



### **Fresh Cranberry Holiday Soda**

Inspired by: Chef Levon Wallace

1/2 cup fresh cranberries  
1-1/2 cups water  
3/4 cup granulated sugar  
Whipped cream if desired

Place cranberries, water, granulated sugar in small saucepan over medium heat; bring to a boil. Reduce heat to low, cook for 15 minutes or until cranberries are falling apart.

Strain through fine mesh strainer into medium sized bowl. Let cranberries drain about 15 minutes. (Remove the solids, set aside for another use.) Let syrup cool.

Place syrup in a container with tight lid. Chill in refrigerator.

To prepare drinks: Use a 5 to 1 ratio of soda water to syrup or to taste. Top each glass with a dollop of whipped cream if desired.

**About the Recipe:** Levon prepared this recipe as a holiday drink for the kids. He loves to make soda syrups that you can pair with your meal. Everyone loved the sodas, even the adults, who added some spirits into their glasses.

**Cook's Note:** This can also be used to make cocktails or for syrup dessert additions. We garnished our drinks with sweetened fresh cranberries and tiny mint leaves.