



Sugar Cookie Martini



Bombardino



Crème Brûlée Martini



Port Cobbler



Happier Holidays

FINE WINE & GOOD SPIRITS

Sugar Cookie Martini

- 1 oz Svedka Orange Cream Pop Vodka
- 1 oz Baileys Irish Cream
- 1 oz DeKuyper Buttershots Schnapps
- 2 crispy sugar cookies, crushed
- Cinnamon

Rim a martini glass with sugar cookie crumbs; set aside. Combine first three ingredients in a shaker filled with ice. Shake and strain into prepared glass. Sprinkle with cinnamon.

Cran-Apple Ginger Snap

- Serves 10
- 1 c Finlandia Vodka
 - 2 c fresh-pressed apple juice
 - 2 c cranberry juice
 - 2 c ginger ale
 - Fresh fruit

Combine first three ingredients in a blender and blend on high until pale pink and frothy. Pour into a large serving pitcher and add ginger ale. Serve immediately over ice. Garnish with fresh fruit, if desired.

Cranberry Sparkler

- 4 oz Korbel Brut
- 1 oz cranberry simple syrup*
- 1 sprig fresh rosemary
- Gold sanding sugar

Rim a Champagne flute with gold sanding sugar. Pour cranberry simple syrup into the bottom of the glass and top with champagne. Garnish with Rosemary sprig.

**Cranberry simple syrup: Combine a ½ cup each, sugar, water and cranberries in a small saucepan. Bring to a simmer over medium until sugar dissolves and cranberries burst. Remove from heat, strain and let cool.*

Port Cobbler

- 2 oz Taylor Fladgate Late Bottle Vintage Port
- ½ oz triple sec
- ½ oz vanilla syrup
- 2 oz club soda
- 1 sprig fresh thyme
- Fresh berries, speared

Combine first three ingredients in a shaker filled with ice. Shake and strain into a rocks glass filled with fresh ice. Top with club soda; stir gently. Garnish with a sprig of thyme and berry spear.

Crème Brûlée Martini

- 1 oz Licor 43
- 1½ oz Smirnoff Vanilla Vodka
- 1 splash heavy cream
- 1 lemon wedge
- Brown sugar

Moisten the rim of a martini glass with the lemon wedge and then dip in brown sugar. Place in freezer. Combine the remaining ingredients in a shaker filled with ice. Shake and strain into prepared glass.

Bombardino

- 3 oz E&J XO Brandy
- 3 oz eggnog
- Whipped cream
- Ground cinnamon

Combine first two ingredients in a small saucepan and heat to desired temperature. Pour into a heat safe mug and top with whipped cream and a sprinkle of cinnamon.

Sparkling Raspberry

- 3 oz Barefoot Bubbly Prosecco
- ½ oz St-Germain Elderflower Liqueur
- 2 Tbsp raspberry purée
- 1 fresh raspberry

Chill all ingredients and combine the first three in a cocktail glass; stir gently. Drop fresh raspberry into the glass.

Crown Rose

- 2 oz Crown Royal Regal Apple Whisky
- 1 oz lemon juice
- ½ oz grenadine

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

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