

# Holiday Drinks





# The Story of Winter's Favorite Sip

More than 5,000 years ago, in modern day Ecuador, someone in the Mayo-Chinchipeculture discovered that hot water and coca made for an excellent drink.

By the time the Europeans came along, cocoa or xocolatl, was an essential part of Aztec culture.

Those Europeans brought chocolate back, where it became a medicinal drink for treating liver and stomach diseases, among other things.

The original xocolatl was spicy and bitter — sugar wasn't a New World crop — and flavored with chili. To make something close to the original drink, try this:

## AZTEC XOCOLATL

Makes 2 servings. Recipe is from Allrecipes.com.

### Ingredients

- 1 1/2 cups of water
- 1 green chili pepper, sliced
- 4 cups water
- 1/4 cup unsweetened cocoa powder
- 2 teaspoons vanilla extract

### Directions

1. Bring 1 1/2 cups of water to boil in a pot and add the chili, seeds included. Boil for 5-10 minutes, then strain it and return the water to the pot.

2. Add four cups of water and reduce the heat to medium-low. Bring to a boil, then stir in the cocoa powder and vanilla. Cook and stir until the powder dissolves completely, about 5-10 minutes. Serve chilled.

Sweetened hot chocolate was a luxury item among the great houses of Europe by the 1600s. It was mixed with

spices, including jasmine flowers and ambergris. The Spanish experimented with black pepper and sesame seeds. Sir Hans Sloane found hot chocolate was more tasty when made with milk, introducing it to the English in the late 17th century.

## CICCOLATA CALDA

Makes 2 servings. Recipe is

from Allrecipes.com.

### Ingredients

- 3 tablespoons cocoa powder
- 1 1/2 tablespoons white sugar
- 1 1/2 cups milk
- 2 tablespoons milk
- 1 tablespoons cornstarch

### Directions

1. In a small saucepan, mix the cocoa powder and sugar together.

Stir in 1 1/2 cups milk until the sugar has dissolved. Place over low heat and bring to a simmer.

2. Whisk 2 tablespoons of milk together with the cornstarch and slowly whisk the cornstarch slurry into the cocoa. Continue whisking and cooking until the chocolate reaches a pudding-like thickness, about 3 minutes.

3. Serve topped with whipped cream.



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# Make it a Dry Christmas

Mocktails aren't just for the kids' table anymore. More and more people are saying they plan to cut their alcohol consumption this year, with the mocktail market growing by 5% in recent years.

Research shows Gen Z and Millennials are driving the trend, as is the rise of wellness culture. Try these mocktail recipes at your holiday party:

## TEA TINI

Makes one large or two small drinks. Recipe is from Food Network.

### Ingredients

Ice  
6 ounces unsweetened ice tea  
3 ounces lemon simple syrup  
1 strip lemon zest

### Directions

1. Make the lemon simple syrup by bringing a cup of sugar and a cup of water to a boil. Lower the heat and allow to simmer for 10 minutes. Turn off the heat, allow to cool, then stir in the lemon juice.
2. Fill a cocktail shaker with a handful of ice. Add the tea and lemon simple syrup. Serve in a chilled martini glass with a strip of lemon zest.

## CRANBERRY-LIME MOCKTAIL

Makes 6-8 servings. Recipe is from Food Network.

### Ingredients

2 cups fresh or frozen cranberries  
1 1/4 cup sugar  
3/4 cup frozen limeade concentrate  
1/2 cup fresh lime juice  
Seltzer

### Directions

1. Combine the cranberries, sugar and a cup of water in a medium saucepan over high heat. Bring to a boil and reduce to a simmer. Smash the cranberries with a potato masher, then simmer until the mixture is slightly reduced and dark red, about 10 minutes. Remove from heat and allow to cool.
2. Strain mixture into heat-safe container, pressing on solids to release all juice. Cool for 30 minutes.

3. In a pitcher, combine the cranberry syrup with the limeade concentrate and lime juice. Stir well.
4. To serve, mix equal parts of the drink mix and the seltzer over ice.

## MOCK GRAPEFRUIT-POM PALOMA

Makes one drink. Recipe is from Food Network.

### Ingredients

2 tablespoons grapefruit juice

2 tablespoons pomegranate juice  
1 teaspoon honey  
3 ounces grapefruit-flavored seltzer  
1 teaspoon pomegranate seeds, for garnish

### Directions

Add 3-4 ice cubes to shaker with grapefruit juice, pomegranate juice and honey. Shake to dissolve honey and strain into coupe glass. Top with seltzer and pomegranate seeds.





# Mulling Wine

Mulled wine isn't just for ye olden days or the Renaissance fair. It's a traditional Christmas drink that's still popular in European Christmas markets, including in Germany, Austria, Switzerland and France.

## WHAT IS IT?

Mulled wine, also called spice wine, is made with red wine plus spices, usually including cinnamon, cloves, allspice, nutmeg, star anise, peppercorns or cardamom. There may also be dried fruits such as raisins, apples or orange rind. You can make your own sachets to your liking or you can buy prepackaged mulling spices.

Traditionally, mulled wine is served in small porcelain or glass mugs, sometimes garnished with citrus peel or an orange slice studded with cloves.

## MULLED WINE

Makes 10 servings. Recipe is from Jamie Oliver.

### Ingredients

- 2 clementines
- 1 lemon
- 1 lime
- 1 1/2 cups of sugar, or to taste
- 6 whole cloves
- 1 cinnamon stick

- 3 fresh bay leaves
- Grated nutmeg, to taste
- 1 vanilla pod
- 2 bottles Chianti or other red wine
- 2 star anise

### Directions

1. Peel large sections of peel from the clementines, lemon and lime. Put the sugar in a large saucepan over medium heat and add the peels and clementine juice.

2. Add the cloves, cinnamon stick, bay leaves and nutmeg. Halve the vanilla pod and add to the pan.

3. Add enough red wine to cover the sugar. Let the wine simmer until the sugar has completely dissolved, then bring to a boil. Keep on a rolling boil for 4-5 minutes, or until it thickens into a syrup.

4. Turn the heat down to low and add the star anise and the rest of the wine. Gently heat the wine and after

about 5 minutes, pour into heatproof glasses and serve.

## MULLED WINE

Makes 8 servings. Recipe is from Food Network.

### Ingredients

- 4 cups apple cider
- 1 750-ml bottle of red wine
- 1/4 cup honey
- 2 cinnamon sticks

- 1 orange, zested and juiced
- 4 whole cloves
- 3 star anise
- 4 wide slices of orange peel

### Directions

Combine cider, wine, honey, cinnamon sticks, zest, juice, cloves and star anise in a large saucepan. Bring to a boil and simmer over low heat for 10 minutes. Strain into mugs and add an orange peel to each. Serve.





# Seasonal Beers for Good Cheer

The holiday season is when many brewers and craft brewers show off their skills as well as the flavors of winter. Here are some holiday brews to look for to stock your next holiday party.

## **ROGUE BREWERY SANTA'S PRIVATE RESERVE, OREGON**

This is an ale with natural vanilla flavors aged on rum oak barrel chips. Beer Advocate rated it an 87 (very good).

## **HARPOON WINTER WARMER, MASSACHUSETTS**

Winter Warmer has been a holiday tradition since 1988. It has a caramel malt spiced with cinnamon and nutmeg with 6% ABV. Rating site Untappd gives it a 3.54 out of 4.

## **HARDYWOOD GINGERBREAD STOUT, VIRGINIA**

A creamy stout to make you feel warm and cozy, not only from the warmth of ginger and honey, but also from the 9.2% ABV. It won a silver award from Rate Best Beer 2015 in the herb/spice/vegetable category.

## **GREAT LAKES BREWING'S CHRISTMAS ALE, OHIO**

An ale with holiday flavors of honey, ginger and



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cinnamon, this beer is a six-time medal winner at the World Beer Championships. Great Lakes suggests pairing it with roast duck, spiced desserts and sugar cookies.

## **MIRACLE WEIZENBOCK, MARYLAND**

This strong German wheat beer is a tribute to the light display in Hampden on 34th Street, also called the Miracle

on 34th Street. It features three malted wheats and a hefe yeast, which gives it notes of clove and spice.

## **TRÖEGS INDEPENDENT BREWING MAD ELF ALE, PENNSYLVANIA**

A holiday ale brewed with a blend of sweet and tart cherries, chocolate malt, local honey and a spicy Belgian yeast. It wraps up notes of

cinnamon, clove and allspice with a jaw-dropping 11% ABV.

## **HIGHLAND BREWING, COLD MOUNTAIN SPICED WINTER ALE, NORTH CAROLINA**

The Cold Mountain release party is one of the biggest parties of the year for Highland Brewing. The ale has notes of vanilla, hazelnut, dark fruit and cinnamon. At the party,

you can also grab Imperial Cold Mountain and Coconut Cold Mountain.

## **VICTORY BREWING, MERRY MONKEY, PENNSYLVANIA**

Cranberry, orange peel, cinnamon and nutmeg combine in this Belgian-style holiday ale. It has a 10% ABV. Available in 12-ounce bottles and on draft where Victory is served.

### SPREZZATURA ROYALE

Makes one drink. Recipe is from Food & Wine.

#### Ingredients

- 1 ounce Amaro Nonino
- 1/2 ounce cognac
- 1/2 ounce honey syrup
- 1/2 ounce fresh lemon juice
- Ice
- 1 1/2 ounce chilled sparkling rose wine

#### Directions

1. Make the honey syrup by mixing two teaspoons honey with a teaspoon of warm water.
2. In a cocktail shaker, combine the Amaro Nonino, cognac, honey syrup and lemon juice. Fill the shaker with ice and shake well. Strain into a chilled flute and top with sparkling wine.

### POINSETTIA

Makes one serving. Recipe is from Taste of Home.

#### Ingredients

- 1 ounce cranberry juice
- 1/2 ounce Triple Sec
- 4 ounces chilled champagne or sparkling wine

#### Directions

Pour the cranberry juice into a flute or wine glass. Add the Triple Sec, then top with champagne. Garnish with whole cranberries and fresh rosemary sprigs for a festive flair.

### KIR ROYALE

Makes one serving. Recipe is from Liquor.com.

#### Ingredients

- 1/2 ounce creme de cassis
- Dry champagne
- Lemon twist

#### Directions

Pour the creme de cassis into a champagne flute. Then top with the champagne. Garnish with a lemon twist.

### CHAMPAGNE PUNCH

Makes 10 servings. Recipe is from MyRecipes.



# Champagne Cocktails

Nothing adds a touch of glamour to a holiday beverage like a shot of bubbly champagne (or sparkling wine). Try these recipes this year.

#### Ingredients

- Fresh fruit, for garnish, such as cranberries or orange slices
- 1/2 of a 12-ounce can of frozen limeade
- 1 bottle Brut champagne
- 1/2 750 milliliters bottle of vodka, flavored in complementary fruit such as orange
- 1 liter of Fresca

#### Directions

Mix all ingredients together in a punch bowl

and add ice and fresh fruit for garnish.

### ROSE LEMON CHAMPAGNE PUNCH

Makes 25 servings. Recipe is from HGTV.

#### Ingredients

- 12 ounces cranberry juice concentrate
- 12 ounces pink lemonade concentrate
- 1 750-ml bottle sparkling white wine, chilled

- 1 750-ml bottle rose champagne, chilled
- 3 ounces fresh lime juice
- 34 ounces club soda
- 2 cups frozen or fresh blueberries or cranberries, for garnish

#### Directions

An hour before serving, combine all six liquids in a large punch bowl. Stir with a wooden spatula. Garnish with berries. Serve in chilled champagne flutes or shot glasses.



Long before Europeans came to the shores of America, the Narragansett people used cranberries in pemmican and dyes.

They called the bright red berries sasamineash, and may have eventually introduced cranberries to Massachusetts colonists. Since then, cranberries have been used in juices, foods and drinks all over the world.

For decades, they've been used to prevent urinary tract infections. They're an excellent source of polyphenols, which may have immune and cardiovascular benefits. Add the festive red berry to your celebrations with these recipes.

### CRANBERRY MARTINI

Makes two drinks. Recipe is from All-recipes.com.

#### Ingredients

- 1 cup of ice cubes, or to taste
- 2 1 1/2 fluid-ounce jiggers of cranberry juice
- 1 1 1/2 fluid-ounce jigger of vodka
- 1/2 fluid-ounce orange liqueur
- 1/2 fluid-ounce dry vermouth
- 1 tablespoon cranberries

#### Directions

Fill a cocktail shaker with ice. Then add cranberry juice, vodka, orange liqueur and vermouth. Cover and shake until the outside of the shaker is frosted. Strain into two chilled glasses and garnish with cranberries.

### SPICED CRANBERRY MARGARITA

Makes one drink. Recipe is from The Spruce Eats.

#### Ingredients

- For the simple syrup:
- 1 cup sugar
  - 1 cup water
  - 10 sticks cinnamon

#### For the drink:

- 2 ounces tequila
- 1/2 ounce orange liqueur
- 1/2 ounce lime juice



# Bring Out the Berries

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- 1/2 ounce cranberry juice
- 1/2 ounce cinnamon simple syrup
- Cinnamon stick and orange slice for garnish

#### Directions

1. Make the simple syrup by putting all of the ingredients in a sauce pan. Cover and bring to a boil over high heat. Cook for about 2 minutes or until all the sugar dissolves. Remove from the heat and cool to room temperature.

2. Pour the tequila, liqueur, juices and 1/2 ounce simple syrup into a cocktail shaker. Add ice to the shaker and shake until it's cold to the touch.

3. Strain into a rocks glass filled with ice. Garnish with a cinnamon stick and orange slice.

### CRANBERRY POINSETTIA PUNCH

Makes 12 servings. Recipe is from

Southern Living.

#### Ingredients

For the ice mold:

- 2 cups cranberry juice blend
- 1 cup water
- 2 cups frozen cranberries, divided
- 1 medium blood orange, sliced into thin rings

Hot water

For the punch:

- 2 cups cranberry juice blend
- 1 cup chilled blood orange juice
- 8 ounces orange liqueur
- 2 750-milliliter bottles of chilled sparkling dry rose

#### Directions

1. Prepare the ice mold: Stir together the

cranberry juice and water in a liquid measuring cup. Scatter a cup of cranberries around the bottom of a decorative Bundt pan. Arrange the orange slices over the cranberries.

2. Pour 1 1/2 cups of the juice mixture over the fruit. Place in the freezer, uncovered for about an hour or until firm.

3. Prepare the punch: In a punch bowl, stir together the cranberry juice, blood orange juice and liqueur. Store, covered, in a refrigerator for up to two days.

4. Serve: Remove the ice mold from the freezer. Fill a large bowl with hot water and gently lower the pan into the hot water to loosen the mold. Invert the ice mold onto a baking sheet, then invert again into the punch bowl.

5. Pour rose down the sides of the punch bowl and serve immediately.

# Christmas Coffee Cocktails

Give your holiday celebrations a pick-me-up with these coffee-tinged cocktails.

One cup of coffee can contain anywhere from 70-200 milligrams of caffeine, depending on the bean and how it was roasted and brewed.

## ESPRESSO MUDSLIDE

Makes one drink. Recipe is from Pull and Pour Coffee.

### Ingredients

45 milliliters vodka  
45 milliliters coffee liqueur  
45 milliliters Irish cream  
60 milliliters espresso  
45 milliliters heavy cream  
Drizzle of chocolate sauce

### Directions

Combine all ingredients in an iced cocktail shaker and shake until the outside is cold. Pour in rocks glass, or add ice and blend for a frozen drink.

## IRISH COFFEE

Makes one drink. Recipe is from Lavazza and the International Bartender Association.

### Ingredients

Warm coffee, to taste, made in your preferred method  
1 shot Irish whiskey  
Brown or white sugar, to taste  
Fresh or whipped cream

### Directions

Pour the coffee in a glass or coffee mug, leaving about an inch from the top. Pour in the sugar and whiskey, stirring until the sugar dissolves. Add the cream or whipped cream to top.

## COFFEE OLD FASHIONED

Makes one drink. Recipe is

from ElDorado Coffee Roasters.

1 1/2 ounces bourbon whiskey  
1/2 ounce creme de cacao  
1 1/2 ounces water  
1 ounce espresso, chilled  
1/4 ounce simple syrup  
2 dashes of orange bitters  
1 orange peel, for garnish

### Directions

1. Make the simple syrup: Combine 1 cup water and 1 cup sugar in a medium saucepan. Bring to a boil until the sugar has dissolved. Let cool.

2. Combine all ingredients in a cocktail shaker with ice. Shake well and pour into an old fashioned glass. Garnish with an orange peel.

## FLAMING SPANISH COFFEE

Makes one drink. Recipe is from Japanese Coffee Co.

### Ingredients

Lemon wedge  
3 ounces freshly brewed hot coffee  
2 ounces coffee liqueur  
1/2 ounce orange liqueur  
1/2 ounce aged rum  
Sugar, for the rim  
Whipped cream, for garnish  
Nutmeg for garnish

### Directions

1. Wet 1/2 inch of the top of a heat-resistant glass mug using a lemon wedge, then dip it in sugar to rim the mug.

2. Using a kitchen torch, caramelize the sugar on the mug. Then add the rest of the ingredients, stirring before topping with whipped cream and nutmeg.

