

# Holiday Drinks



# Literary Libations

Don't worry if you don't know a highball from a hole in the ground. There's a book for that.

Here are a few titles perfect for gifting this holiday season.

## A TUMBLER OF TRANQUILITY

Michael P. Foley's "Drinking With Your Patron Saints" gives you an appropriate beverage for every day (nearly) of the Catholic liturgical year. Learn to mix up a Gunfire, the drink traditionally served to British soldiers on Christmas Day (cheers to St. Adrian of Nicomedia, the patron saint of arms manufacturers).

## CHRISTMAS-THEMED COCKTAIL COOKBOOKS

With "Very Merry Cocktails" (2020), author Jessica Strand and photographer Ren Fuller offer up more than 50 festive cocktails for the holiday season, including some for Christmas Eve, the New Year and even for kids' parties.

The 2018 publication "Christmas Drink Recipes," from Hannah Abedikichi, serves up a litany of holiday drinks such as spiced white chocolate cocoa and gingerbread martinis.

## GREATEST HITS

Published as part of the Artisanal Kitchen Series, "Holiday Cocktails" is adapt-



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ed from "Raising the Bar" by Nick Mautone. It's chock full of ideas for entertaining this holiday season, including the basics of cocktail cookery and how to match the drink with the occasion.

## PUT IT ON A COASTER

No, really. "Holidays on Ice" is a pop-out coaster book complete with both jokes and recipes.

This is a great gift for the hostess with the mostest or

even as part of a cocktail-themed gift bundle.

## TEQUILA MOCKINGBIRD

This 2013 tome by Tim Federle includes cocktails with literary references. And,

of course, recipes. Also look for "Gone with the Gin: Cocktails with a Hollywood Twist" and "Are You There, God? It's Me, Margarita: More Cocktails with a Literary Twist." Gift bundle, anyone?

# Break a Few Eggnogs this Christmas



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Eggnog is the modern equivalent of the early medieval posset, a hot, milky, ale-like drink.

In the 13th century, monks drank a posset of eggs and figs and milk, eggs and sherry were foods of the wealthy, so early eggnogs were hoisted in toasts to prosperity and good health. Sounds like a great wish for the holiday season.

## NEW WORLD NOG

Time Magazine dates the arrival of eggnog on American shores to the 1700s. The young America was full of farms (and chickens and cows) and cheap rum from the Caribbean and sugar-growing regions. Mexico created rompopo, a nog-like drink, and Puerto Rico has coquito, which adds coconut milk. By the 18th century, Americans had eggnog, a name whose origins have been lost to time. It may come from noggin, meaning a wooden cup, or grog, a strong drink.

## GEN. WASHINGTON'S NOG

George Washington has a famous eggnog recipe that's not for the faint of heart. Or liver.

One problem is that he didn't record the number of eggs to include, but given the amount of liquor, cooks started with a dozen.

### Ingredients

1 dozen eggs  
1 quart cream  
1 quart milk  
12 tablespoons sugar

1 pint brandy  
1/2 pint rye whiskey  
1/2 pint rum  
1/2 pint sherry

### Directions

1. Mix the liquor. Separate the yolks and the whites of eggs.
2. Beat the egg yolks, then add sugar and mix well. Add the milk and cream, beating slowly.
3. Beat egg whites until stiff and fold slowly into the mixture. Cool for several days.
4. Drink often.

# A Drink a Day

The holidays are full of excuses to drink, and we're not talking about shopping lines or seeing your weird uncle.

Dear Booze tallied up these drinking holidays that happen during the typical holiday season. Bottoms up!

## **CABERNET FRANC DAY, DEC. 4**

Cabernet Franc is one of the major black grape varieties grown for wine. It's usually blended with Cabernet Sauvignon and Merlot in the Bordeaux style, but it can also be made into wine on its own (chinon, for instance). It can also be made into ice wine.

## **REPEAL DAY, DEC. 5**

On Dec. 5, 1933, the U.S. ended Prohibition. Celebrate by having a gin martini that didn't start out in someone's bathtub.

## **NATIONAL BARTENDER DAY, DEC. 8**

Raise a glass to those who pour your glass. Remember to tip well.

## **NATIONAL LAGER DAY, DEC. 10**

A lager is a beer that has been brewed and stored at a low temperature. Some of the most popular domestic beers are lagers, including Miller and Budweiser.

## **NATIONAL SCREWDRIVER DAY, DEC. 14**

A screwdriver is a drink of vodka and orange juice. Simple yet effective. And the unsung hero of brunches everywhere.

## **SANGRIA DAY, DEC. 20**

While this fruity wine drink seems



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more at home in the sunny summertime, sangria is the perfect foil to a dark winter's day.

Citrus comes in season in the dreary winter, so it's the perfect time to whip up a pitcher and celebrate with friends.

## **NATIONAL EGGNOG DAY, DEC. 24**

Well, this is fitting. Maybe celebrate by trying Gen. Washington's recipe, but don't make any plans anytime thereafter. Bonus points for enjoying your eggnog from a moose mug.

## **NATIONAL CHAMPAGNE DAY, DEC. 31**

It's New Year's Eve. Did we even have to call it National Champagne Day? Remember, it's only champagne if it comes from that region of France. Everything else is sparkling wine.

# Drink Globally

The holidays bring us closer together, no matter where we are.

This year, go global with your holiday drinking and celebrate the connections that make us one human family.

## FEUERZANGENBOWLE

It may sound like you have a head cold, but that's really German for "fire punch." It starts with mulled wine and rum. Set a rum-soaked sugar cone on fire and place it on a rack above a pitcher of mulled wine. The caramel iced sugar drips down into the win, creating this holiday drink.

## GLOGG

The Swedish also start with mulled wine and add vodka or aquavit, oranges, raisins and sugar. It's served in small mugs topped with dried fruit or nuts.

## BOMBARDINO

The unofficial winter drink of the Italian ski resort is similar to eggnog, but it's served hot. It's made with advocaat, a Dutch drink made from eggs, sugar and brandy and topped with whipped cream.

## COQUITO

The traditional Puerto Rican Christmas drink is also similar to eggnog, but made with coconut milk and served ice cold. Mix coconut milk, coconut cream, condensed milk, cinnamon, nutmeg, cloves and an awful lot of rum, then simmer over a double boiler.

## SORREL PUNCH

Staying in the tropics, in Jamaica, sorrel — dried hibiscus — is steeped with ginger, cloves, cinnamon, nutmeg, oranges and rum. It's brought to a boil, cooled and poured

over ice to serve.

## COLA DE MONO

The traditional holiday drink in Chile is similar to a White Russian and is made with aguardiente, coffee,

milk, sugar and cloves. It gets its unusual name, so the story goes, from President Pedro Montt, nicknamed El Mono, or Monkey. During a party, he wanted to leave and asked for his revolver, a Colt.

He was convinced to stay for the festivities and eventually mixed the now famous drink and dubbed Colt de Montt, eventually becoming cola de mono or, colloquially, colemono.



# It's Time for Tequila

Tequila is made from the blue agave plant, and it's potent punch lends itself well to Christmas cocktails.

Try these recipes at your next holiday party.

Get a good tequila from your local liquor store. The experts there can recommend a great one for each one of your cocktails.

## TAMARIND MARGARITA

Shaken in ice in Martini glass or tumbler glass:

- 50 milliliters Tequila Blanco
- 25 milliliters Lime juice
- 25 milliliters El Yucateco Tamarind syrup
- 5 milliliters agave syrup

## CHIQUITITA

Dry shake in ice, double strain in Coupe Glass or martini glass.

- 40 milliliters Tequila Blanco
- 20 milliliters Campari
- 10 milliliters Coing liqueur
- Two dashes Peychauds bitters
- 20 milliliters lime juice
- 20 milliliters grapefruit juice
- 10 milliliters agave nectar
- Garnish with orange peel.

## LA PALOMA

Fill a tall glass with ice. Add:

- 60 milliliters white tequila
- 60 milliliters pink grapefruit juice
- 30 milliliters lime juice
- 10 milliliters sugar syrup
- Pinch of salt.

Stir and top up with soda water or fizzy grapefruit drink.

## HIBISCUS MARGARITA

Shaken in ice.

- 50 milliliters Tequila Blanco
- 25 milliliters lime juice
- 25 milliliters El Yucateco Hibiscus syrup
- 5 milliliters agave syrup
- Serve in Martini glass or tumbler glass.

## EL YUCATECO

Shaken in ice, double strain, in a Coupe Glass or martini glass.

- 35 milliliters Tequila Reposado
- 30 milliliters El Yucateco, Horchata concentrate
- 20 milliliters Mezcal
- 20 milliliters lime
- 15 milliliters Passoa
- Egg white. Passion fruit garnish.

## LA GUERA

Shake on ice in a highball glass.

- 1 passion fruit squeezed
- 25 milliliters lemon juice
- 20 milliliters Vanilla syrup
- 50 milliliters Herencia de Plata Reposado
- Garnish half passion fruit and mint.

## TEQUILA SUNRISE

Fill a tall glass with ice. Add:

- 50 milliliters white tequila.
- 90 milliliters fresh orange juice. Do not stir.
- 10 milliliters grenadine. The grenadine should sink to the bottom of the glass.
- Garnish with a slice of orange and a maraschino cherry.

## COSMOPOLITANO

Shake on ice

- 50 milliliters Tequila Blanco
- 25 milliliters Cointreau
- 20 milliliters El Yucateco Hibiscus syrup
- 15 milliliters lime juice
- Serve in Coupe Glass or martini glass with orange peel garnish.

## GUAVA MARGARITA

Shake on ice.

- 50 milliliters Tequila Blanco
- 25 milliliters lime juice
- 25 milliliters guava syrup
- 5 milliliters agave syrup
- Serve in a martini glass or tumbler glass.





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# A Beery Christmas

Beer — especially craft beer — is having a moment right now.

Capture the popularity at your next party with these Christmassy brews.

## **CHRISTMAS ALE, GREAT LAKES BREWING CO., CLEVELAND**

It's got ginger, cinnamon and honey and a healthy 7.5% ABV. It pairs well, the company says, with roasted duck, spiced desserts and ugly Christmas sweaters. Christmas Ale is a six-time medal winner in the World Beer Championships.

## **FISTMAS FROM REVOLUTION BREWING, CHICAGO**

Brewed with ginger and orange peel, it was first canned in 2010. If you're in

the area, look for the taproom-only Fist of Krampus that changes from year to year. Both are available November to December.

## **MAD ELF FROM TROEGS BREWING, HERSHEY, PENNSYLVANIA**

This is a strong Belgian quadrupel (11% ABV) brewed with cherries and honey. This year, Troegs is teaming up with the GIANT Company and Caputo Brothers Creamery to make a Mad Elf Beer Cheese. All of the milk in the cheese comes from Pennsylvania dairy farms.

## **CHRISTMAS ALE FROM BELL'S BREWERY, KALAMAZOO, MICHIGAN**

A traditional Scotch ale with a warming 7.5% ABV and a rich malt base to

stand up to a cold Michigan holiday season. It's available September through December.

## **JUBELALE, DESCHUTES BREWERY, OREGON**

Deschutes has made Jubelale for more than 30 years. It's based on a malty English winter ale and has notes of spices, toffee and dusted cocoa.

## **CELEBRATION ALE, SIERRA NEVADA BREWING, CALIFORNIA**

This is a fresh hop IPA that was first brewed in 1981. It offers up flavors of citrus and pine with a hop bitterness.

## **GNOEL DE ABBEY, THE LOST ABBEY, CALIFORNIA**

Gnoel de Abbey starts off as an Imperial stout aged in Bourbon barrels, then blended with a younger, lighter

brown ale. It has an impressive 8.5% ABV and a toasty, oaky flavor with a lighter, easier-drinking body.

## **SAMUEL ADAMS WINTER LAGER, BOSTON BEER CO.**

The Winter Lager from Sam Adams is a warming beer with spices. The brew has notes of ginger, cinnamon and orange peel, but it's a weaker beer than others on the list, at just 5.6% ABV.

## **ESTHER'S LIL SECRET, WARPED WING BREWING, DAYTON, OHIO**

This beer, a collaboration with Dayton chocolate company Esther Price Candies, releases every November. The recipe changes every year, but it's always dreaming of candy. The 2020 version riffed on Esther Price's Sea Salt Caramel with a Scotch ale brewed with chocolate, caramel and sea salt.

# Whiskey a Go-Go

Whiskey is a distilled liquor made from grain mash, with the type of grain often defining the type of whiskey. It's then aged in wooden casket, which can impart a smoky flavor to the finished product.

Here are some festive ways to work whiskey into your holiday drink rotation from The Whiskey Wash.

## CHAMPAGNE AND BOURBON

Two of the most festive drinks around. In a champagne flute, pour 4 ounces of champagne or sparkling wine and 1 ounce 90-proof bourbon. Garnish, if you must, with a lemon or orange twist.

## THE SEELBACH

Named for the Louisville, Kentucky, hotel that threw out F. Scott Fitzgerald.

### Ingredients

5 ounces bourbon  
1/2 ounce Cointreau  
4-6 dashes bitters  
Champagne or dry sparkling wine to fill  
Orange peel to garnish

### Directions

To a mixing glass, add ice, bourbon, Cointreau and bitters. Stir. Strain. Into a champagne flute or coupe, fill with champagne, garnish.



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## THE STONE FENCE

### Ingredients

2 ounces bourbon  
2 dashes bitters  
4 ounces non-alcoholic apple cider

### Directions

Add the first two ingredients to a double rocks glass. Fill with ice and

add cider to the top. Stir briefly and serve.

## BOURBON EGGNOG

### Ingredients

4 large eggs  
6 ounces sugar  
1 teaspoon nutmeg  
1/8 teaspoon allspice  
1/8 teaspoon cloves

1/2 teaspoon cinnamon  
2 ounces cognac  
2 ounces Grand Marnier or vanilla liqueur  
4 ounces bourbon  
12 ounces whole milk  
8 ounces heavy cream

### Directions

1. Blend the eggs for one minute

in a mixer fitted with a whip attachment or a blender.

2. Add the sugar and spices, blend for 30 seconds. Add the liquors and blend another 30 seconds.

3. Add the milk and cream and blend a minute more.

4. Best when allowed to sit for a day. Serve cold.