the cranberries covered in the refrigerator.