

Holiday Drinks



Champagne Drinks for Toasting

Nothing says celebration like tiny bubbles in a fancy glass. These sparkling drinks will get your holiday parties off on a festive fit before you can say Kris Kringle.

JINGLE JUICE

Take advantage of seasonal citrus in this great party drink. Makes 1 1/2 quarts. Recipe is from MyRecipes.

Ingredients

5 cups orange juice
1 cup vodka
1/3 cup orange liqueur or an equal amount of orange juice
1/4 cup fresh lemon juice
1/2 cup maraschino cherry juice
Garnishes: Fruity candy cane sticks, cherries with stems, orange and lemon slices

Directions

1. Stir together orange juice and the next four ingredients.
2. Add ice to cups. Pour drink over ice and garnish.
3. Make it a spritzer: Add 2 cups of a chilled lemon-lime soft drink before pouring over ice.

LEMOSAS

Recipe is from Cooking TV.

Ingredients

1 cup sugar
1 cup water
2 cups blueberries
Zest of a lemon
2 cups lemonade
1 bottle sparkling wine or champagne
Fresh blueberries

Directions

1. In a medium saucepan over medium heat, combine sugar and

water and stir until sugar has dissolved. Add the blueberries and lemon zest and bring to a boil. Reduce heat and simmer until blueberries have burst or about 5 minutes.

2. Remove from heat and let cool for 10 minutes, then strain into a jar. Let cool completely.

3. Pour about a tablespoon of syrup into the bottom of a champagne flute, then pour over 1/4 cup lemonade. Top off each flute with champagne. Garnish with fresh blueberries.

APPLE CIDER MIMOSA

Makes one drink. Recipe is from Esquire.

Ingredients

4 ounces brut champagne
2 ounces apple cider
1 ounce cinnamon whiskey
Sliced apple, for garnish

Directions

1. Mix cider and cinnamon whiskey in a champagne flute. Top with champagne and lightly stir. Garnish with an apple slice.

POM FIZZ

Makes one drink Recipe is from Food52.

Ingredients

4 cups pomegranate juice
1 tablespoon Pomegranate syrup
4 ounces Prosecco or other sparkling white wine
Fresh pomegranate seeds



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Directions

1. Add the juice to a large saucepan and set over medium-low heat,

stirring occasionally until it reduces to a syrup, or about 2 hours. Store in the refrigerator.

2. Add the pomegranate syrup to a champagne flute. Pour in the wine and a few pomegranate seeds.

Hot Cocoa Hits

When the weather outside is frightful, a piping hot cup of cocoa is so delightful.

Starting with the basics, let's learn how to make winter's favorite cup and then how to jazz it up.

CREAMY HOT COCA

Serves 4. Recipe is from AllRecipes.

Ingredients

3/4 cup white sugar
1/3 cup unsweetened cocoa powder
Pinch salt
1/3 cup boiling water
3 1/2 cups milk
3/4 teaspoon vanilla extract
1/2 cup half and half

Directions

1. Combine sugar, cocoa powder and salt in a saucepan. Add boiling water and whisk until smooth. Bring to a simmer and cook for 2 minutes. Stir constantly to prevent scorching.

2. Stir in 3 1/2 cups of milk and heat until very hot, but do not allow to boil. Remove from heat and add vanilla. Divide between four mugs and add cream to cool to drinking temperature.

UNICORN HOT CHOCOLATE

Recipe is from The Spruce Eats.

Ingredients

3 cups whole milk



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2 tablespoons sugar
2 teaspoons pure vanilla extract
8 ounces white chocolate, chopped
Red or pink food coloring
Blue frosting, sprinkles, marshmallows and whipped cream, for garnish

Directions

1. Combine whole milk, sugar and vanilla in a small saucepan. Cook on low heat until simmering. Do not

allow to boil.

2. Add in the chopped white chocolate and whisk frequently until the chocolate is melted and the mixture is smooth.

3. Add food coloring, one drop at a time, until you reach your desired color.

4. Dip the rim of your mugs into the blue frosting and then into sprinkles. Pour the hot chocolate until the mugs and top with whipped cream, marshmallows and sprinkles.

SUGAR COOKIE HOT CHOCOLATE

Makes four servings. Recipe is from Half-Baked Harvest.

Ingredients

4 1/2 cups whole milk
2/3 cup sweetened condensed milk
1/4 cup cocoa powder
6 ounces semi-sweet or dark chocolate, chopped
1 tablespoon vanilla extract

1/4 teaspoon almond extract
Whipped cream, marshmallow, sugar cookies or coarse sugar, for toppings

Directions

1. Add the milks, cocoa, chocolate, vanilla and almond extract to a large pot. Heat at medium-low to scalding but not boiling. Be sure to stir often.

2. Once the hot chocolate is steaming, ladle into mugs and top with whipped cream and garnishes.

Coffee Cocktails

Those long winter nights mean that sometimes you need a coffee kick to get you through. Here are some warm and cozy java brews to make sugarplums dance through your head.

NIGHTCAP

Makes one drink. Recipe is from Liquor.com.

Ingredients

2 ounces rum
2 ounces cold-brew coffee
1/2 ounce maple syrup
Zest of 1 orange
1 dash Angostura bitters
San Pellegrino tonic water
Orange peel, for garnish

Directions

1. Add the rum, cold brew, maple syrup, orange zest and bitters to a shaker with ice and shake until well chilled.
2. Strain into a highball glass over large ice cubs.
3. Top with tonic and stir gently.
4. Garnish with an orange peel.

CAFE ROYAL

Makes one drink. Recipe is from The Spruce Eats.

Ingredients

1/2 ounce coffee liqueur or up to a full shot, to taste
6 ounces hot black coffee
Whipped cream, for garnish
Cocoa powder, for garnish



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Directions

1. Heat a mug and pour in coffee liqueur. Fill to within an inch of the top with coffee.
2. Top with fresh whipped cream and dust with cocoa powder.

COFFEE OLD FASHIONED

Makes one drink. Recipe is from Real Simple.

Ingredients

1 sugar cube
4 dashes orange Angostura bitters
1 1/2 ounces bourbon

1/2 ounce dark rum
1/2 ounce Turkish coffee, chilled
Orange twist, for garnish

Directions

1. Combine the sugar cube, water and bitters in a cocktail glass and stir vigorously until the sugar has dissolved.
2. Fill a shaker with ice cubes, then add bourbon, rum, coffee and simple syrup from step 1.
3. Stir gently to combine.
4. Pour over a single large ice cube in a rocks glass. Add orange

twist for garnish.

SWEET KAHLUA COFFEE

Makes eight servings. Recipe is from Taste of Home.

Ingredients

2 quarts hot water
1/2 cup Kahlua
1/2 cup creme de cacao
3 tablespoons Instant coffee granules
2 cups heavy whipping cream
1/4 cup sugar
1 teaspoon vanilla

2 tablespoons grated semisweet chocolate

Directions

1. In a 4-quart slow cooker, mix water, Kahlua, creme de cacao and coffee granules. Cook, covered, on low for 3-4 hours or until heated through.
2. In a large bowl, whip cream until it begins to thicken. Add sugar and vanilla and beat until soft peaks form. Serve coffee with whipped cream and grated chocolate sprinkled on top.

Parties with a Punch (or Two)

Holiday gatherings call for big bowls of holiday punches. These festive drinks are sure to please and look pretty in your cut glass or crystal punch bowl set. Cheers!

CRANBERRY POMEGRANATE CHRISTMAS PUNCH

Recipe is from Pizzazzerie.

Ingredients

- 3 cups pomegranate juice
- 3 cups 100% cranberry juice
- 1 cup pineapple juice
- 1 cup orange juice
- 1 teaspoon almond extract
- 1 750-milliliter bottle dry sparkling wine or 3 cups ginger ale or 2 cups of lemon-lime soda or 3 cups sparkling apple cider
- 2 oranges, sliced
- 1 cup fresh cranberries

Directions

1. Chill all ingredients. Combine the juices and almond extract in a large punch bowl. Stir well.
2. Add your sparkling beverage of choice just before serving.
3. Garnish with orange slices and fresh cranberries.

CHAMPAGNE PUNCH

Recipe is from Liquor.com.

- 1 1/2 cups genever
- 1 cup champagne
- 1/2 cup Cointreau
- 1 cup club soda
- 3/4 cup lemon juice, freshly

- squeezed
- 1/2 cup simple syrup
- 8 dashes Old Fashioned bitters
- Pineapple slices, star anise pods and grated nutmeg, for garnish

Directions

1. Add 2 cups of ice cubes to a punch bowl.

2. Add the genever, champagne, Cointreau, club soda, lemon juice, simple syrup and bitters into the bowl and stir to combine.

3. Garnish with pineapple slices, star anise pods and grated nutmeg.

BALTIMORE EGGNOG

Recipe is from Liquor.com.

Ingredients

- 2 dozen eggs, separated
- 1750-milliliter bottle cognac or brandy
- 16 ounces Jamaican rum
- 2 pounds powdered sugar
- 3 quarts whole milk, chilled
- 1 quart heavy cream, chilled
- 1 teaspoon salt



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3/4 teaspoon freshly grated nutmeg

Directions

1. In a large bowl, beat the egg yolks until light and lemon colored.
2. Continue to beat while adding the rum, sugar, milk, heavy cream and salt.
3. Beat the egg whites and nutmeg until they form stiff peaks.
4. Fold the whites into the yolk mixture. Serve.

SPARKLING PLUM PUNCH

Recipe is from Southern Living.

Ingredients

- 8 firm red and black plums, about 2 pounds
- 1 cup granulated sugar
- 6 cups water, divided
- 1/4 cup fresh lemon juice
- 1 1/2 cups sparkling cranberry juice

Directions

1. Cut four plums lengthwise into 1/2-inch slices and chill. Chop remaining plums into small cubes and place in a medium saucepan. Add sugar and a cup of water. Bring to a simmer over medium heat. Simmer, stirring occasionally, until plums are tender, about 10 minutes.

2. Pour plum mixture through a fine mesh strainer into a medium bowl. Discard solids. Cover and chill 30 minutes.

3. Combine plum syrup, lemon juice, reserved plum slices and remaining five cups of water in a punch bowl. Stir to combine. Chill at least an hour and up to overnight. Top off with sparkling cranberry juice before serving.

Here We Go A-Wassailing

You've probably sung that line in the Christmas carol a million times without thinking about what it means.

Wassail is a hot beverage made from cider and spices. Historically, it was drink during the English Yule tradition of going door to door for charitable giving. Get started on your own wassailing tradition with these recipes.

GRANDMA'S WASSAIL

Makes 36 servings. Recipe is from AllRecipes.

Ingredients

2 gallons apple cider
2 cups fresh orange juice
1 cup lemon juice
1 cup pineapple juice
1 cup white sugar
1 teaspoon whole cloves
1 cinnamon stick, broken into pieces

Directions

- Mix the cider, juices and sugar together in a large pot over medium-low heat.
- Place the spices in a tea ball or in a tied cheesecloth bag and add to the cider mixture. Simmer until warmed through, about 15 minutes. Serve hot.

FROTHED WASSAIL

Makes 8-10 servings. Recipe is from Curious Cuisiniere.

Ingredients

4-5 apples, peeled, halved and



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cored

1 1/2 tablespoons brown sugar
8 cups apple cider
1/2 cup brandy
1 teaspoon ground ginger
1 teaspoon nutmeg
8 whole allspice berries
2 whole cloves
2 cinnamon sticks

6 eggs, separated

Directions

- Preheat the oven to 350 degrees. Place the apples, cut side up, on a foil-lined baking sheet. Sprinkle with brown sugar and bake for 45 minutes or until soft.

- Pour the brandy and cider into a large soup pot and warm the mixture over medium-low heat. Do not allow to boil. Add the ginger and nutmeg. Place the allspice berries, cloves and cinnamon sticks in a tea ball or tied cheesecloth bag and place it into the cider. Heat until warm, 20-30

minutes.

- In a small bowl, beat the egg yolks until pale and frothy. Set aside.

- In a medium bowl, whip the egg whites until stiff peaks form. Blend the yolks into the whites until just combined. Temper the beaten eggs by slowly pouring 1 cup of the hot wassail mixture into the eggs, whisking as you pour.

- Remove the spice bundle and pour the mixture into a punch bowl. Add the tempered eggs, stirring gently to combine. The froth will mix in slightly but then float to the top. Float the warm apple halves in the punch bowl. Serve warm.

EASY HOMEMADE WASSAIL

Serves about 20. Recipe is from Common Sense Home.

Ingredients

1 teaspoon whole cloves or 1/4 teaspoon ground cloves or allspice
4-6 cinnamon sticks
1 cup fresh cranberries
8 ounces orange juice
1 can frozen lemonade concentrate
8 ounces cranberry juice
1 gallon of apple cider or spiced cider
Lemon and orange slices for garnish

Directions

- In a large pot on the stove or in the slow cooker, add all of the ingredients. Cook on low for 45 minutes. Garnish with fresh orange and lemon slices.

- For an adult beverage, consider adding rum, spiced rum, brandy or sherry.

Wind Down with Wines

The hectic rounds of holiday partying might leave your head spinning in more ways than one, but there's a solution to your celebratory beverage confusion: a few well-selected bottles of wine.

Feel free to lean on the experts at your local liquor store or even the wine aisle of your better grocery stores along with this guide.

RIESLING

Rieslings are German white wines that may also come from the U.S., Australia, New Zealand, South Africa and more. It can be dry, semi-sweet or sweet, even sparkling. These wines can have notes of citrus, pineapple, apple and other fruits, even honeycomb and jasmine.

Rieslings have an impressive flexibility. Pair lighter, more crisp Rieslings with fish, while Rieslings with more body can go with Asian foods, pork, chicken and more.

Labels to check out: Domaines Schlumberger Les Princes Abbes, Covey Run, 14 Hands, Mt. Beautiful North Canterbury.

BRUNELLO DI MONTALCINO

This acidic red wine plays well with rich, meaty dishes



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such as pot roast, ribeye or stick-to-your-ribs winter stews. It's an Italian red wine from the Tuscany region that boasts a high tannin content. Young Brunellos carry notes of fruits and flowers with espresso and a tart astringency. Older Bruenllos — more than 10 years — taste of mellow things, like dried figs, candied cherries and chocolate. Classic aged Brunello doesn't happen every year; look for vintages from 2015, 2012, 2010, 2007, 2006, 2004, 2001 and 1997.

Labels to check out: Villa I Cipressi, Amantis, Mocali Riserva, La Colombina, Innocenti, Le Gode.

SYRAH

This dark red grape variety is also called shiraz. It comes from France originally, but is now grown around the world. It's a bold, meaty wine that pairs well with darker meats and loads of spice. It carries notes of blueberry and black plum, but can also be chocolatey with tones of tobacco

and green peppercorn. Durif, or petit syrah, is a cross-bred grape that has thicker skins and produces a full-bodied, tannic wine. It's planted widely in California.

Labels to check out: Cypress Vineyards, Clos du Bois, Bogle California.

ROSE

These wines incorporate color from the grape skins, but not quite enough to make it a true red. The color can range from pale pink to light

orange to a near purple, depending on what grapes and techniques are used. Rose wines can be still or sparkling and have a wide range of sweetness. It's grown around the world and, contrary to popular belief, it's not made by mixing red wine and white wine. That practice is actually forbidden by law in France, excepting champagne.

Labels to check out: Chateau d'Esclans, Hampton Water, Miraval Provence, Wolfffer Estate.

Cider Rules

Nothing says cozy like a warm mug of apple cider and nothing needs cozy like a stolen few hours in front of the fire amid the hustle and bustle of the holidays.

Up your relaxation game with these great cider recipes.

SLOW COOKER CARAMEL APPLE CIDER

Makes 12 servings. Recipe is from Taste of Home.

Ingredients

8 cups apple cider or juice
1 cup caramel flavoring syrup
1/4 cup lemon juice
1 vanilla bean
2 cinnamon sticks
1 tablespoon whole allspice
Whipped cream, hot caramel ice cream topping and cinnamon sticks, for garnish

Directions

1. In a three-quart slow cooker, combine the cider, caramel syrup and lemon juice. Split and scrape the vanilla bean, then add the seeds to the cider mixture. Place the bean, cinnamon sticks and allspice on a double thickness of cheesecloth, then bring up the corners to tie with a string, forming a bag. Add to the cider mixture.

2. Cover and cook on low for 2-3 hours or until heated through. Discard the spice bag. Pour cider into mugs and garnish with whipped cream, caramel topping



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and additional cinnamon sticks.

HOMEMADE APPLE CIDER

Makes 12 servings. Recipe is from Gimme Some Oven.

Ingredients

10-12 medium apples, any type or assorted types, quartered
2 oranges, quartered and peeled, if you want your cider

less tart

4 cinnamon sticks
1 tablespoon whole cloves
Optional seasonings: 1 teaspoon whole allspice, 1 whole nutmeg or 1 inch fresh ginger
16 cups water, more or less
1/2 cup sweetener, such as brown sugar or maple syrup

Directions

1. Combine all ingredients in a

stockpot. Cover with the water, leaving an inch or two of space.

2. Turn on high heat until it reaches a simmer, then reduce to medium low and cover and simmer for about 2 hours or until the apples are completely soft.

3. Mash the apples and oranges with a potato masher or a wooden spoon. Cover and simmer for another hour.

4. Strain using a fine-mesh

strainer or cheesecloth. Press the solids against the strainer to release all of the juices. Discard solids.

5. Stir in the sweetener.

6. Serve warm. Garnish with orange slices and cinnamon sticks.

APPLE CIDER COOKIES

Makes 40 cookies. Recipe is from Betty Crocker.

Ingredients

2 tablespoons sugar
1 0.74-ounce package apple cider instant drink mix
1 1/2 teaspoons ground cinnamon
1 17.5-ounce pouch sugar cookie mix
1/2 cup butter, softened
1 egg
3/4 cup finely chopped peeled apple, or about 1 medium apple

Directions

1. Heat oven to 375 degrees. In a small bowl, mix sugar, a teaspoon of the apple cider drink mix and 1/2 teaspoon cinnamon. Set aside.

2. In a large bowl, stir cookie mix, softened butter, egg, the rest of the cider drink mix and cinnamon until a soft dough forms. Stir in apple pieces until combined. Shape the dough into 40 1 1/4-inch balls. Roll the balls in the sugar-spice mixture and place 2 inches apart on ungreased cookie sheets.

3. Bake 7-9 minutes or until the edges are set and light golden brown. Cool one minute, then remove to a cooling rack. Cool completely, about 20 minutes, before storing in an airtight container.