

Brandy Bubbly



This is a simple and elegant drink. The candied hibiscus flower adds the perfect touch to this dry cocktail. We used Kinsmen Rakia* and a very dry prosecco. The Kinsmen is a bone dry, apricot eau de vie. The nose on the Brandy Bubbly is mildly fruity. The flavors are floral, stone fruit and a touch of almond. The finish is dry and aromatic.

Ingredients:

- 1 oz. Rakia
- 4-6 oz Sparkling Wine- we used Zonin Prosecco*
- dash of 2:1 Simple Syrup to taste



- 1 candied hibiscus flower

Directions:

1. Add the Rakia and Simple Syrup to a champagne flute
2. Select an hibiscus flower from the jar, allow as much syrup as possible to drip off and gently place it in the bottom of the flute
3. Pour the sparkling wine into the flute and serve

Raise a glass "to L'Amour"

*Doc Elliott's Mixology receives no compensation for brands mentioned

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!

Ciroc Fizz

Our daughter was gifted with a bottle of Ciroc Red Berry Vodka at a Christmas Party and asked me to use it to create a cocktail. I like champagne cocktails and 'tis the season. So



this is a rif on the French 75.



- 1/2 oz. Ciroc Red Berry Vodka
- 1/2 oz. St. Germain Elderflower Liqueur
- 1 oz. Fresh lemon juice
- 1 1/2 oz. Simple syrup
- Chilled prosecco or champagne
- Sprig of fresh thyme for garnish

1. Combine first four ingredients in a shaker with ice and shake to chill

2. Strain into chilled champagne flute and top with the prosecco
3. Smack the thyme sprig in your hands to release the oils then float it in the drink.

Cheers!

Cranberry Bellini with Cranberry Syrup

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). We used the cranberry syrup in their Bellini and I also used it to make a version of Patriot Punch.

The syrup is extremely easy. 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.

Chris Tunstall's Cranberry Bellini

Chris uses sparkling water. We opted for champagne or sparkling apple cider.

- 1 oz. Cranberry Syrup
- Champagne or sparkling cider

1. Add the cranberry syrup to a chilled flute or coup
2. Top with the champagne or sparkling cider
3. Toast Chris

Patriot Punch

There are a number of versions of this punch. They usually call for cranberry juice and apricot brandy. I saw a use for the cranberry syrup and besides, I can't leave anything alone!

- 1 oz. Irish Whiskey
- 1/2 oz. Apricot Liqueur
- 1/2 oz. Cranberry Syrup
- 1 oz. Champagne
- Lemon twist and brandied cherry

1. Combine all ingredients in a mixing glass with ice and stir until chilled
2. Strain into a chilled coup. Express the lemon peel and float it on top. Drop in the brandied cherry.

Cheers!

Aperol Spritz



An Aperol Spritz is a popular and refreshing Italian cocktail that has gained widespread popularity, especially during the warm summer months. It is known for its vibrant orange color and light, bubbly taste. It dates back at least to the 1950's, but became increasingly popular in the 2000's

Ingredients:

- 4 $\frac{1}{2}$ oz. Champagne
- 2 $\frac{1}{2}$ oz. Aperol
- 1 oz. club soda

Directions:

1. Fill chilled cocktail glass with ice.
2. Pour champagne over ice
3. Add Aperol and club soda
4. Garnish with lime peel.

Cheers!

Champagne Cocktail

- $\frac{1}{2}$ oz. Grand Marnier
- 5 oz. Champagne
- 1 sugar cube
- 4-5 dashes Angostura Bitters

1. Add Grand Marnier to chilled champagne glass and top with champagne
 2. Place sugar cube on a bar spoon and saturate with bitters
 3. Drop sugar cube into glass
 4. Twist lemon zest over glass and discard
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Mimosa

- Champagne
- 2 oz. Orange Juice
- $\frac{1}{2}$ oz. curacao

1. Add OJ to chilled champagne flute
 2. Fill with Champagne
 3. Float curacao
 4. Garnish with an orange zest
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Champagne Flamingo

- $\frac{3}{4}$ oz. vodka
- $\frac{3}{4}$ oz. Campari
- $\frac{1}{2}$ oz. grenadine
- champagne

1. Chill a champagne flute with ice and water
2. Combine all ingredients, except champagne, in a mixing glass and stir with ice
3. Strain into chilled champagne flute
4. Top with Champagne
5. Garnish with a lemon or orange twist

French 75 Cocktail



This cocktail was invented in 1915 at the New York Bar (later Harry's Bar), in Paris to honor the soldiers fighting in WWI. It was named for the French 75mm canon which could be heard in Paris as they boomed away at the front.

- 1 1/2 oz. gin
- 1/2 oz. fresh lemon juice
- 3/4 oz. simple syrup
- Champagne

Instructions

1. Chill a champagne flute with ice and water
2. Add all ingredients, except champagne, to a shaker and shake with ice
3. Strain into chilled champagne flute
4. Top with champagne
5. Garnish with lemon twist

Peach Bellini

- 1 oz. White Peach Purée – recipe below
- 1/4 oz. grenadine
- 1/4 oz. Campari
- 4 1/2 oz. champagne

1. Combine purée and grenadine in a mixing glass with ice.
2. While stirring, slowly add champagne.
3. Drizzle Campari into glass to reduce the foam
4. Strain into chilled champagne flute.

White Peach Purée

- 1 -4 white peaches, pitted.
- 1 Tbl. Per peach sugar
- $\frac{1}{2}$ oz. water per peach
- $\frac{1}{2}$ oz. lemon juice per peach

1. Combine all ingredients in a blender and blend until smooth.