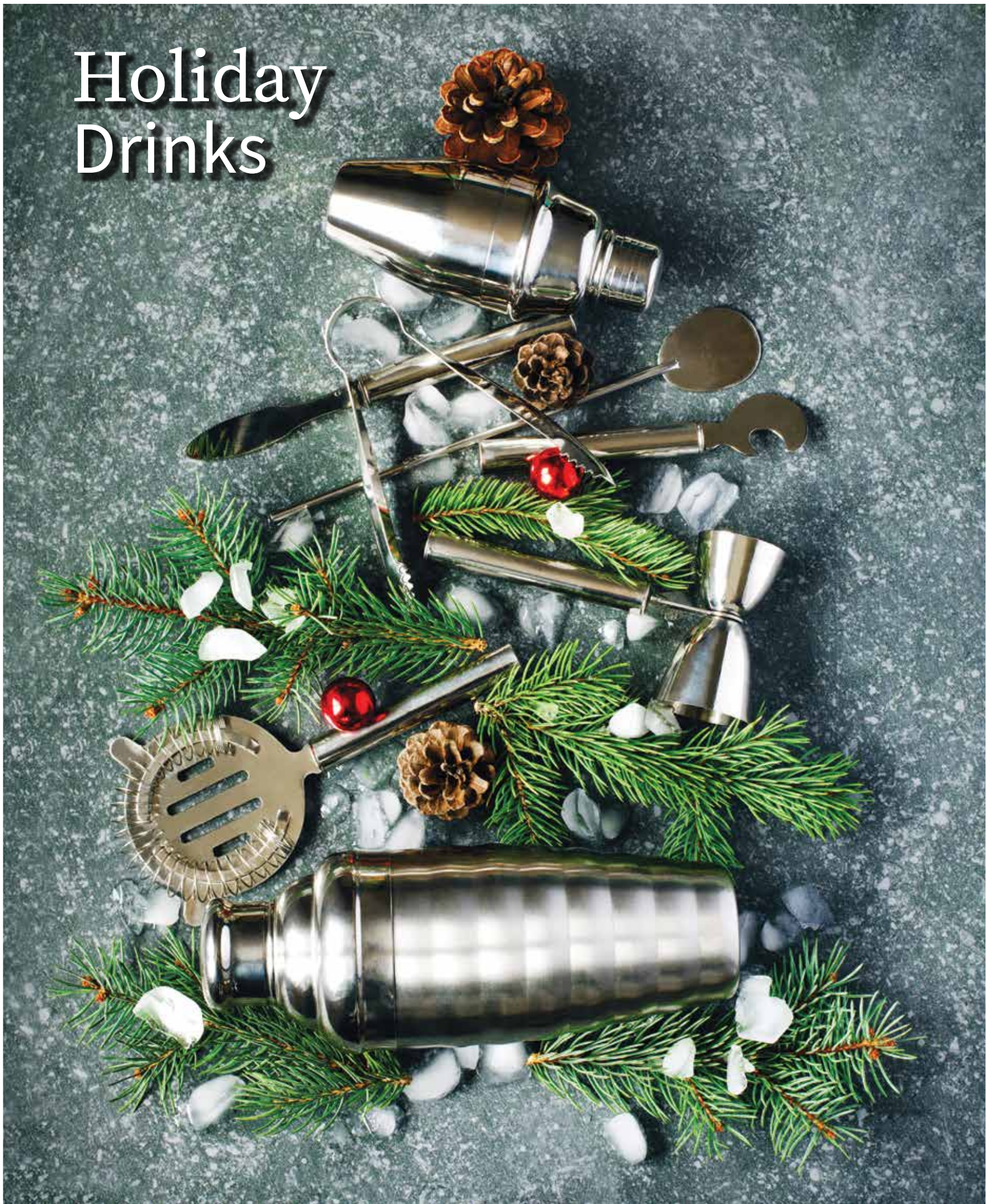


Holiday Drinks





Elevating Eggnog

Eggnog stems from a medieval British hot milk and ale beverage called a posset.

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When the posset came to the New World, it was combined with available rum and sherry, becoming much more like the drink we know today. This year, take it another step up with these cocktail recipes.

FIRE SMOKED EGGNOG

Recipe is from Real Simple. Makes one drink.

Ingredients

5 ounces of eggnog
1 ounce of brandy, bourbon or rum
1 sprig of rosemary

Directions

1. In a cocktail glass, mix the eggnog with spirits and stir.
2. Light the sprig of rosemary and cover the flaming sprig with an upside-down shaker to dowse the flame and create

smoke. When the smoke fills the shaker, pull the sprig out and cover the cocktail glass with the smoke-filled shaker.

3. Allow the smoke to infuse the eggnog for at least 1 minute, remove the tumbler and serve.

WHITE CHRISTMAS

Recipe is from The Spruce Eats. Makes one drink.

Ingredients

1 ounce bourbon
1/2 ounce white chocolate liqueur
4 ounces eggnog
Chocolate flakes, for garnish

Directions

Combine the ingredients in a snifter glass. Stir lightly. Sprinkle the chocolate flakes on top. Serve.

TOM & JERRY

Recipe is from Liquor.com.

Ingredients

Boiling water, to rinse
1 ounce dark rum
1 ounce cognac
1 tablespoon Tom & Jerry batter
Whole milk, hot, to top
To garnish: Nutmeg, ground cloves, allspice

Tom & Jerry batter:

3 egg yolks and whites, separated
1/4 teaspoon cream of tartar
1 cup sugar
1/2 ounce Jamaican dark rum
1/4 teaspoon vanilla extract

Directions

1. Prepare batter by whipping egg whites with cream of tartar in a nonreactive bowl until stiff peaks form. In a separate bowl, beat the yolks with one cup of sugar, rum and vanilla. Fold the yolk mixture into the egg white mixture.
2. Rinse a coffee mug in boiling water

to warm it. Add rum, cognac and batter into the cup. Top with hot milk.

3. Garnish with fresh grated spices.

COQUITO

Recipe is from Wine Enthusiast. Serves 6-8 people.

Ingredients

1 12-ounce can evaporated milk
1 14-ounce can sweetened condensed milk
2 cups cream of coconut
1/4 teaspoon cinnamon
1/8 teaspoon nutmeg
1 teaspoon vanilla
1 1/2 cup white rum or spiced rum

Directions

1. Mix all the ingredients in a blender at high speed. Refrigerate for a minimum of one hour.
2. Shake well before serving. Serve cold in a glass mug.

Infusing the Holiday Spirit

Infusing spirits such as rum or vodka creates a unique beverage that's a great base for your favorite cocktail or even just to sip.

The basic idea is to marry the flavor of usually light spirits with fruits, vegetables, herbs or spices. Vodka infusions are the most common because it's fairly flavorless on its own.

To infuse spirits, you'll need your infusion ingredient and your spirit; along with a Mason jar, infusion jar or other airtight jar; and a coffee filter, cheesecloth or other strainer. Pour the liquor into the jar, then wash your infusion ingredients, cut them if needed and place them in the jar. Seal the jar and shake it to combine. Store it in a cool, dark place and shake it daily.

The more robust the flavor of the infusion ingredient, the shorter the infusion time. For hot peppers, it can be as short as a couple of hours. Don't leave it too long or the resulting spirit will be undrinkable. Flavorful ingredients such as herbs, cinnamon, garlic, ginger, cucumber, citrus fruits, mild and sweet peppers and vanilla can take three or four days. More mild ingredients such as apples, blackberry, blueberry, cherries, lavender, mango, melons, peach and strawberry can take up to a week. Pineapple, lemongrass and other mild fla-



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vors can take two weeks or more.

Don't be afraid to taste test as you go, remove and add ingredients as you think necessary.

CRANBERRY ORANGE VODKA

Recipe is from My Baking Addiction.

Ingredients

- 3-inch strip of orange zest
- 1/4 cup fresh cranberries, halved
- 4 whole cloves
- 1 cinnamon stick
- 1 1/2 cups vodka

Directions

1. Combine all ingredients in a quart-sized Mason jar and screw on the lid.
2. Allow to infuse for two to four days, shaking a couple times per day.
3. Strain out all the solids and decant into a fresh bottle or jar.

BASIL-INFUSED RUM

Recipe is from Montanya Distillers.

Ingredients

- 1 cup fresh basil
- 1 bottle white rum

Directions

Infuse in an airtight jar for four days. Strain and decant.

COFFEE-INFUSED VODKA

Recipe is from Tito's Hand-made Vodka.

Ingredients

- 750 ml vodka
- 1 cup ground coffee
- 1 cup simple syrup
- 2 vanilla bean pods

Directions

1. Slice open the vanilla beans. Add all the ingredients to an air-

tight jar. Let sit in a cool, dark place for two weeks to up to a month, stirring occasionally.

2. Strain through a fine sifter to remove the coffee grounds.

VANILLA-INFUSED RUM

Recipe is from Montanya Distillers.

Ingredients

- 1-2 vanilla bean pods
- 1 bottle white rum

Directions

Infuse indefinitely in an airtight jar.

Festive Family Spritzers

If you're celebrating the holidays with people of all ages or maybe just taking a breather from booze, you can create a festive non-alcoholic beverage.

Here are some holiday spritzers everyone can enjoy.

CRANBERRY SPRITZER

Recipe is from Cookmorphosis.

Ingredients

For the simple syrup:

- 1 cup sugar
- 1 cup water

For the cranberry spritzer:

- 1/2 cup cranberry juice
- 1 tablespoon of simple syrup
- 2 cubes of ice
- 1/4 cup sparkling water
- 1 slice lemon
- 3 fresh mint leaves

Directions

1. In a small saucepan, combine the sugar and water. Heat until the sugar has dissolved completely on medium-high heat.
2. Pour the syrup into a clean container and chill in an ice bath or in the fridge.
3. In a rocks glass, add cranberry juice, simple syrup and sparkling water. Stir. Add ice cubes, a lemon slice and mint leaves. Serve immediately.

POMEGRANATE SPRITZER

Recipe is from Charming Cocktails.

Ingredients

- 1 ounce lemon juice
- 1/2 ounce elderflower syrup
- 2 ounces pomegranate juice
- 3 ounces lime seltzer



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Lemon slice and a mint sprig, for garnish

Directions

Add the lemon juice, elderflower syrup and pomegranate juice to the serving glass. Fill with ice and stir. Add the seltzer and stir to combine, then add the lemon slice and mint sprig to garnish.

APEROL SPRITZ

Recipe is from Entirely Elizabeth.

Ingredients

- 3 ounces orange juice, no pulp
- 2 ounces grapefruit juice
- 1 ounce cherry juice
- 2 ounces mineral water

Directions

Pour the juices into a serving glass and top with mineral water. Garnish with orange slices and a sprig of thyme.

CITRUS SPRITZER

Recipe is from Tiger Corporation.

Ingredients

- 2 cups sparkling water
- 1 cup orange juice
- 10 slices of lemon, lime or orange
- Ice cubes

Directions

Combine all the ingredients in a small pitcher and serve.

BLOOD ORANGE MOCKTAIL

Recipe is from The Mindful Mocktail.

Ingredients

- 2 tablespoons blood orange juice, freshly squeezed
- 1 tablespoon lime juice, freshly squeezed
- 1 cup non-alcoholic rose, ginger beer or ginger ale

Directions

Press a slice of blood orange against the inside of a wine glass. Then fill the glass with ice. Add the juices and rose, ginger beer or ginger ale. Serve immediately.

Making Mulled Wine

Mulled wine is a warm, spiced beverage made by heating red wine with spices, citrus and a sweetener such as honey, brown sugar or maple syrup.

It can be spiked with a splash of brandy, cognac or orange liqueur.

HISTORY OF MULLED WINE

The first mention of mulled wine is found in Plautus' play *Curculio*, written in the second century BC. The Romans brought it with them as they conquered much of Europe. Medieval English cookbooks mention mulled wine and, today, it's a traditional Christmas beverage in Britain.

Mulled wine is easy to make at home. But, for once, leave the expensive bottles on the shelf. Mulled wine, with its sweetener and spices, can be an inexpensive bottle.

MULLED WINE

Recipe is from *The Forked Spoon*.

Ingredients

1 750 ml Cabernet Sauvignon, merlot, zinfandel or grenache
1/2 cup brandy
1 orange, sliced

1/2 cup cranberries, halved
1/2 cup blackberries
4 whole cloves
2 whole star anise
2 whole cinnamon sticks
2 tablespoons maple syrup or brown sugar

Directions

1. Combine all ingredients in a non-aluminum saucepan over medium heat. Gently bring the wine to a simmer over medium-low heat, but do not boil. Heat for 15-20 minutes, stirring occasionally. You can also add the ingredients to a slow cooker on low heat for an hour.
2. Ladle the mulled wine into serving glasses, leaving spices in the pot.

GERMAN GLUHWEIN

Ingredients

1/2 medium orange
3/4 cup water

1/4 cup sugar
10-20 whole cloves
2 cinnamon sticks
2 whole star anise
1 750mL dry red wine
Rum or amaretto, for serving

Directions

1. Remove the zest from the orange in wide strips, set aside. Juice half the orange and set the juice aside.
2. Combine the water and sugar in a large, nonreactive saucepan. Boil until the sugar has completely dissolved. Reduce the heat and add the spices. Simmer until a fragrant syrup forms, about a minute.
3. Reduce the heat and add the bottle of red wine. Let it barely simmer for at least 20 minutes but up to a few hours. Do not let it reach a full simmer. Strain and serve in small mugs. Add a shot of rum or amaretto and garnish with zest.

The Ultimate Hot Cocoa Bar

Sweeten up your holiday gathering by setting up an extravagant hot cocoa bar.

Make sure to keep any spirits separate and watch the hot liquids around little hands. Set out the garnishes in festive crystal bowls or containers and make sure you have plenty of disposable hot liquid cups to make clean-up a snap.

HOT CHOCOLATE

Recipe is from Laura Fuentes.

Ingredients

- 1 cup unsweetened cocoa powder
- 2 cups sugar
- 1 1/2 cups hot water
- 1/4 teaspoon salt
- 1 gallon milk
- 1 1/2 tablespoons vanilla extract

Directions

1. In a soup pot over medium heat, combine the cocoa powder, sugar, hot water and salt. Stir until the sugar dissolves into a chocolate liquid.
2. Once the liquid simmers, pour the milk in and combine it with the chocolate base. Heat, stirring from time to time, until the cocoa is hot and it steams. Do not allow it to boil.
3. Turn off the heat, add the vanilla and stir.
4. Serve the cocoa or keep it in a coffee urn or slow cooker to keep it warm.

WHITE HOT CHOCOLATE

Recipe is from I am Baker.

Ingredients

- 2 4-ounce bars white chocolate, chilled and roughly chopped
- 3 cups powdered milk
- 1 1/3 cups confectioners sugar
- 1 cup sugar
- 1 teaspoon kosher salt
- Hot milk or water

Directions

1. Add the chopped chocolate to the bowl of a food processor and

process until there are small chocolate chunks. Add the milk powder, confectioners sugar, granulated sugar and salt. Process until well combined.

2. Mix 1/4 cup of the mix with 8 ounces of hot milk or water to serve.

Additions for the Chocolate Bar

- Marshmallows (obviously) of all sizes
- Marshmallow crème
- Whipped cream
- Flavored syrups, such as caramel and vanilla

- Nutella
- Peanut butter
- Cookie butter
- Ground cinnamon
- Ground nutmeg
- Ground cardamom
- Crushed peppermints
- Crushed toffee bits
- Crushed butter cookies
- Whole candy canes
- Wafer cookies
- Pretzel rods
- Sprinkles
- Chocolate chips
- White chocolate chips

For the adults:

- Irish cream
- Amaretto
- Frangelico
- Kahlua
- Chambord
- Bourbon
- Cinnamon whiskey
- Dark rum
- Peppermint schnapps or butter-scotch schnapps
- Coffee liqueur
- Orange liqueur
- Crème de Menthe
- Peanut butter whiskey



Party Drinks Made Easy

Holiday parties get easier with big batches of ready-made cocktails set out for guests to pour themselves.

Here are some recipes to make your next shindig an instant classic.

PARTY SANGRIA

Recipe is from The Spruce Eats. Makes 12 servings.

Ingredients

- 1 750 ml bottle red wine
- 1 lemon, cut into wedges and seeded
- 1 orange, cut into wedges and seeded
- 1 lime, cut into wedges and seeded
- 1, 8-ounce can diced pineapple, with juice
- 2 tablespoons sugar
- 1 splash orange juice or lemonade
- 4 ounces gin or triple sec
- 4 cups ginger ale
- 1 cup raspberries or strawberries, thawed or frozen

Directions

1. Pour the wine into a large pitcher. Squeeze the citrus wedges into the wine and toss in the squeezed fruits. Add the diced pineapple, sugar, orange juice and gin. Mix well and chill overnight.
2. Add the ginger ale, berries and ice just before serving.

CRANBERRY ORANGE MIMOSAS

Recipe is from Taste of



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Home. Makes 12 servings.

Ingredients

- 2 cups fresh or frozen cranberries
- 3 cups orange juice
- 2 tablespoons lemon juice
- 3 750 ml bottles champagne, chilled
- Fresh mint leaves

Directions

1. Place cranberries and a cup of the orange juice in a blender. Cover and process until pureed, stopping

to scrape down the side of the jar with a rubber spatula as needed. Add lemon juice and remaining orange juice. Cover and process until blended.

2. Pour 1/3 cup cranberry mixture into each champagne flute or wine glass, then top with champagne. Serve with mint.

GREYHOUND

Recipe is from Forbes.

Ingredients

- 14 ounces vodka

- 18 ounces freshly squeezed grapefruit juice
- Rosemary, for garnish.

Directions

- Combine in a pitcher, stir and serve.

CELEBRATION RYE

Recipe is from Locke + Co. Distilling.

Ingredients

- 1 750 ml bottle of aged rye whiskey

- 1 1/2 cups elderflower liqueur
- 1/2 cup simple syrup
- 1 1/2 cups lime juice
- 2 cups apple juice
- Champagne
- Slices of apple

Directions

- Combine the spirits, simple syrup, lime juice and apple juice in a beverage dispenser, carafe or pitcher. Pour the cocktail into a highball glass filled with ice and top with champagne. Garnish with slices of apples.

Set Up a Bloody Mary Board

The Bloody Mary is a classic brunch cocktail made from tomato juice, Worcestershire sauce, hot sauce and spices, often served with enough garnishes that it's a meal on its own.

It was invented in the early 20th century. French bartender Fernand Petiot claimed to have invented the drink in Paris, bringing it to the bar of the St. Regis Hotel in New York. It was sometimes made with gin and called a Red Snapper.

The origins of the name is up for debate. Some people say it refers to Queen Mary I and her bloody persecution of Protestants. A comedian, George Jessel, says he named the cocktail after Mary Geraghty spilled the drink down her dress. Or it could be named for a Chicago bartender named Mary who worked at a notorious tavern.



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BLOODY MARY (BATCH RECIPE)

Recipe is from Food & Wine. Makes eight servings.

Ingredients

- 1 32-ounce vegetable juice
- 3 tablespoons prepared horseradish
- 3 tablespoons Worcestershire sauce
- 3 tablespoons dill pickle juice
- 3 tablespoons lemon juice
- 1 tablespoon hot sauce

- 2 teaspoons kosher salt
- 1 teaspoon celery salt
- 1 teaspoon black pepper
- 2 cups vodka, divided

Directions

Stir together the vegetable juice, horseradish, Worcestershire sauce, pickle juice, lemon juice, hot sauce, kosher salt, celery salt and black pepper in a pitcher. Stir to combine, cover and chill up to 24 hours. To serve, add a little more than a half cup of Bloody Mary mix to a

pint glass. Stir in ¼ cup of vodka and fill with ice.

Garnish bar options:

Use long, wooden kebab skewers for guests to add their garnishes. Offer prizes for the most elaborate garnishes, tallest garnishes, etc. Get creative with it.

- Celery stalks with leaves
- Cucumber spears or slices
- Lemon or lime wedges
- Dill pickle spear
- Cornichons

- Pickled asparagus
- Pickled green beans
- Pickled okra
- Pickled quail eggs
- Stuffed green olives, variety
- Black olives
- Kalamata olives
- Pepperoncini
- Jalapeno slices
- Banana peppers
- Cherry peppers
- Artichoke hearts
- Bacon
- Candied bacon

- Bacon bits
- Salami sticks
- Summer sausage
- Beef jerky
- Cocktail sausages
- Cocktail shrimp
- Sharp cheddar cubes
- Pepperjack cubes
- Swiss cheese cubes
- Mozzarella pearls
- Basil leaves
- Rosemary stalks
- Boiled eggs
- Garlic bread cubes