

# SLA CANADA GUIDE TO CHRISTMAS AND SEASONAL COCKTAILS AND MOCKTAILS

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**GUIDE TO CHRISTMAS AND SEASONAL COCKTAILS AND MOCKTAILS**

Nov. 28, 2020

Fellow Canadian Information Pros!

We are all looking forward to our Annual December Social and AGM, where we can all network, connect, and celebrate the happiness of this season. 2020 is almost over - Gregorian calendar-wise. Thank whichever deity you choose!

I agreed to put together a guide to cocktails and mocktails for our (virtual) gathering. And . . . like a good librarian, I did my research and set parameters! I tried to find seasonally themed drinks (blue ones for Hannukah, red/green ones for Christmas, Canadian content (maple flavour anyone?), etc.) I even made sure a few were vegan (or just creatively substitute your usual favourite ingredients). I have provided some seasonal mocktails (or alternative ingredients for a few) for those who prefer not to imbibe alcohol. I tried to make sure it would help you use up those old bottles you have (LMAO!). I think most ingredients are easy to find. I also tried to make sure that you could make just 1 or 2 servings or that your concoctions would (mostly) keep in the fridge for a day or two (good luck with that).

Feel free to add your own cookies. And, of course, you're also welcome to choose Canadian wine, cider, or locally-made craft beer because we *are* supporting our local folks this season!

And about those beautiful heritage crystal or fun china you rarely use – bring them out!

**Let's keep Zooming All The Way!** Bring your favourite special drink. Bring a story, joke, or smiling face. After this year, we need it!!!

Cheers,



Merry Christmas, Seasons Greetings, Happy Holidays and just have fun and network with our peers!





amyseदारis



amyseदारis #housecocktail



Baby Yoda cocktail 🍸 .



## Pumpkin Spice White Russian

Serves 4

### INGREDIENTS

4 gingersnap cookies, crumbled

1 tsp. honey

3/4 c. coffee liqueur (such as Kahlúa)

2/3 c. vodka

1 1/2 tsp. pumpkin pie spice

3/4 c.

heavy cream

### DIRECTIONS

Place crumbled cookies on a plate. Rub rims of 4 glasses with honey. Dip in cookie crumbs to coat.

Whisk together coffee liqueur, vodka, and pumpkin pie spice in a measuring cup. Pour in to prepared glasses, dividing evenly; top with ice. Divide 3/4 cup heavy cream evenly among glasses and serve immediately.



## Warm Tea-and-Cider Punch

Serves 2

This spin on a hot toddy uses apple cider for a sweet taste.

### INGREDIENTS

6 c. fresh apple cider

8 English breakfast tea bags

1 sliced lemon

4 1/2 oz. bourbon

### DIRECTIONS

Bring 6 cups of fresh apple cider to a boil in a large saucepan.

Reduce heat and simmer until cider is reduced to 3 cups, 30 to 45 minutes.

Remove from heat and add 8 English breakfast tea bags and 1 sliced lemon; steep for 4 minutes. Discard tea bags.

Stir in 4 1/2 ounces bourbon. Serve warm.



## **Holiday Rum Sparkler**

By Bon Appetit

Ingredients

### **MAKES 1 COCKTAIL**

#### **HONEY SYRUP**

¼ cup honey

#### **COCKTAIL**

2 ounces dark rum

1-ounce apple juice

2 ounces Champagne or sparkling wine

Apple slice and mint sprig (for serving)

Preparation

#### **HONEY SYRUP**

Step 1

Combine honey and ½ cup warm water in a small bowl; stir until honey is dissolved.

#### **COCKTAIL**

Step 2

Combine rum, apple juice, and ¼ oz. honey syrup in a cocktail shaker, fill with ice. Shake until outside of shaker is frosty, about 30 seconds. Strain into a rocks glass filled with ice. Top with Champagne and garnish with apple and mint.

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## **Cranberry Gin Fizz**

Serves 2

### **INGREDIENTS**

#### **For the Cranberry Syrup:**

1/2 c. cranberries  
3/4 c. granulated sugar  
3/4 c. water  
4 sprigs fresh thyme

#### **For the Cocktail:**

2 oz. gin  
3/4 oz. Cranberry Syrup (see below)  
3/4 oz. fresh lemon juice  
  
1/2 oz. elderflower liquor  
Ice  
Club soda  
Fresh cranberries, to garnish  
2 sprig fresh thyme, to garnish

### **DIRECTIONS**

**Make the Cranberry Syrup:** Simmer cranberries, granulated sugar, and water in a small saucepan over medium heat until sugar dissolves and cranberries break down, 10 to 12 minutes. Stir in 4 sprigs fresh thyme. Cool to room temperature. Strain; discard solids.

**Make the Cocktail:** Combine gin, Cranberry Syrup, fresh lemon juice, elderflower liquor, and ice in a cocktail shaker. Shake until chilled; strain into 2 glasses. Top with ice and club soda. Garnish each drink with fresh cranberries and 1 sprig fresh thyme.



## Driven Snow Cocktail

Serves 1

### INGREDIENTS

Finely-crushed candy canes

1 1/2 oz. white chocolate liqueur

1 oz. blackstrap rum

1/2 oz. ginger liqueur

Ice

Water

### DIRECTIONS

Dip the rim of a glass in water, then in finely crushed candy canes.

Combine white chocolate liqueur, blackstrap rum, ginger liqueur, and ice in a cocktail shaker. Shake vigorously, then strain into prepared glass.

Serve garnished with a bite-size gingerbread cookie, if desired.



## Old-Fashioned Eggnog

Serves 16

### INGREDIENTS

1 c. heavy cream  
2 tsp. pure vanilla extract  
2 cinnamon sticks, broken  
1/4 tsp. freshly grated nutmeg, plus more for serving  
4 c. whole milk, divided  
8 large eggs, separated  
3/4 c. granulated sugar  
Pinch of kosher salt  
3/4 c. to 1 cup dark rum, bourbon, or cognac

### DIRECTIONS

Combine heavy cream, vanilla, cinnamon, nutmeg, and 2 cups milk in a medium saucepan. Bring to a simmer over medium heat until tiny bubbles begin to appear around the edge of the pot (do not let it boil), 2 to 3 minutes. Remove from heat and let steep 30 minutes.

Meanwhile, beat egg yolks with an electric mixer on medium speed until combined. Gradually beat in sugar and salt. Increase speed to high and beat until thick and very pale in color, 2 to 3 minutes.

Strain spiced cream mixture, discarding solids; return liquid to pot. Slowly beat 1 cup warm cream mixture into yolk mixture on low speed. Return to pot with cream mixture. Cook over medium heat, stirring constantly with a rubber spatula, until mixture coats the back of the spatula, 9 to 10 minutes.

Place the pot over a large bowl filled with ice water and let cool, stirring occasionally, until chilled, 20 to 30 minutes. Stir in rum, bourbon, or cognac and remaining 2 cups milk.

Just before serving, beat egg whites with an electric mixer until soft peaks form, 1 to 2 minutes; fold into eggnog. Serve topped with grated nutmeg.



## Spiced Mexican Hot Chocolate

Serves 8-10

### INGREDIENTS

4 c. whole milk

2 c. half-and-half

1/2 c. dulce de leche

2 Cinnamon sticks

10 oz. 70% dark chocolate

2 tsp. pure vanilla extract

1/4 tsp. Kosher salt

1/2 c. bourbon

### DIRECTIONS

Whisk together milk, half-and-half, dulce de leche, and cinnamon sticks in a large saucepan.

Bring to a simmer over medium heat, stirring occasionally. Remove from heat; cover and let stand 10 minutes.

Return mixture to a simmer over medium heat. Gradually whisk in finely chopped 70 percent dark chocolate, whisking until melted and smooth.

Remove from heat and stir in pure vanilla extract, kosher salt, and bourbon, if desired. Discard cinnamon sticks. Serve warm.



## Gingerbread Eggnog

Serves 16

### INGREDIENTS

1 c. heavy cream  
1 (1-inch) piece ginger, sliced  
2 tsp. pure vanilla extract  
8 whole cloves, crushed  
6 allspice berries, crushed  
2 cinnamon sticks, broken  
1/4 tsp. freshly grated nutmeg, plus more for serving  
4 c. whole milk, divided  
8 large eggs, separated  
3/4 c. granulated sugar  
Pinch kosher salt  
3/4 c. to 1 c. dark rum, cognac, bourbon, or a combination

### DIRECTIONS

Combine heavy cream, ginger, vanilla, cloves, allspice, cinnamon, nutmeg, and 2 cups milk in a medium saucepan. Cook over medium heat until tiny bubbles begin to appear around the edge of the pot (do not let boil), 2 to 3 minutes. Remove from heat and let steep 30 minutes.

Meanwhile, beat egg yolks with an electric mixer on medium speed until combined. Gradually beat in sugar and salt. Increase mixer speed to high and beat until thick and very pale in color, 2 to 3 minutes.

Strain spiced cream mixture, discarding spices; return to pot. Slowly whisk 1 cup warm cream mixture into yolk-sugar mixture on low speed; return to pot with cream mixture. Cook over medium heat, stirring constantly with a rubber spatula, until mixture reaches 170°F and coats the spatula, 12 to 15 minutes.

Place the pot over a large bowl filled with ice water and let cool, stirring occasionally, until chilled, 20 to 30 minutes. Stir in rum, cognac, or bourbon and remaining 2 cups milk.

Just before serving, beat egg whites with an electric mixer on medium-high speed until soft peaks form, 1 to 2 minutes; fold into eggnog. Serve topped with nutmeg.



## **Warm Bourbon Cider**

Serves 20

### **INGREDIENTS**

- 1 gal. fresh apple cider
- 5 tsp. ground cinnamon
- 2 1/2 tsp. ground nutmeg
- 2 1/2 tsp. ground ginger
- 3 c. bourbon (see Tip)

### **DIRECTIONS**

In a stockpot, heat apple cider, cinnamon, nutmeg, and ginger.

When mixture is hot but not boiling, remove from heat and add bourbon. Stir to distribute spices and divide cider among 20 mugs.



## Orange-Thyme Old-Fashioned

Serves 1

### INGREDIENTS

2 oz. bourbon

1 tbsp. Orange-Thyme Simple Syrup

1 dash Angostura bitters

Ice

### Orange-Thyme Simple Syrup

4 strips orange zest

3 sprigs thyme

1 c. sugar

1 c. water

### DIRECTIONS

**Make the Old-Fashioned:** Place bourbon, Orange-Thyme Simple Syrup (*recipe below*), and Angostura bitters in a cocktail shaker; top with ice. Shake vigorously until shaker is cold, 10 to 20 seconds. Strain into a glass with a large ice cube. Serve with a strip of orange zest and a thyme sprig.

**Make the simple syrup:** Combine 4 strips orange zest, 3 sprigs thyme, and 1 cup each sugar and water in a small saucepan. Simmer until sugar is dissolved. Remove from heat and cool; strain.



## **Rosemary Maple Bourbon Sour**

Makes 2 drinks

- 3 shots bourbon
- 1 1/2 shots fresh lemon juice
- 3/4 shot dark amber maple syrup
- 1 large sprig of rosemary (plus 2 small sprigs for garnish)

### **Instructions**

- 1.) Crush the large sprig of rosemary in your hand and add to the shaker.
- 2.) Add the bourbon, lemon juice, maple syrup, and ice to above the level of the liquid and shake vigorously for 15 seconds.
- 3.) Strain mixture into rocks glasses with ice and garnish with remaining rosemary sprig.



## **Christmas Snowstorm Margarita.**

Make 1 drink

### **INGREDIENTS**

1/3 cup unsweetened coconut milk

1-2 teaspoons honey or granulated sugar, adding more or less to taste

2 ounces silver tequila

1/2 ounce coconut rum

1/2 ounce orange liquor

juice of 1/2 lime

fresh mint, for serving

sugared cranberries, for serving

### **INSTRUCTIONS**

1. Bring the coconut milk and sugar to a simmer over medium heat in a small saucepan. Simmer 1 minute, then remove from the heat and let cool. To quickly chill, add a couple ice cubes.

2. Fill a cocktail glass with ice.

3. In a cocktail shaker, combine the tequila, coconut rum, orange liquor, lime juice, and coconut milk. Shake to mix. Strain into your prepared glass. Top with sugared cranberries and mint.

### **RECIPE NOTES**

If you are using canned coconut milk, when you pour it over ice it will curdle up a bit if not stirred. It's still delicious, but you need to give it a stir before drinking to mix everything around again.

\*



## **Holly Jolly Christmas Citrus Cocktail.**

SERVES 1

### INGREDIENTS

2 ounces vodka

½ ounce St. Germain (elderflower liquor)

1/3 cup fresh squeezed clementine or  
blood orange juice

### **ginger beer, for topping**

pomegranate arils, for topping

1 sprig fresh thyme or mint

### INSTRUCTIONS

1. Fill a cocktail glass with ice. Add the vodka, elderflower liquor (if using), and clementine juice. Top with ginger beer. Add the pomegranates and thyme or mint. Enjoy!



## **BLACK CHRISTMAS BOTTLED COCKTAIL**

**SERVES 5-6 DRINKS**

8 ounces Rye  
4 ounces Averna  
2 ounces Allspice Liqueur (can't find  
it where you are? MAKE IT!)  
4 dashes Angostura bitters, or  
another aromatic bitters  
4 dashes orange bitters  
2 ounces water

brandied cherry garnish, optional

Combine all the ingredients in a large, spouted mixing glass, like Pyrex, that can accommodate at least 16 ounces, stir to combine, and then funnel into a swing top bottle. Store refrigerated until ready to serve. For one cocktail, portion out ~3.25 ounces into a cocktail coupe. Optionally top with a brandied cherry.



## CANDY CANE COCKTAIL WITH HOMEMADE CANDY CANE INFUSED VODKA

2 servings

Ingredients

### For Candy Cane Infused Vodka:

1 cup Vodka

½ cup **Vanilla Vodka** , purchased or  
this DIY recipe

6 6- inch Candy Canes

### For Candy Cane Cocktail:

3 ounces Candy Cane Vodka

2 ounces Crème de Cacao, clear (no  
color)

Dash Angostura Bitters

2 6-inch Candy Canes

Instructions

### To infuse the Candy Cane Vodka:

Pour plain vodka and vanilla vodka in a jar with a lid. Add 6 candy canes, broken up so the liquid covers them.

Allow to sit in a cool, dark location for 3-4 days, shaking periodically to mix any sediment into liquid.

When ready to use, strain through 2 layers of cheesecloth to trap any sediment. Seal in a jar, store in a cool, dark location until using.

### To make 2 Candy Cane Cocktails:

*To make Candy Cane rimming sugar:* place 2 candy canes in a chopper or blender and process into a granulated sugar. Rim cocktail glasses.

Add Candy Cane vodka, Crème de Cacao, Bitters and ice to a shaker; shake and strain into a rimmed cocktail glass

Recipe Notes

**Candy cane types:** I used the organic pink and white candy canes shown here. A reader cautioned against candy canes with green and red stripes as it created a dingy colored vodka. I suggest sticking with traditional red and white candy canes rather than alternative colored candy canes to keep the color festive and appetizing.

Note on serving size: cocktail recipe makes 2 servings. Candy Cane Vodka makes 1 1/2 cups (12 ounces).



## **Mulled Wine**

6 servings

### **INGREDIENTS**

1 (750-ml.) bottle red wine

1 orange, sliced into rounds, plus more for garnish

6 whole cloves

3 cinnamon sticks, plus more for garnish

3 star anise

1/4 c. honey

1/2 c. brandy

### **DIRECTIONS**

In a medium saucepan over medium heat, combine all ingredients. Bring to a simmer not a boil, then reduce heat to medium-low. Simmer gently over low heat for 10 minutes.

Serve warm and garnish with more citrus slices and cinnamon sticks.



## **Peppermint Bark Mimosas**

6 servings

### **INGREDIENTS**

1/4 c. semisweet chocolate chips,  
melted

3 candy canes, crushed

6 oz. peppermint schnapps, divided

1 bottle champagne or prosecco

6 candy canes, whole

### **DIRECTIONS**

Pour melted chocolate onto a small plate. Pour crushed candy canes onto a separate plate. Dip rims of champagne flutes first in chocolate, then in crushed candy canes to coat.

Add an ounce of peppermint schnapps to each glass, then top with champagne or prosecco. Garnish with full candy canes before serving.



## HOT BUTTERED RUM

1 serving

### INGREDIENTS

2 teaspoons unsalted butter, melted

1 tablespoon brown sugar

2 teaspoons powdered sugar

1 shot (1.5 ounces) dark rum

Pinch of ground cinnamon

Pinch of ground nutmeg

1 cup whole milk, heated

### INSTRUCTIONS

In a coffee mug, stir butter, brown sugar, and powdered sugar until combined.

Add hot milk, rum, cinnamon, and nutmeg. Stir well to combine. Garnish with cinnamon stick and/or star anise.



## **JACK FROST COCKTAIL**

Serves 6

### **INGREDIENTS**

Light corn syrup or honey for rimming glasses

Flaked coconut for rimming glasses

8 cups ice (more or less depending on desired consistency)

1 cup pineapple juice

1/2 cup blue curacao

1/2 cup vodka or light rum (I used vodka)

1/2 cup cream of coconut

### **INSTRUCTIONS**

Rim the glasses: Pour a thin layer of corn syrup onto a plate and dip the rims into the corn syrup, then dip in coconut flakes.

In a blender, blend ice, pineapple juice, blue curacao, vodka and cream of coconut until desired consistency is reached. Pour into glasses and serve immediately.



## **Mistletoe Margarita**

Serves 1

### **INGREDIENTS**

coarse salt for the rim

2 ounces Grand Marnier

1 1/2 ounces Tequila

2 ounces white cranberry juice

2 ounces freshly squeezed lime juice

1 ounce simple syrup

lime for garnish

fresh cranberries for garnish

rosemary for garnish

### **SIMPLE SYRUP**

1/2 cup water

1/2 cup sugar

### **INSTRUCTIONS**

Rim each glass with a lime wedge and dip in the coarse salt. Fill each glass with ice.

In a cocktail shaker, add the Grand Marnier, tequila, cranberry juice, lime juice and syrup and shake for 30 to 60 seconds. pour over the ice. Garnish with extra limes and fresh cranberries! Throw in a sprig of rosemary if you wish.

### **SIMPLE SYRUP**

Stir together the water and sugar in a saucepan over medium heat. Whisk until the sugar dissolves and bring the mixture to a simmer. Remove from the heat and let it cool to room temperature.



## **White Christmas Martini**

Serves 2

### ***INGREDIENTS***

2 ounces vanilla vodka

2 ounce white chocolate liqueur

1 ounce white creme de cacao

1 ounce half-and-half

Honey and coarse sanding sugar for rim garnish

### ***INSTRUCTIONS***

Pour the honey into a shallow dish and put the sanding sugar in another shallow dish. Coat the rim of the glass in the honey; then dip the rim in the sugar to coat evenly. Set the glass aside.

In a cocktail shaker filled with ice, add the vodka, white chocolate liqueur, creme de cacao, and half-and-half. Shake vigorously and strain into the prepared martini glass.



## The North Pole Cocktail

Serves 4

### INGREDIENTS

4 ounces vodka

2 ounces Kahlúa or more to taste

4 tablespoons chocolate syrup

1 teaspoon vanilla extract

3 teaspoons molasses

1/8 teaspoon ginger

1/2 cup heavy cream or whole milk

whipped cream candy canes and  
gingerbread cookies, for serving  
(optional)

### INSTRUCTIONS

#### THE NORTH POLE

In a cocktail shaker combine the vodka, Kahlúa, chocolate syrup, vanilla, molasses, and ginger. Shake until well combined. Add ice and shake again. Strain into 4 glasses. Top off each glass with heavy cream. Dollop with whipped cream and garnish as desired. DRINK!



## **Sugared Cranberry Mimosas (Champagne Cranberry Ginger Ale Cocktails)**

Serves 1

Ingredient List

These beauties come together in minutes with just THREE simple ingredients! Here's what you need:

Cranberry juice

Ginger Ale or Ginger Beer

Champagne

If you don't want alcohol, just leave out the champagne and the ginger ale will replace it for bubbly goodness.



## ***How to Make a Moscow Reindeer***

Serves 1

Start by muddling a big handful of mint straight into the bottom of a **copper mule mug** with a bit of ice. If you don't own a set of Mule Mugs you can [get them here](#). **Note:** If bits of mint in your drink aren't your thing, you can always shake this cocktail up in a cocktail shaker and strain it before pouring in the ginger beer.

Fill you mug with ice and add in vodka and lime juice before giving it a stir.

Top with ginger beer.

Garnish with crushed candy canes. Sip and enjoy!



## Jingle Juice

Serves 12 but keeps a while refrigerated.

### Ingredients

#### Citrus Sugar:

- 1 1/2 cups sugar
- 1 teaspoon lemon zest
- 1 teaspoon lime zest
- 1 teaspoon grapefruit zest
- 1 teaspoon orange zest
- 1 teaspoon ground ginger
- 1/2 teaspoon cinnamon

#### Punch:

- 3/4 cup Citrus Sugar
- 1 cup lime juice
- 1 cup lemon juice
- 2 cups orange juice
- 1 cup grapefruit juice
- 1 cup mango nectar
- 1 cup pineapple juice
- 3 3/4 cups Captain Morgan Spiced Rum
- 2 1/4 cup Grand Marnier
- 1 1/2 cups Amaretto

3 cups sparkling water  
frozen orange, lemon, lime and  
grapefruit slices and frozen cranberries,  
for garnish (see notes)

### Instructions

Make the citrus sugar by combining the sugar, zests, ginger and cinnamon. Rub the zest between your fingers to release the oils. Let sit at room temperature for 4 hours, or up to a few days in an airtight container.

Peel the skins off of the fruit and juice.

Make the punch by adding the sugar to the bottom of the punch bowl.

Pour in the juice and stir to start to dissolve the sugar.

Pour in the alcohol. And the sparkling water.

Garnish with frozen cranberries and fruit slices. Give it a taste, just to make sure that it tastes wonderful and balanced. Or, just because you want to.

### Notes

Squeeze the fruit ahead of time and put in a pitcher. I keep it icy cold in the fridge. Just give it a shake before you pour it into the punch bowl. I also do the same with the liquors, too. I like everything to be really cold.

Fill a container with slices of fruit and cranberries and let it freeze solid. This prevents the punch from getting watery by adding a lot of ice cubes, and it looks pretty.



## Winter Wonderland Cocktail

Coconut cream, vanilla vodka, and creme de cocoa combine in this frosty Christmas cocktail that tastes just like you're drinking an Almond Joy.

Serves: 1 drink

### INGREDIENTS

1 oz Cream of coconut (such as CocoLopez)

1½ oz Vanilla Vodka

1½ oz Creme de Cocoa

Ice

### INSTRUCTIONS

In a cocktail shaker filled with ice, combine cream of coconut, vanilla vodka and creme de cocoa. Shake until well chilled and combined. Strain into an ice filled glass.



### **The Harvest Sparkle (Bourbon Champagne Cocktail)**

Cider honey syrup mixed with whiskey and topped with Prosecco and rosemary makes for a Christmas cocktail with a kick.

Serve 1 to 18

#### **INGREDIENTS**

##### **FOR THE CIDER HONEY SYRUP:**

1/2 cup honey

1/4 teaspoon ground ginger

1/4 teaspoon ground cinnamon

1/8 teaspoon ground cloves

1 cup orange juice

##### **FOR A LARGE BATCH/PITCHER (SERVES 18)::**

2 1/4 cups whiskey or bourbon

1 1/2 cups of the cider honey syrup (entire batch)

2 1/4 cups prosecco, champagne, or sparkling white wine

9 sprigs of rosemary

##### **FOR A SINGLE COCKTAIL:**

1 ounce whiskey or bourbon

1 tablespoon + 1 teaspoon cider honey syrup

1 ounce prosecco, champagne, or sparkling white wine (or enough to top off the glass)

1/2 sprig of rosemary

#### **INSTRUCTIONS**

In a small saucepan over medium heat, whisk the honey, ginger, cinnamon, cloves, and orange juice together until it starts to bubble. Remove from heat and let it cool for 5 minutes.

In a pitcher or shaker, mix the honey syrup and whiskey together with a good amount of ice so that it is completely chilled. Strain into a different pitcher or serving glass. (Note: caution that you don't let the honey and whiskey mixture sit in the ice for too long so that it doesn't get watered down.)

Keep refrigerated.

Just before serving, add prosecco to top off the glass and garnish with a 1/2 sprig of rosemary.



## Raspberry Russian Cocktail

This twist on a classic White Russian features black raspberry liqueur and fresh muddled raspberries. For a beautiful touch, top with raspberry ice cubes.

Serves 1

### Ingredients

3 Fresh Raspberries

Ice Cubes

1 ounce Heavy Cream

1 ounce Chambord

1 ounce Vodka

### Directions

Muddle raspberries in the bottom of a glass. Add ice. Pour cream, Chambord, and vodka over ice. Stir well to combine.





### **Pomegranate Santa Hat Martini**

Decorate martini glasses with 2-inch white pom poms and nonpareils for festive pomegranate cocktails Santa would approve of.

Serves 1

#### **Ingredients**

1.5 OZ. Pama Liqueur

1 OZ. Vodka

.5 OZ. Cointreau

1.5 OZ. Cranberry Juice

#### **Instructions**

Combine all ingredients into a martini shaker. Add ice and shake vigorously. Strain into a martini glass.



### **Jack Frost Cocktail**

Frosty flavors make this a cool cocktail you'll want on Christmas day (and every day after that). This blogger says it's the winter version of a piña colada.

**To make 4 drinks**, add these to a blender:

#### **INGREDIENTS**

##### **FOR DECORATING GLASSES**

1 tbsp **light corn syrup** *or simple syrup*

1/3 cup **shredded coconut** *for garnish*

##### **FOR THE WINTER COCKTAIL**

12 part ice *for a thicker drink, use 4 cups*

4 part **pineapple juice**

1 part **vodka** *or light rum*

1 part **Blue Curacao**

1 part **cream of coconut** *(not coconut milk)*

#### **US Customary – Metric**

#### **INSTRUCTIONS**

On a small plate, add shredded coconut. Wet the rim of a glass with simple syrup (can also use simple syrup, but it won't hold the coconut as well) and gently dab the top the glass in the shredded coconut, coating the rim. See above video for example. Set glass aside.

Add ice, pineapple juice, vodka, blue curacao, and cream of coconut to a **food processor**. Pulse until smooth, about 2-3 minutes.

Pour Jack Frost Winter Cocktail into prepared glasses.

Serve immediately.



### Christmas Coffee Cocktail

Serves 1

#### INGREDIENTS:

4 oz strong coffee  
1 1/2 oz amaretto liqueur  
1 1/2 oz coffee liqueur  
1 oz butterscotch schnapps  
1 oz creme de cocoa  
fresh whipped cream  
grated chocolate, for garnish

#### DIRECTIONS:

Combine strong coffee and liqueurs in a glass. Stir to combine and top with fresh whipped cream. Garnish with grated chocolate.

Holiday Drink...  
Freeze coffee as ice cubes  
and toss in a cup of Baileys  
and Vanilla Vodka





## CHRISTMAS PEPPERMINT SHAKE COCKTAIL

Serves 1

### Ingredients:

1 single-serving Strawberry Häagen-Dazs ice cream

1 single-serving Vanilla Bean Häagen-Dazs ice cream

1 ounce Smirnoff Peppermint Twist

1/2 teaspoon Mint Syrup

2 squares Ghiradelli Peppermint Bark, chopped

1 Candy Cane, crushed

### Directions:

In a blender, add strawberry and vanilla bean ice cream, Smirnoff Peppermint Twist, mint syrup, Ghiradelli Peppermint Bark, and crushed candy cane.

Pulse 5 times.

Pour the Perfect Christmas Peppermint Shake Cocktail in a champagne flute.

Garnish with a large broken wedge of Ghiradelli Peppermint Bark and crushed candy cane.

Serve

For a non-alcoholic version, you can substitute the Smirnoff Peppermint Twist for Liquid Peppermint Extract.

## Christmas Mocktails



### Cranberry Spice

#### Recipe:

1.5 oz sparkling water  
2 oz cranberry juice  
4 dashes Peychaud's Bitters  
2.5 oz apple cider  
10 cranberries (plus additional for garnish)  
Orange wedge

#### Directions:

Muddle cranberries and orange wedge in cranberry juice, and then pour in the rest of the ingredients and stir with a spoon. Garnish with cranberries and orange peel and serve on ice.

*From the Waldorf Astoria Chicago*



## **Christmas Lights**

### **Recipe:**

2 oz cranberry juice  
.5 oz lemon juice  
2 oz homemade sorrel tea  
Dry kombucha

### **Directions:**

Shake ingredients with ice and strain into a champagne flute. Top with kombucha and garnish with a clove-studded orange twist.

*From Jim Wrigley, beverage manager at [Ave](#) at Kimpton Seafire Resort + Spa, Grand Cayman*



## Seedlip Spice Sour

### Recipe:

1.5 oz Seedlip Spice 94  
1 oz lemon juice  
Dash of sugar  
1 egg white  
1 dash of white wine vinegar

### Directions:

Pour all ingredients into a cocktail shaker over ice. Shake vigorously.

From [Seedlip](#)



## **Non-Alcoholic Hot Buttered Rum**

### **Recipe:**

1/2 cup butter, softened  
1 cup dark brown sugar  
1 cup Monk Fruit In The Raw bakers bag (or 24 packets of Monk Fruit In The Raw)  
1 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/8 teaspoon ground cardamom  
1/16 teaspoon ground cloves  
Boiling water  
Half and half or heavy cream

### **Directions:**

Combine the butter, sugar, Monk Fruit In The Raw, cinnamon, nutmeg, cardamom, and cloves in a mixing bowl. Beat with an electric mixer until thoroughly combined. Use immediately, or transfer to an airtight container and refrigerate until ready to use.

To make each drink, scoop 1 1/2-2 tablespoons of the buttered spice mixture into a small mug. Pour 1/4 cup of boiling hot water into the cup and stir or whisk to dissolve completely. Add 1-2 tablespoons of half and half or cream and stir once more. Taste - add more water or cream, as desired.



## Grinch Punch

### Ingredients

2 13oz packets Unsweetened [Lemon-Lime Kool-Aid](#)

Sugar

Pineapple Juice

Frozen Lemonade Concentrate, thawed

Sprite

Ice

[Red Sanding Sugar for Glass Trim](#)

**STEP 1:** First, start by pouring 2 quarts of water in a 1 gallon pitcher. Of course, you can double or even triple this recipe if needed.

**STEP 2:** Next, add the Kool-Aid mix and sugar and stir until the sugar is dissolved.

**STEP 3:** Now, add the pineapple juice and lemonade and stir well. You'll notice it turns that nice pretty Grinch Green color!

**STEP 4:** To top the rim of a glass, dip the top in water then dip into the sanding sugar.

Just before serving, add the Sprite and ice and serve and enjoy!



OH THE VIRUS OUTSIDE  
IS FRIGHTFUL

BUT THIS **WINE**

IS SO DELIGHTFUL

AND SINCE WE'VE NO PLACE TO GO



LET IT FLOW

**LET IT FLOW**

LET IT FLOW

