

the **12** drinks of christmas

We asked our favorite sommeliers, authors, and cocktail-savvy friends for holiday-inspired drinks to get your party buzzing

1 Pomegranate Passion Float

Pour 1 ounce pomegranate liqueur into a Champagne flute. Add 3 to 4 ounces sparkling wine, leaving at least 1 inch at top of the glass. Add a small scoop of passion fruit sorbet. Makes 1 cocktail.

Reprinted with permission from The Bubbly Bar (Clarkson Potter, 2009) by Maria C. Hunt.

2 Happy Elf

Combine 1 ounce melon liqueur, 2 ounces citrus vodka, and 1 ounce white cranberry juice in an ice-filled shaker. Shake vigorously, and strain into a cocktail glass. Add cherries. Makes 1 cocktail.

LET'S TOAST!
"May your home
always be too
small to hold all
of your friends"
—old Irish toast

3 Euphoric Eggnog

Combine 10 scoops French vanilla ice cream, 1½ cups eggnog, ½ cup bourbon, ½ cup brandy, 2 to 3 tablespoons orange liqueur, and ¼ teaspoon grated nutmeg in a blender. Blend on lowest speed until mixture is smooth. Sprinkle each serving with grated chocolate or nutmeg. Makes 8 to 10 servings.

Reprinted with permission from Southern Cocktails (Chronicle, 2007) by Denise Gee.

THIS
AROMATIC DRINK
IS GREAT FOR
LARGE GROUPS

4 Cupola House Wassail

Combine 1 gallon apple cider, 2 (12-ounce) cans frozen lemonade concentrate, thawed, 3 (3-inch) cinnamon sticks, 1 tablespoon ground cloves, and ½ teaspoon ground allspice in a large nonaluminum pan. Bring to a boil, reduce heat, and simmer 15 minutes. Place 4 dried apple rings, 1 thinly sliced orange, and 1 thinly sliced lemon in the bottom of a punch bowl. Add 4 cups white wine. Stir in warm cider mixture. Makes 22 cups.

The Cupola House, a historic home and gardens on Edenton Bay in North Carolina, serves this warm and soothing wassail every year during its holiday celebration.

SECRET
INGREDIENT:
ICE CREAM!

Ever wonder why we clink glasses when we toast? This ancient tradition was believed to drive away evil spirits. Etiquette experts say to make eye contact, but it's not necessary to tap glasses with everyone at the table

5 Winter Spritzer

Combine ½ ounce hazelnut liqueur and ½ ounce apple brandy in a small measuring cup. Add 4 apple slices, and let soak 1 hour. Pour ¼ ounce liqueur mixture in 4 flutes, and top with sparkling wine. Garnish with liqueur-soaked apple slices. Makes 4 cocktails.

Mistral restaurant at Loews Coronado Bay Resort, Coronado, California



6 Candy Cane Martini

Combine 1 ¼ ounces vanilla vodka, ¼ ounces white crème de cacao, and ¾ ounce peppermint schnapps in an ice-filled cocktail shaker. Shake vigorously, and strain into a cocktail glass. Garnish with peppermint candy. Makes 1 cocktail.

Reprinted with permission from 101 Martinis (Wiley & Sons, 2006) by Kim Haasarud; liquid-architecture.com.

THE LONGER YOU LEAVE THE PEPPERMINT IN, THE PINKER THE COCKTAIL GETS

8 Spiced Apple Brandywine

Heat 1 cup spiced apple cider, ¼ cup red grape juice, and 1 to 2 teaspoons balsamic vinegar in a saucepan until warm. Pour into 2 brandy snifters. Makes 2 cocktails.

Reprinted with permission from Zero-Proof Cocktails (Ten Speed Press, 2009) by Liz Scott.

IT'S NON-ALCOHOLIC

LET'S TOAST!
"Here's to us that are here, to you that are there, and the rest of us everywhere"
—Rudyard Kipling



STAFF FAVORITE!

7 Christmas Eve Hot Chocolate

Combine 12 ounces strong black coffee, 8 ounces chopped dark chocolate, and ¼ cup sugar in a saucepan over medium heat. Cook, stirring constantly, until chocolate has melted. Stir in 3 ounces coffee liqueur, 3 ounces dark crème de cacao, and 2 ounces grappa or brandy. Serve in tiny espresso cups topped with a dollop of whipped cream. Makes 8 servings.

Reprinted with permission from Raising the Bar (Artisan, 2004) by Nick Mautone with Marah Stets.

CHEERS FROM AROUND THE WORLD

Amaze your friends with these easy toasts

- FRENCH**
À votre santé! (To your health!)
- GERMAN**
Prost! (Cheers!)
- HEBREW**
L'chayim! (To life!)
- ITALIAN**
Cin cin! (Cheers!)
- JAPANESE**
Kanpai! (Cheers!)
- PORTUGUESE**
Saúde! (Health!)
- SPANISH**
¡Salud! (Health!)

9 Feliz Navidad

Pour 1 ounce blue Curaçao, 1 ounce tequila, 1 ounce fresh lime juice, and 4 ounces sparkling wine into a red wine glass filled with 4 or 5 ice cubes. Stir and garnish with an orange slice. Makes 1 cocktail.

Reprinted with permission from Holiday Cocktails (Chronicle, 2003) by Jessica Strand.



GARNISH WITH AN EDIBLE FLOWER, LIKE A PANSY OR NASTURTIUM

BUY ORANGE BITTERS FOR THIS KILLER DRINK AT STIRRINGS.COM

10 Spicy Pear-tini

Combine 1 ounce pear vodka or pear brandy, 1 ounce spiced rum, and 1 ounce pear nectar, apple juice, or orange juice in an ice-filled shaker. Shake vigorously, and strain into a cocktail glass rimmed with cinnamon sugar. Garnish with a sliced pear. Makes 1 cocktail.

RIMMING THE GLASS IS A MUST—FIRST, DIP GLASS IN JUICE OR SUGAR SYRUP, THEN DIP IN CINNAMON SUGAR



11 New Year's Eve Sparkler

Combine 2 chilled (750-ml) bottles sparkling wine, 1 fifth brandy, 10 ounces pomegranate juice concentrate, and 1 quart chilled club soda in a large punch bowl. Makes 40 servings.

Reprinted with permission from Highballs High Heels (Chronicle, 2001) by Karen Brooks, Gideon Bosker, and Reed Darmon.



12 Holiday Mojito

Rub a lime wedge around rim of a glass, and dip in sparkling sugar. Place 3 rounded teaspoonfuls of Marinated Cranberries (to make, cover fresh cranberries with orange-flavored rum for 2 days to 2 weeks) in the glass; muddle until berries are crushed. Add 3 lime wedges, 3 orange wedges, and 3 fresh mint leaves; muddle. Stir in 1 ½ ounces rum, 1 ounce orange bitters, 1 ounce cranberry juice, 1 ounce fresh orange juice, and 1 ounce Mint Syrup (recipe at right). Add cracked ice, and top with club soda. Stir. Makes 1 cocktail.

Adam Seger, Sommelier, Nacional 27, Chicago

MINT SYRUP

Combine 1 cup water, 1 cup sugar, and 1 ½ cups fresh mint in a saucepan over medium-high heat. Bring to a boil, stirring until sugar dissolves. Remove from heat, and let stand 30 minutes. Strain and chill until ready to use. Makes 1 ½ cups.