

Happier Holidays

FINE WINE & GOOD SPIRITS

Bourbon Sparkler

1 oz Evan Williams Bourbon, chilled
2 Tbsp vanilla bean syrup (recipe below)
Enza Prosecco, chilled

Add bourbon and vanilla bean syrup to a chilled champagne glass and top with prosecco.

Vanilla Bean Syrup: Combine ½ cup sugar, ½ cup water and ½ vanilla bean pod, split and seeds scraped. Bring to a boil in a small pot over medium heat and simmer until the sugar is dissolved, stirring occasionally. Cool to room temperature and discard the vanilla bean pod.

Cocktail
Of The
Month

Bourbon Sparkler



Cranberry Champagne



Irish Eggnog



Winter Sea Breeze

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1 oz vodka
1 oz grapefruit juice
2 Tbsp tonic syrup
Seltzer
12 pomegranate seeds
3 mint leaves

Combine first three ingredients in a chilled glass filled ¾ full with ice; stir. Top with seltzer and garnish with pomegranate seeds and mint leaves.

Candy Cane Lane

2½ oz vodka
1 oz white crème de menthe
½ oz peppermint schnapps
Cream
Splash of grenadine

Put a splash of grenadine into the bottom of a chilled martini glass; set aside. Combine remaining ingredients in a shaker filled with ice. Shake and strain into prepared glass to create a "swirl" effect. Garnish with peppermint candy.

Irish Eggnog

¾ oz coffee liqueur
¾ oz Irish whiskey
3 oz eggnog

Combine coffee liqueur, whiskey and eggnog into a shaker; stir gently. Pour into a cocktail glass filled with ice. Garnish with freshly grated nutmeg.

The Grinch

2 oz melon liqueur
½ oz lemon juice
1 tsp simple syrup
1 maraschino cherry, for garnish

Combine all ingredients in a shaker with ice. Shake and strain into a rocks glass. Garnish with a maraschino cherry.

Mulled Wine

½ c sugar
2 750 mL bottles dry red wine
2 cinnamon sticks
8 cloves
2 strips orange zest
2 star anise (optional)

Combine sugar and red wine in sauce pan. Warm wine over low heat until sugar dissolves. Add cinnamon sticks, cloves, orange zest and star anise. Bring to a simmer (do not boil); reduce heat. Barely simmer for 10 minutes. Strain into heat-safe mugs. Note: strained wine can be refrigerated, tightly covered, up to three days.

Cranberry Champagne Cocktail

1 750 mL bottle Champagne, prosecco or sparkling cider, chilled
1 c cranberry juice or to taste, chilled
3 Tbsp Grand Marnier
Sugar
Orange curls

Moisten the rim of each Champagne flute with cranberry juice and dip in sugar; set aside. Combine first three ingredients in a large pitcher. Stir gently and serve in prepared glasses. Garnish each glass with an orange curl.

Zippy Hot Mocha

8 c milk
1 c semisweet chocolate mini-morsels
½ c powdered sugar
¼ c instant coffee granules
1 c brandy
Whipped cream (optional)
Grated semisweet chocolate (optional)

Combine first four ingredients in a slowcooker. Cover and cook on low for four to five hours or until heated through and chocolate is melted, whisking occasionally. Before serving, add brandy and whisk. Garnish with whipped cream and grated chocolate, if desired.

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