



Holiday Sips

Help guests ring in the season with these cocktail and mocktail recipes

Pom Fizz Mocktail

From Abigail Kirsch, A Culinary Collective
 ●●● abigailkirsch.com

YIELD: 1 cocktail

INGREDIENTS

- 2 ounces pomegranate juice
- 1 ounce fresh lemon juice
- 1/2 ounce orange juice
- 1/2 ounce cinnamon simple syrup
- 1 ounce sparkling cider
- Pomegranate seeds for garnish

METHOD

Combine the three juices and simple syrup. Stir, pour over ice, and top with sparkling cider.

Smoked Cranberry Old-Fashioned

From Windows Catering
 ●●● catering.com

YIELD: 1 cocktail

INGREDIENTS

- For cranberry simple syrup:**
- 1 twelve-ounce bag of cranberries
 - 1 1/2 cups water
 - 1 cup sugar

For cocktail:

- 1/2 ounce cranberry simple syrup
- 2 ounces of your favorite bourbon
- 2-3 dashes Angostura bitters
- 1 ounce cranberry juice
- Ice

METHOD

For cranberry simple syrup: Combine water, sugar and cranberries in a medium saucepan, and bring to a simmer over medium heat. Simmer for 15 minutes, or until sugar is fully dissolved and cranberries have popped and softened.

Pour the mixture through a fine mesh strainer. Transfer the syrup into a glass container and allow to cool before using.

For cocktail: Combine the cranberry simple syrup, cranberry juice, bourbon, bitters and ice in a glass, and stir to combine. Garnish with rosemary and orange peel as desired.

Place a smoker over the top of your cocktail and fill it with pecan wood chips. With a smoker torch, burn the wood to fill the glass with smoke. Wait 20 seconds, remove smoker, serve, and enjoy!



Espresso Old-Fashioned

From Abigail Kirsch, A Culinary Collective
 ●●● abigailkirsch.com

YIELD: 1 cocktail

INGREDIENTS

- 2 ounces rye whiskey
- 1 ounce Mr. Black Coffee Liqueur
- 1 ounce orange simple syrup
- 1/2 ounce espresso

Dash of orange bitters
 Orange peel and coffee bean for garnish

METHOD

Combine ingredients in shaker, then pour over ice.

White Chocolate Peppermint Martini

From Creations in Cuisine Catering
 ●●● creationsincuisinecaterring.com

YIELD: 1 cocktail

INGREDIENTS

- 1 1/2 ounces white chocolate liqueur (Godiva)
- 1 1/2 ounces vanilla vodka
- 1 ounce creme de cacao (clear/white)
- 1 ounce half-and-half
- 1/2 ounce peppermint schnapps
- White chocolate syrup and crushed peppermints to garnish

METHOD

1. Begin by preparing your martini glass. Rim the edge of the glass with white chocolate syrup, then dip it into crushed peppermint candies or crushed candy canes. Set glass aside.
2. Add the white chocolate liqueur, vanilla vodka, creme de cacao, half-and-half, and peppermint schnapps to a cocktail shaker with ice. Shake, then strain into your prepared martini glass.



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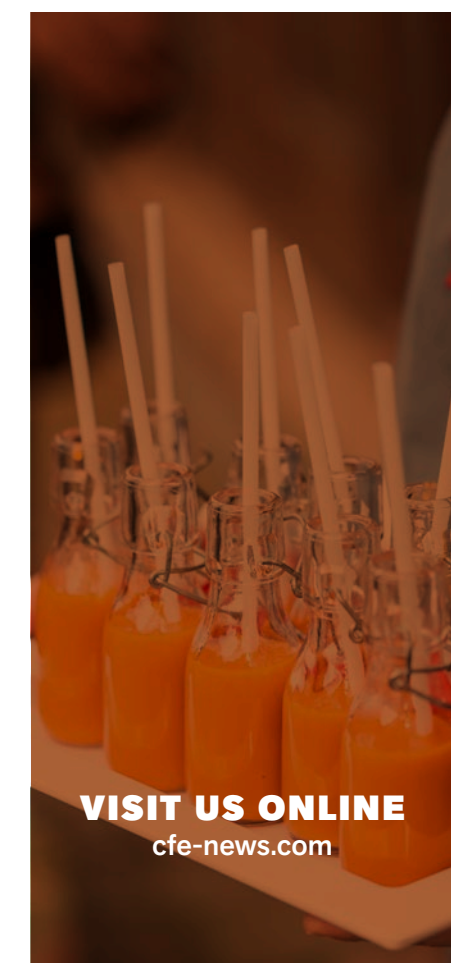
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