

Christmas Libations circa 2015

We offered a number of libations this Christmas Season. A few were favorite cocktails that we rechristened with seasonal names, we added some new ones that we found, and we created a couple of original recipes. Some can be made Zero Proof so everyone can be in on the fun!

Berry Delicious

I got this idea from Porter's Fire, which is a Canadian Whiskey with "cinnamon and hints of vanilla." I haven't been able to find Porter's Fire so I used Fireball. The combination of cinnamon spice and the nutty Amaretto is awesome.



- 3/4 oz. Fireball Whiskey
- 3/4 oz. Amaretto

1. Combine in a shot glass and serve

Blazing Prancer

If Amaretto works, why not Jägermeister? Especially if the

Fireball has been barrel aged. I aged the Fireball in a small jar with a barrel stave for 2 weeks. A little clove and vanilla to go with the cinnamon blends with the herbs in the Jägermeister.

- 3/4 oz. Barrel Aged Fireball Whiskey
- 3/4 oz. Jägermeister

1. Combine in a shot glass and serve

Three Wise Men



Gold, frankincense and myrrh. Too many of these and you'll act like Larry, Moe and Curly!

- 1 1/2 oz. Ford's Gin
- 3/4 oz. Carpano Bianco Vermouth
- 1/4 oz. St. Germain Elderflower Liqueur
- Edible Gold Stars (available here) for garnish

1. Chill a cocktail glass with ice and water
2. Combine gin, vermouth and St. Germain in a mixing glass with ice and stir to chill
3. Strain into chilled cocktail glass
4. Gently float a few gold stars on the surface and serve

Elf Magic

Better than dessert—Chocolate mint cream. (Yes, it's a Grasshopper)



- 1 oz. Crème de Menthe
- 1 oz. Crème de Cacao
- 2 oz. Heavy Cream

1. Chill a cocktail glass with ice and water
2. Combine all ingredients in a shaker with ice and shake to chill
3. Strain into chilled cocktail glass



Frosty Night

A Holiday version of a Cosmopolitan. This cocktail is pretty and sophisticated.

- 1 ½ oz. vodka
- 1 oz. White grapefruit juice
- 1/2 oz. Cointreau
- 1/2 oz. Simple Syrup
- 4-6 fresh cranberries for garnish

1. Chill a cocktail glass with ice and water
2. Combine all ingredients, except garnish, in a shaker with ice and shake to chill
3. Strain into chilled cocktail glass
4. Either float the cranberries on the drink or skewer them on a pick.
5. Serve

Rudolph Bubbly

Even Champagne can use a little dressing up! This is from Chris Tunstall at abarabove. I am re-posting it here because making a syrup from jellied cranberry sauce is a great idea, (for other awesome ideas, you should check out their site).



- 2 oz. Cranberry Syrup – see below
- 4 – 6 oz. Champagne (or Sparkling Cider)

1. Chill a cocktail glass champagne flute with ice and water
2. Add Cranberry syrup to glass and top with Champagne or

cider

Cranberry Syrup

The syrup is extremely easy. It will take about 15 minutes, including time to cool. You will need:

- 1 – 14 oz can jellied cranberry sauce
 - 2/3 cup sugar
 - 2/3 cup water
1. In a quart sized microwavable container, melt the cranberry sauce on high in 30 second intervals, stirring in between.
 2. Meanwhile, using a small sauce pan on the stove, dissolve the sugar in the water.
 3. When the the sugar is dissolved, add the melted cranberry sauce and stir to combine.
 4. Allow to cool. This will keep refrigerated in a sealed glass bottle for at least a week.

Santa Sparkle



Mint with a little sparkle! Can be Zero Proof.

- 2 oz. Crème de Menthe or Crème de Menthe syrup
- 4-6 oz. Champagne or Sparkling Grape Juice
- Chill a cocktail glass champagne flute with ice and water
- Add Crème de Menthe to glass and top with Champagne or Grape Juice

Holly Leaf

Creamy mint richness.



- 1 oz. Crème de Menthe or Crème de Menthe syrup
- 2 oz. Heavy Cream

1. Chill a cocktail glass with ice and water
2. Combine all ingredients in a shaker with ice and shake to chill
3. Strain into chilled cocktail glass

Cheers!
