



Holiday Drinks

Warm Up the Season

Cozy up this holiday season with a toasty, warm cocktail to keep winter’s chill at bay.

Start off with a classic, the Hot Toddy, which is a traditional mixed drink served hot and made with liquor and honey or sugar, lemon and spices. It can be made with tea or a tea-flavored syrup. In some cultures, it’s even used as a cure for the common cold.

CLASSIC HOT TODDY
Recipe is from Company Distilling. Makes one drink.

Ingredients
2 ounces bourbon whiskey
1 tablespoon honey
1 tablespoon fresh lemon juice
1 cup hot water or fresh brewed tea
Lemon slice or a cinnamon stick for garnish

Directions
1. Pour the tea into a heat-resistant glass or mug. Add the bourbon, honey and lemon juice.
2. Stir until the honey dissolves. Garnish with a cinnamon stick or lemon juice.

CAFFE CORETTO
Recipe is from Corner Store Coffee. Makes one cocktail.

Ingredients
1.5 ounces freshly brewed espresso
1.5 ounces grappa, sambuca, cognac or brandy

Directions
Mix the fresh espresso with the same amount of liquor. Enjoy.

FRANCOPHILE
Recipe is from Liquor.com. Makes one beverage.



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Ingredients
1.5 ounces Rioja red wine
1 ounce Calvados
3 ounces water
1/2 ounce cinnamon simple syrup
1/4 ounce lemon juice
Apple slice and cinnamon stick, for garnish

Directions
1. In a small saucepan, mix the wine, Calvados, water, cinnamon syrup and lemon juice. Heat over medium-low heat until warm but not simmering.

2. Remove from heat and pour into a mug. Garnish with an apple slice and cinnamon stick.

SALTY MAPLE BUTTERED CIDER RECIPE
Recipe is from Serious Eats. Makes two servings.

Ingredients
Salt
Half of a lemon
1 tablespoon softened butter
2 tablespoons maple syrup

1/2 vanilla pod, seeds scraped out
4 ounces dark rum
8 ounces apple cider

Directions
1. Scatter salt on a small plate. Rub the rim of two heatproof glasses or mugs with the lemon half, then dip in the salt.
2. Combine butter, maple syrup and vanilla bean seeds in a bowl. Set aside.
3. Combine rum and cider in a small saucepan and bring to a simmer over medium-high heat. Pour into prepared glasses, then top each with half of the butter mixture.

Make Mine Bubbly

Nothing says celebration like a good Champagne or sparkling wine.

Sparkling wines are fizzy due to their higher levels of carbon dioxide, but Champagne comes from the region of France that bears its name. Usually, sparkling wines are either white or rose, but there are some red sparkling wines, such as bonarda, lambrusco and a sparkling shiraz. Enjoy on its own or as one of these cocktails.

FRENCH 75

Recipe is from Liquor.com. Makes one cocktail.

Ingredients

- 1 ounce gin
- 1/2 ounce lemon juice
- 1/2 ounce simple syrup
- 3 ounces sparkling wine
- Lemon twist, for garnish

Directions

1. Add the gin, lemon juice and simple syrup to a shaker with ice. Shake until well chilled.
2. Strain into a Champagne flute and top with the sparkling wine. Garnish with a lemon twist.

CURTAIN CALL

Recipe is from Diffords Guide. Makes one cocktail.

Ingredients

- 3 fresh basil leaves
- 1 1/3 ounce light white rum
- 2/3 ounce lemon juice
- 1/2 ounce cane syrup
- 1/3 ounce Strucchi Red Bitter



- 1 ounce Brut sparkling wine

Directions

1. Pre-chill a coupe glass. Prepare a garnish of skewered black olives.
2. Lightly muddle basil in the base of a shaker. Add the next four ingredients and shake with ice.
3. Fine strain into the chilled glass. Top with sparkling wine and olives.

CRANBERRY KIR ROYALE

Recipe is from the Food Network. Makes four servings.

Ingredients

- 2 cups frozen cranberries, plus a half cup for garnish
- 1/4 cup sugar
- 2 tablespoons orange juice
- 1 teaspoon orange zest
- 1 bottle Champagne

Directions

1. Add the cranberries, orange juice and zest and sugar to a pan and set over medium heat until the berries break down slightly and the liquid is syrupy, about 12-15 minutes.

Pour into a blender and process, being cautious of the hot liquid expanding in the blender.

2. Strain and discard any solids. Set aside to cool.

3. Pour 2 tablespoons cranberry-orange syrup into the bottom of four chilled Champagne glasses. Add a few cranberries to each glass and top off with Champagne.

ELDERFLOWER PROSECCO FIZZ

Recipe is from OneHope

Wine. Makes one drink.

Ingredients

- 1 teaspoon fresh lemon juice
- 1 shot elderflower liqueur
- 1 cup crushed ice
- Prosecco
- 1 lemon rind shaving

Directions

1. Combine lemon juice and elderflower liqueur in a coupe glass. Add ice and top with prosecco.
2. Garnish with lemon rind shaving.

Holiday Wine Pairings

For the holiday season, many families break out the full place setting and the heirloom china. This includes a full suite of glasses, and with them come a whole world of options for wine pairings.

Here are some popular bottles to consider for some of your favorite holiday foods.

SOME BASIC RULES

Wine Folly says there are some general rules of thumb to follow. Choose wines that are more acidic and sweeter than the food served, but in the same general intensity of flavor. Red wines generally go with bolder meats, such as red meat, while white wines go better with lighter cuts, such as fish or chicken. Bitter wines should be balanced with fat.

TURKEY

Turkey is a lower fat, less-intense meat that can dry out during cooking. Because it's lower in fat, avoid younger, more bold wines. The tannins can mask the taste of your roast bird and wreak havoc with your sides. Decanter advises a white Burgundy, pinot noir, mature cabernet sauvignon, full-bodied chardonnay or a more complex rose.

HAM

Rich, sweet and salty, a glazed ham can be a showstopper of a centerpiece for any holiday table. Pour a fruity, acidic pinot noir to round out the flavor of the pork. You can also consider a lightly sweet Riesling, a crisp rose or a peppery syrah.

ROAST DUCK

Duck is a rich, darker meat that's a good alternative for turkey. Pair it with a wine that's acidic enough to cut through the fat but fruity enough to match the intensity of the flavor. Pinot noir is a classic pairing for duck, but look for other medium-bodied reds with

softer tannins. Merlot is another red option, as are some syrahs. Rose champagne is a great lighter choice, as are some drier Rieslings.

PRIME RIB

Prime rib is a rich, fatty cut that lends itself to red wines. Prime rib begs for tannins. The

bite of a younger, more tannic red will help cut through the fat of the beef. If you're serving a sauce, take that into account when choosing a wine. Look for cabernet sauvignon with bold, dark fruit flavors and structured tannins, Wine Searcher says, as well as a syrah with smokier notes.



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Hot Hot Chocolate

Hot chocolate is a great, rich treat on a cold day, but with the added kick of a little bit of booze, these cocktails elevate your average hot cocoa.

COCOA BUIE

Recipe is from Town & Country. Makes one drink.

Ingredients

- 2 ounces Drambuie
- 9 ounces hot milk
- 3 ounces hot cocoa mix
- 1/8 teaspoon ground cinnamon
- 1/8 teaspoon salt

Directions

Combine all ingredients in a saucepan and warm over medium heat. Stir slowly until simmering. Serve hot, garnished with marshmallows.

HONEY BOURBON HOT CHOCOLATE

Recipe is from Taste of Home. Makes four servings.

Ingredients

- 4 cups whole milk
- 4 ounces bittersweet chocolate, chopped
- 2 tablespoons honey
- 1/4 cup bourbon
- 2 teaspoons vanilla extract
- Whipped cream and baking cocoa for garnish

Directions

Heat milk in a large saucepan over medium heat until bubbles form around the sides of the pan.



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Remove from heat and whisk in chocolate and honey until the chocolate is melted. Return to heat, cook and stir until heated through. Remove from heat and stir in the bourbon and vanilla. Top with whipped cream and sprinkle with cocoa.

SPIKED HOT CHOCOLATE

Recipe is from Food Network. Makes four servings.

Ingredients

- 2 cups heavy cream
- 2 cups whole milk

- 7 ounces dark chocolate
- 2 cinnamon sticks
- 1 tablespoons honey
- 1 tablespoons brown sugar
- 2 teaspoons vanilla
- 1/4 cup dark rum

Directions

1. In a medium saucepan, heat the cream and milk over medium-low heat. Chop the chocolate into small pieces and add it to the milk, whisking constantly.
2. While whisking, add the cinnamon sticks, honey and brown sugar. Once the chocolate is

melted, remove from heat and add the vanilla and rum. Continue to whisk until a slight froth begins to form and everything is heated through.

3. Serve, removing the cinnamon sticks.

VODKA HOT CHOCOLATE

Recipe is from King's Distillery. Makes two cocktails.

Ingredients

- 1/4 cup vodka
- 1 cup milk
- 1 cup heavy cream

- 1/4 cup sugar
- 1/2 cup semisweet chocolate chips
- 1 teaspoon vanilla extract
- Candy canes, for garnish

Directions

In a small saucepan, heat the milk, cream and chocolate chips over medium heat, stirring occasionally until the chocolate is melted and the mixture is smooth. Stir in the sugar and cook until it's dissolved. Remove from heat, stir in the vodka and vanilla. Pour into mugs and garnish with candy canes.

Take One Down, Pass it Around

The holiday season is full of festive wines, liquors and other beverages, but let's not forget about the beers.

The holidays bring a whole batch of seasonal beers to the market, any of which would make a great addition to your gathering. Ask your local liquor store for recommendations of local brews, but otherwise, give these a shot.

VICTORY MERRY MONKEY

From Pennsylvania's Victory Brewing, Merry Monkey is a holiday riff on the company's Golden Monkey beer. This sweet wheat has flavors of cranberry, orange peel, cinnamon and nutmeg and a stout 10% ABV.

SHINER HOLIDAY CHEER

From Spoetzl Brewery in Shiner, Texas, this holiday dunkelweizen is made with local peaches and pecans. The dark wheat ale has 5.4% ABV and smooth, malty, hoppy flavor that brings a refreshing taste to the holiday season.

ANDERSON VALLEY WINTER SOLSTICE

This deep amber brew sports a creamy finish with notes of toffee, spices and caramel. At 6.9% ABV, it's warming without being too warm to end your night early. Anderson Valley says it pairs



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well with roasted almonds, candied yams, baked hams, pumpkin pie and brie.

FOUNDERS THE CRANFATHER

This Michigan-brewed ale packs a serious punch with 11.1% ABV.

Founders ages the beer in a bourbon barrel with aromatics of vanilla, dried fruit and

caramel with hints of cranberry and orange peels — all the flavors of Christmas.

TWO ROADS BREWING COMPANY HOLIDAY ALE BIÈRE DE NOËL

If cranberry and spruce aren't the Christmas flavors for you, try Two Roads' bière de Noël, a farmhouse brew with a malty profile and is

only available for a few weeks before Christmas.

EL SEGUNDO BREWING COMPANY CHRISTMAS BREAK ALE

The Los Angeles-area brewery produced a Christmas ale replete with festive herbs and spices such as spruce tips and cloves. It's only available in cans and has an 8% ABV.

GREAT LAKES BREWING CHRISTMAS ALE

Great Lakes has brewed their Christmas ale since 1992 with notes of cinnamon, ginger and honey and it's gotten so popular the company makes more of it annually than any other beer. It carries a 7.5% ABV and is aged in bourbon barrels, which lends hints of vanilla and wood.

Sip a Cozy Bourbon Drink

Bourbon is a traditional American whiskey made with corn and traditionally associated with the South.

It most likely has its roots with Scots and Scots-Irish immigrants coming to Kentucky. According to federal law, bourbon must be produced in the U.S. from a grain mixture that is at least 51% corn, aged in new charred oak barrels, distilled to no more than 160 proof and entered into the container for aging at no more than 125 proof. It's bottled at 80 proof or more. There is no minimum specified duration for aging.

VIEUX CARRE

Recipe is from Angels Envy Bourbon. Makes one drink.

Ingredients

1 ounce bourbon
1 ounce sweet vermouth
1 ounce cognac
1 barspoon Benedictine
2 dashes Angostura bitters
2 dashes Peychaud's bitters

Directions

Add all the ingredients into a mixing glass with ice. Stir and strain into a coupe or over a large ice cube and garnish with a lemon pill.

TOASTED MARSHMALLOW OLD FASHIONED

Recipe is from Four Roses Bourbon. Makes one drink.

Ingredients

2 ounces bourbon
1/2 ounce caramel syrup
1/2 ounce vanilla syrup
2 dashes Angostura bitters
Toasted marshmallow, for garnish



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Directions

Combine all ingredients into a mixing glass. Stir for 15 seconds, then strain into a rocks glass with ice. Skewer the toasted marshmallow, place on the rim of the glass and enjoy.

RASPBERRY BOURBON BUBBLES

Recipe is from Penelope Bourbon. Makes one drink.

Ingredients

2 ounces bourbon
1/2 ounce raspberry syrup
Champagne

Fresh raspberries

Directions

In a mixing glass, add bourbon and syrup, fill with ice. Stir until well-chilled, about 30 seconds. Strain into Champagne flutes, top with Champagne and garnish with fresh raspberries.

CIDER-BOURBON COCKTAIL

Recipe is from Allrecipes. Makes six servings.

Ingredients

2 3/4 cups apple cider

1/4 cup maple syrup
3 bags cinnamon-flavored tea
1-inch piece fresh ginger, sliced
3 cardamom pods, split
6 ounces bourbon
1/4 cup lemon juice

Directions

Bring cider and maple syrup just to a boil in a saucepan.

Remove from heat, then add the tea bags, ginger and cardamom. Let stand, covered, for five minutes.

Remove and discard tea bags and spices. Stir in bourbon and lemon juice, serve.

Freshen Up Holiday Flavors with Mint

Among the cranberry and orange and chocolate, there’s the fresh flavor of mint, often overlooked when it comes to holiday cocktails. Try these recipes to liven up your holiday gathering this year.

MINT COCKTAIL

Recipe is from Difford’s Guide. Makes one cocktail.

- Ingredients**
- 12 fresh mint leaves
 - 2 ounces dry gin
 - 1 ounces sauvignon blanc wine
 - 1/4 ounce white crème de menthe
 - 1/4 ounce cane syrup

Directions

Shake all the ingredients with ice and fine strain into a chilled glass.

OLD CUBAN

Recipe is from Liquor.com. Makes one drink.

- Ingredients**
- 6 whole mint leaves
 - 1 ounce simple syrup
 - 3/4 ounce lime juice
 - 1 1/2 ounce aged rum
 - 2 dashes Angostura bitters
 - 2 ounce Champagne, chilled

Directions

- Muddle the mint leaves with the simple syrup and lime juice in a shaker. Add the rum, bitters and ice. Shake until well chilled.
- Double-strain into a coupe



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glass. Top with Champagne and serve.

MAPLE BOURBON SMASH

Recipe is from Food & Wine. Makes one drink.

- Ingredients**
- 1/2 ounce pure maple syrup
 - 1/2 ounce fresh orange juice
 - 1/4 ounce fresh lemon juice
 - 4 dashes Angostura bitters
 - 1/2 orange wheel
 - 2 ounce bourbon
 - Ice
 - 1.5 ounce chilled seltzer

Directions

In a rocks glass, combine the maple syrup with the orange juice, lemon juice and bitters. Add the orange wheel and lightly muddle. Add the bourbon, stir well. Fill the glass with ice and top with seltzer.

THE MINT COCKTAIL

Recipe is from Hennessy. Makes one cocktail.

- Ingredients**
- 1.5-ounce cognac
 - 1/2 ounce vermouth
 - 1 splash lemon juice

- 1 splash simple syrup
- 2 dashes old fashioned bitters
- 1 ounce cranberry juice
- 2 ounce peppermint tea
- 1 orange twist

Directions

Add all ingredients to a cocktail shaker. Shake with ice until well chilled. Strain into a Collins glass with fresh ice. Garnish with the orange twist.

HUGO TWIST

Recipe is from Empress Gin. Makes one cocktail.

- Ingredients**
- 1.5 ounces cucumber lemon gin
 - 0.75 ounce fresh lemon juice
 - 0.75 ounce elderflower liqueur
 - 0.25 ounce simple syrup
 - 6 mint leaves, plus more for garnish
 - Sparkling wine, to top
 - Soda water to top

Directions

Shake ingredients except for the sparkling wine and soda water on ice. Fine strain into a wine goblet filled with ice. Top with sparkling wine and a splash of soda water. Garnish with mint leaves.