

Prosecco in a Pear tree

Poire William Champagne Cocktail

(4 servings)

Ingredients

¼ C sugar

¼ C plus 4 t poire William (French pear brandy)

2 2/3 C chilled sparkling wine, such as prosecco or Champagne

In a small saucepan heat sugar and 1/4C poire William over moderate heat until sugar is dissolved, about 5 min. Remove pan from heat and cool syrup. Spoon 1 ½ Tablespoons syrup into each of 4 Champagne glasses and add 1t poire William to each glass. Add 2/3C champagne to each glass and stir well.

Cut pear lengthwise into thin slices and add 1 slice to each cocktail.

Two Kahlua doves

“The North Pole”

(4 servings)

4oz Vodka

2 oz Kahlua

4 T chocolate syrup

1 t vanilla extract

3 t molasses

1/8t ginger

1/2C heavy cream or whole milk

Whipped cream, candy canes and gingerbread cookies

In a cocktail shaker combine the vodka, Kahlua, 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.

Faith, Hope & Mojito's

"White Christmas mojito punch"

1 C lime juice

¼ C packed fresh mint leaves, plus more for serving

1/4C sugar

1/2C white rum

¼-1/2C coconut rum

1 C canned coconut milk

Sparkling water and pomegranate seeds for serving

(6-8 servings)

In a large pitcher, muddle the lime juice, sugar and mint leaves until the leaves have broken down. In a blender, combine the white rum, coconut rum, and coconut milk and pulse until smooth. Pour over the mint/lime sugar mixture and stir to combine. Chill until ready to serve.

To serve, divide ice among glasses and fill halfway with the mojito mix. Top with sparkling water, mint and pomegranate seeds.

Calling all Mule lovers

“Spicy pomegranate Moscow mule”

Ingredients

2 oz. Vodka (Social Still Jalapeno vodka or another pepper infused vodka)

Juice from ½ lime juice

Juice from ¼ of a small grapefruit, plus grapefruit slices for serving

1-2 jalapeno slices

Ginger beer, for topping

Pomegranate seeds and fresh mint for serving

Fill a copper mug with ice

Combine the vodka, lime juice, grapefruit juice, pomegranate juice, and jalapenos in a cocktail shaker. Fill with ice and shake until combined, about 1 minute. Strain into your prepared mug. Top with ginger beer and garnish as desired. Enjoy!

Golden Buttered Rum

(4-6 servings)

Ingredients

2C water

½ stick (1/4C) unsalted butter

1/4C packed dark brown sugar

1t cinnamon

1/2t freshly grated nutmeg

1/4t ground cloves

1/8t salt

2/3C dark rum

Bring water, butter, brown sugar, cinnamon, nutmeg, cloves, and salt to a boil in a saucepan over moderately high heat. Reduce heat and simmer, whisking occasionally about 10 minutes. Remove from heat and stir in rum. Serve hot with a cinnamon stick.

Laying EGGnog

(8 servings)

4 large eggs

6 ounces sugar (granulated)

1 teaspoon nutmeg (freshly grated)

1/8 teaspoon allspice

1/8 teaspoon clove

1/2 teaspoon cinnamon

2 ounces Hennessy VSOP Cognac

2 ounces Grand Marnier (a vanilla liqueur can be substituted here as well)

4 ounces Bulleit Bourbon

12 ounces whole milk

8 ounces heavy cream

Blend the eggs for 1 minute in either a mixer fitted with a whip attachment or a blender.

Add the sugar and spices and blend for an additional 30 seconds to incorporate.

Slowly add the liquors and blend another 30 seconds.

Add the milk and cream and blend 1 minute more. Cover and refrigerate.

Portion out 4 ounces of eggnog into a champagne flute or teacup. Grate fresh nutmeg or cinnamon over the top. Serve and enjoy!

Twisted Swan

Ingredients

(2 servings)

2oz Aged tequila (blanco tequila)

1 oz. amaretto

3 oz. raspberry liqueur

To get the layered effect, this drink needs to be shaken in two parts. First, shake the amaretto and tequila with ice and strain into a cocktail glass. Then shake the raspberry liqueur with ice and layer it into the glass.

You can rim the glass with chocolate shavings!

(Vegan) Bourbon milk punch

(2 servings)

Ingredients

2oz bourbon

2oz unsweetened vanilla almond milk

½ t pure vanilla extract

½ oz simple syrup or agave

Ground nutmeg for sprinkling

In a cocktail shaker filled halfway with ice, add bourbon, almond milk, vanilla extract, and agave. Shake for 20 to 30 seconds. Strain over a glass filled with ice. Sprinkle with nutmeg.

Ladies Cranberry Margarita

(2 servings)

Ingredients

coarse sea salt, for rimming glass

ice

4.5 ounces cranberry juice (3 shots from standard size shot glass), or more to taste

1.5 ounces blanco tequila (1 shot from standard size shot glass)

1 ounce triple sec (2/3 shot from standard size shot glass)

1/2 lime

fresh cranberries and rosemary sprigs, for garnish *optional*

Run a lime wedge around the rim of a glass and dip in salt. Fill the glass with ice.

Fill a cocktail shaker with ice and add cranberry juice, tequila, triple sec and the juice of half a lime. Shake to combine.

Strain the cocktail over the prepared glass and garnish with fresh cranberries and rosemary sprigs.

Lords leaping into Manhattan

“Peach infused bourbon Manhattan with caramelized pecan bacon garnish”

(single serving)

2 ½ oz. Peach infused bourbon (Jim Beam, place 4-5 dried peaches into the bottle for 48 hours, then strain)

2/3 oz. Applejack brandy

½ t of maple syrup

Slash of vermouth

(Barefoot Contessa’s caramelized bacon appetizer as garnish)

Fill a cocktail shaker half full of ice. Add all the ingredients and shake. Strain into a glass, garnish with bacon.

Piping Hot Toddy

(1 serving)

1oz whiskey or brandy

1T honey

¼ lemon

1C boiling water

Cinnamon sticks

Whole cloves

Coat the bottom of a mug with honey, add liquor and the juice of the lemon. On the side, boil water with cinnamon sticks, cloves and lemon rind for about 3-5 minutes, let seep a minute. Pour the water through a strainer into the mug. Serve with a fresh lemon wedge.

Drumming of “Flay” Holiday Sangría

(8 servings)

1C sugar

2 cinnamon sticks

1 C cranberries, fresh or frozen and thawed

2 bottles fruity red wine

½ C orange flavored liqueur, such as Cointreau

1 gala apple, thinly sliced

1 slightly under ripe Bartlett pear

1 small orange, halved and thinly sliced

1 tangerine, halved and thinly sliced

Combine the sugar with 1 cup water in small saucepan and bring to a boil over high heat. Cook until the sugar has dissolved, 2 minutes. Remove from the heat, and the cinnamon sticks and let cool to room temperature. Put the cranberries in a bowl and add the simple syrup along with the cinnamon sticks. Cover and refrigerate for at least 2 hours and up to 24 hours. Strain, discarding the cranberries and cinnamon sticks.

Combine the wine, liqueur, and the fruit slices in a container with a tight fitting lid. Sweeten to taste with cranberry-cinnamon syrup. Cover and refrigerate for at least 4 hours and up to 24 hours before serving. Garnish with new fruit slices and serve.

