



Holiday Cocktails

EGGNOG

Yield: 10-12 servings

5 egg yolks
¾ cup sugar
1 cup heavy cream
2 cups whole milk
1½ cup spirit of choice
(bourbon, brandy, liqueur)
Pinch of salt
1 tsp. vanilla
½ tsp. nutmeg



Using a mixer, beat the egg yolks until they lighten in color. Gradually add the sugar and continue to beat until completely dissolved. Add remaining ingredients and stir to combine. Garnish servings with a sprinkle of nutmeg.

Please note: We suggest caution in consuming raw eggs due to the slight risk of salmonella or other food-borne illness. To reduce this risk, we recommend you use only fresh eggs.

FRENCH 75

1½ oz. gin
2 tsp. superfine sugar
1½ oz. lemon juice
4 oz. sparkling wine, chilled

In a shaker half-filled with ice cubes, combine the gin, sugar and lemon juice. Shake well. Pour into a champagne flute. Top with sparkling wine. Stir well and garnish with an orange slice and maraschino cherry.

GIN GRAMERCY

2 oz. New Amsterdam Gin
¾ oz. melon liqueur
2 oz. cranberry juice
2 oz. pineapple juice
Lime wedge

Combine the first four ingredients in a shaker with ice. Shake and pour over ice into a rocks glass. Garnish with a lime wedge.



THE ST-GERMAIN COCKTAIL

1½ oz. St-Germain liqueur
2 oz. Brut Champagne
2 oz. seltzer or club soda

Add ingredients to a Collins glass filled with ice. Garnish with a lemon twist.



RED BERRY SPARKLER

2 oz. New Amsterdam Red Berry Vodka
1 oz. cranberry juice
Barefoot Bubbly Brut Cuvée
Frozen mixed berries

Chill all ingredients. Add Red Berry Vodka and cranberry juice to a champagne flute. Top with Brut Cuvée and garnish with frozen berries.

CHRISTMAS COOKIE

1 oz. peppermint schnapps
1 oz. Kahlua Coffee liqueur
1 oz. Baileys Irish Cream liqueur

Combine all ingredients in a shaker with ice. Shake and strain into a chilled martini glass.

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AULD LANG SYNE

2 oz. Beefeater Gin
1 oz. sloe gin
2 oz. apple juice
½ oz. lemon juice
½ oz. simple syrup
2 oz. sparkling wine

Add the first five ingredients to a highball glass and stir. Fill the glass with ice and top with sparkling wine.



SANTA HAT MARTINI

1½ oz. Svedka Vodka
¾ oz. Chambord liqueur
Sparkling wine, chilled
Sugar for rimming

Spread a thin layer of sugar into a plate. Moisten the rim of a martini glass with water and dip it into the sugar, set aside. Pour vodka and Chambord into the prepared glass and top with sparkling wine.