



ULTIMATE GUIDE TO *Holiday Beverages*

TOP 10
Beverages

HOW-TO
TIPS



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Editorial Note

This year the hottest parties will be featuring cocktails—full of flavors and colors. We also love cocktail parties since you can do most of the work ahead of time, allowing you to enjoy time with your guests. If you think a cocktail party sounds difficult, don't worry. With the proper planning, the right quick and easy recipes and a few tips and hints, you'll discover it can be easier than you imagined.

This collection of five-star, top-rated cocktail recipes is a wonderful mix of old standbys and some of this season's favorites. And don't forget to check out pg. 8 for great tips and hints to help you with your planning.

Wishing you the best,

The staff at Allrecipes

Top Ten Beverages



Cosmopolitan

Submitted by: Goldie

"This is a civil cocktail mon cherie!"

Original recipe yield: 1 servings.



INGREDIENTS:

1 (1.5 fluid ounce) jigger vodka
1/2 fluid ounces cointreau
1 teaspoon fresh lime juice
1 1/2 fluid ounces cranberry juice
1 twist lime zest, garnish

DIRECTIONS:

Pour all the ingredients into a shaker with lots of ice. Shake vigorously for several seconds and strain into a cocktail glass. Garnish with a lime twist.



Awesome Apple Martinis

Submitted by: Stacia Gowens

"This is a wonderful libation for summertime—or year-round."

Original recipe yield: 1 servings.



INGREDIENTS:

1 fluid ounce apple schnapps
1 fluid ounce vodka
1 fluid ounce apple juice

DIRECTIONS:

In a cocktail shaker full of ice, combine apple schnapps, vodka and apple juice. Mix well. Pour into glasses and garnish with a slice of Granny Smith apple.



Chocolate Martini a la Laren



Submitted by: TMoore

“Chocolate HEAVEN! I used to work at a fine dining restaurant. The bartender used to create special drinks just for me since he knew I was a light drinker. He concocted this recipe and I’ve been hooked ever since! Chocolate martinis rock!”

Original recipe yield: 2 servings.

INGREDIENTS:

4 fluid ounces chocolate liqueur
3 fluid ounces vodka
1 (1 ounce) square semisweet chocolate, grated

DIRECTIONS:

In a cocktail mixer full of ice, combine chocolate liqueur and vodka. Shake vigorously and strain into 2 chilled martini glasses. Garnish with chocolate shavings.



Coquito



Submitted by: Brandy

“Very yummy creamy tropical coconut eggnog made with spices and white rum. It is always requested at my holiday gatherings. (And sometimes gets selfishly hidden in the fridge by the hostess.) Serve in glass cups and sprinkle with more cinnamon if desired. Feliz Navidad!”

Original recipe yield: 10 servings.

INGREDIENTS:

2 egg yolks, beaten
1 (12 fluid ounce) can evaporated milk
1 (14 ounce) can cream of coconut
1 (14 ounce) can sweetened condensed milk
1/2 cup white rum
1/2 cup water
1/4 teaspoon ground cloves
1/2 teaspoon ground cinnamon
1 teaspoon vanilla extract

DIRECTIONS:

In the top of a double boiler, combine egg yolks and evaporated milk. Stirring constantly, cook over lightly simmering water until mixture reaches a temperature of 160 degrees F (71 degrees C). The mixture should be thick enough to coat the back of a spoon.

Transfer mixture to a blender, and add cream of coconut, sweetened condensed milk, rum, water, cloves, cinnamon, and vanilla. Blend for about 30 seconds. Pour into glass bottles, and chill overnight.



Amazingly Good Eggnog



Submitted by: Nataliesmom

"It's taken me several years to perfect this recipe. Now everyone asks, 'When are you making the eggnog?' It's a bit of work to make, but well worth it. You'll never buy store-bought eggnog again! Enjoy."

Original recipe yield: 10 servings.

INGREDIENTS:

4 cups milk
5 whole cloves
1/2 teaspoon vanilla extract
1 teaspoon ground cinnamon
12 egg yolks
1 1/2 cups sugar
2 1/2 cups light rum
4 cups light cream
2 teaspoons vanilla extract
1/2 teaspoon ground nutmeg

DIRECTIONS:

Combine milk, cloves, 1/2 teaspoon vanilla, and cinnamon in a saucepan, and heat over lowest setting for 5 minutes. Slowly bring milk mixture to a boil.

In a large bowl, combine egg yolks and sugar. Whisk together until fluffy. Whisk hot milk mixture slowly into the eggs. Pour mixture into saucepan. Cook over medium heat, stirring constantly for 3 minutes, or until thick. Do not allow mixture to boil. Strain to remove cloves, and let cool for about an hour.

Stir in rum, cream, 2 teaspoon vanilla, and nutmeg. Refrigerate overnight before serving.



Wassail



Submitted by: Mathilda

"Made famous by that caroling song. This drink will warm you from head to toe."

Original recipe yield: 25 servings.

INGREDIENTS:

8 lady apples
4 whole allspice berries
1 cinnamon stick
4 whole cloves
1/2 teaspoon ground nutmeg
1/2 teaspoon ground ginger
2 liters ginger ale
25 fluid ounces sherry
1 cup brandy
1 cup milk

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C). Place whole apples on a baking sheet and bake until brown and tender, about 25 minutes.

Gently crush the allspice berries and break up the cinnamon stick. Place the allspice, cinnamon, cloves, nutmeg, and ginger in a cheesecloth bag.

In a large sauce pan place 2 cups of the ginger ale and the spice bag. Bring to a boil, reduce heat and simmer for 10 minutes. Remove spice bag and add the remaining ginger ale, the sherry and the brandy heat until hot. **DO NOT BOIL!** Whisk in milk and pour into a punch bowl garnish with the baked apples.



Pomegranitini

Submitted by: MGHOTBI

“A twist on the cosmopolitan! Sip slowly — very dangerous!”

Original recipe yield: 1 servings.



INGREDIENTS:

2 fluid ounces vodka
2 fluid ounces orange liqueur
2 fluid ounces pomegranate juice
1 cup crushed ice
1 twist lemon zest

DIRECTIONS:

Pour vodka, orange liqueur, and pomegranate juice in a shaker, and add crushed ice. Shake vigorously, and strain into glass. Garnish with twist of lemon zest.



Lemon Drop

Submitted by: EDandy

“Fresh squeezed lemon juice with vodka. It just doesn’t get better than that.”

Original recipe yield: 4 servings.



INGREDIENTS:

4 fluid ounces fresh lemon juice
2 fluid ounces vodka
1 teaspoon white sugar
Crushed ice
1 lemon, sliced
4 sprigs fresh mint

DIRECTIONS:

In a mixing glass, combine lemon juice, vodka and sugar. Stir until dissolved, then pour into glasses filled with ice. Garnish with a lemon slice and sprig of mint.



Ginger Champagne



Submitted by: Genevieve

"Perfect drink for sushi lovers!! Use a good-quality champagne for best results."

Original recipe yield: 1 servings.

INGREDIENTS:

3 strips pickled ginger
1 cup ice cubes
1 fluid ounce vodka
1/2 cup champagne

DIRECTIONS:

Place the ginger strips into a shaker and press to release the flavor.
Add the ice cubes and vodka; shake and strain into a champagne glass.
Top with champagne.



Red Apple Martini



Submitted by: HAWKLANE

*"My favorite local bar shared this recipe with me.
Tastes just like a Washington red apple!"*

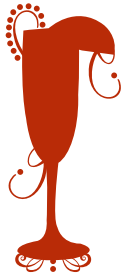
Original recipe yield: 1 servings.

INGREDIENTS:

1 (1.5 fluid ounce) jigger sour
apple schnapps
1 (1.5 fluid ounce) jigger
Canadian whiskey
1 (1.5 fluid ounce) jigger
cranberry juice

DIRECTIONS:

Fill a drink shaker with ice, and pour in the sour apple schnapps,
whiskey, and cranberry juice. Shake well, then strain into a martini glass.



Host a Festive Cocktail Open House

Take the fuss out of planning an elegant cocktail event with these easy tips.

Do the math

On average, you can pour six glasses of wine from each bottle. To determine the number of bottles you'll need, multiply the number of glasses of wine each guest will drink and divide that number by six. While you can make an even split between serving red and white wines, don't be afraid to stick to one selection for the whole evening, such as a seasonal Riesling, for example. If your friends are mostly red wine drinkers, supply more bottles of red.

Wine, beer and liquor

While wine is generally the most commonly-consumed beverage during the holidays, you should also keep a stash of beers and liquors on hand. Don't forget to balance out your selections with a few non-alcoholic juices and punches, like mulled cider or eggnog.

Make a list, check it twice

Don't forget that this party is yours to enjoy as well. Ensure that you'll enjoy your time with your guests by planning ahead. Make a complete shopping list (wines, liquors, juices, garnishes, decorations, cups, utensils, etc.) and a game plan—an hour-by-hour schedule for the day of the party. If you'll be serving cocktails, the list should cover a well-equipped and well-organized bar. Make sure you have plenty of clean barware handy and leave a drink mix guide out in the open. If your guests are pouring their own drinks, this will encourage them to experiment.

Serve it up Save time by setting out your liquor station a day or two ahead of your party. Arrange glassware, napkins, toothpicks and bottle openers. Save preparing garnishes until the day of the party. An hour before the party, remove the corks from a few bottles of wine for easy pouring.

Clean as you go

It helps to have conveniently-located recycling bins in each room—that way you won't end the evening with tables full of empty bottles. For a colorful touch, disguise recycling containers as large wrapped gifts.

Pair the perfect munchies

If the cocktails are going to be the focus, finger foods and purchased snacks can go a long way. Put out bowls of nut mixes and select a few chip and dip combinations to round things out.