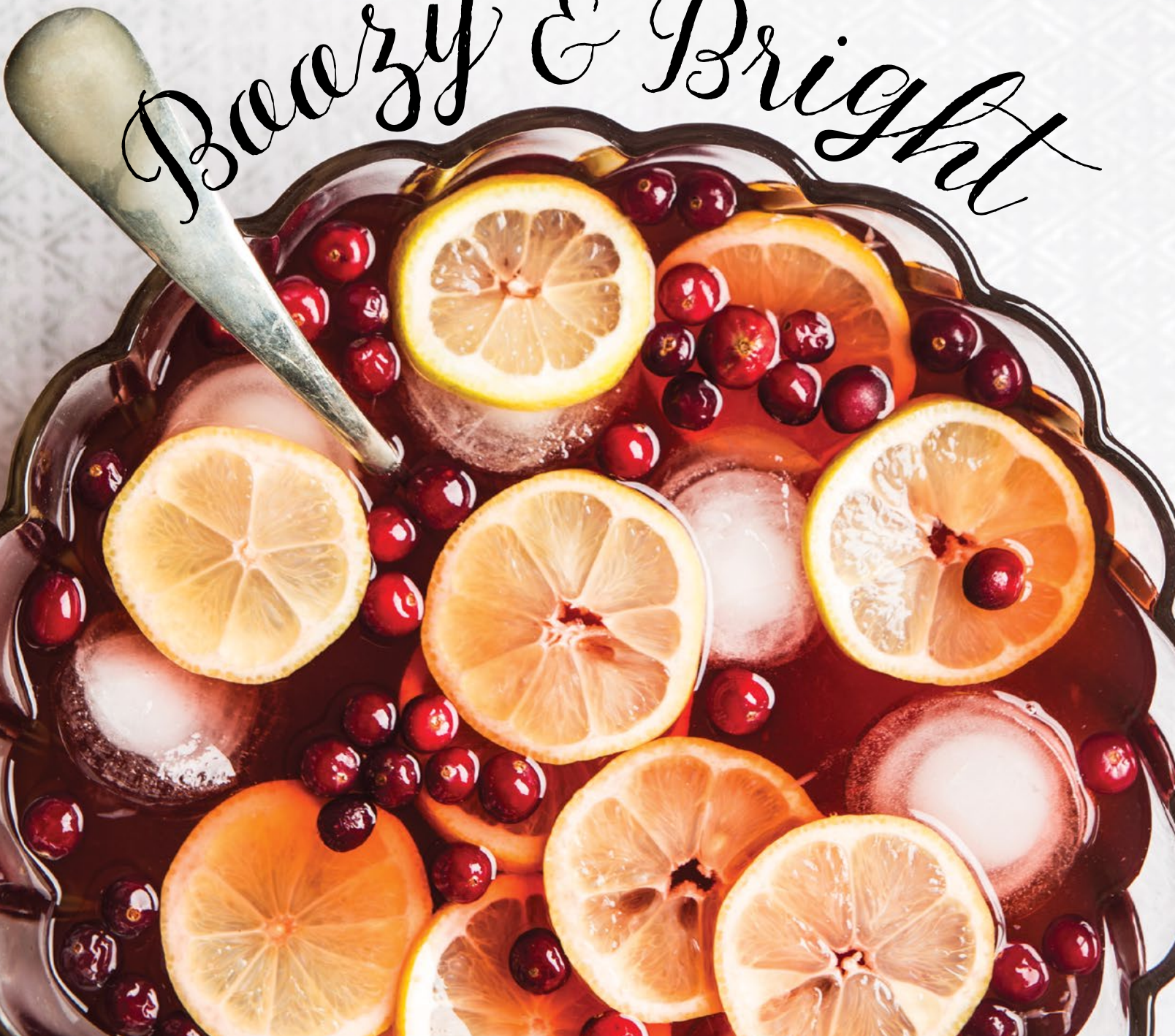


HOLIDAY
COCKTAILS
from
imbibe

Boozy & Bright



BOOZY *and* BRIGHT

Holiday traditions usually develop over the course of years, but some things become festive favorites quicker than others. This year, we're celebrating our new book, *Cocktails for the Holidays*, by sharing a sneak peek of eight bartender-recommended seasonal drink recipes. From the smoke of agave spirits to the aromatics of aquavit, these recipes are guaranteed to raise your holiday cocktail game.

Photos by LARA FERRONI

VIXEN

When asked what sparked the invention of this punch, Ryan Goodspeed responded instantly, "Mediocre, watery cranberry juice." During the holiday season, poor-quality cranberry juice too often ruins an otherwise excellent drink, so Goodspeed set out to make his own. It's a breeze to put together, dazzles with tartness and draws you in with a wintry perfume of fresh rosemary.

3 cups vodka
12 oz. rosemary-infused cranberry juice
8 oz. Aperol
4 oz. simple syrup (1:1)
2 oz. fresh lemon juice
2 cups soda water (optional)

Tools: large pitcher, punch bowl

Glass: rocks

Garnish: fresh cranberries and lemon wheels

Combine the first 5 ingredients in a large pitcher and refrigerate until chilled. Pour into a punch bowl filled with large ice cubes and stir. Add the soda water, if desired. Float fresh cranberries and lemon wheels as garnishes. Serves 12-16.

Rosemary-Infused Cranberry Juice

4 (12-oz.) bags frozen or fresh cranberries
8 cups water
10 sprigs fresh rosemary

Combine the cranberries with 4 cups of the water in a large pot. Cook over medium-high heat, stirring frequently so as not to burn the fruit. When the cranberries soften and become mushy, add the remaining 4 cups of water and the rosemary. Bring the mixture to a boil, remove from the heat and cool for 15 minutes. Strain the juice into a glass bottle, discarding the berries and rosemary. Cover and refrigerate for up to 2 weeks.

Ryan Goodspeed
The Cypress Room, Miami, Florida

tip

A muffin tin works great for making large ice cubes that look festive and melt slowly.





SANTA CLARA CHRISTMAS

This recipe from Nashville cocktail consultant Alan Kennedy combines equal parts blanco tequila, aged mezcal, yellow Chartreuse and sweet vermouth for a party-ready punch that can be easily multiplied. "From the warmth of the tequila to the spice of Chartreuse to the smoke of mezcal," says Kennedy, "each sip reminds me of sitting in front of a fire with all the winter spices in the air."

6 oz. blanco tequila
6 oz. reposado mezcal
6 oz. yellow Chartreuse
6 oz. sweet vermouth

Tools: large pitcher, strainer
Glass: coupes
Garnish: orange twists

Combine all ingredients in a pitcher. Add ice and stir to chill. Strain into chilled coupes and garnish. Serves 8.

Alan Kennedy
Nashville, Tennessee



FAIRYTALE OF NEW YORK

"The notes of spice, vanilla and toffee from the whisky go nicely with the hint of orange, which pairs perfectly with the slight sweetness of the apple and pear syrup," says Toronto bartender Dave Mitton of this twist on the classic Old Fashioned. "And that touch of cinnamon and walnut from the bitters brings it all together and makes a damn good Canadian version of an Old Fashioned."

1 piece of orange peel
(about 1 by 2 inches)
¾ oz. Winter Warmth Syrup
2 dashes of Fee Brothers black
walnut bitters

2 oz. Canadian whisky (Mitton
uses Forty Creek barrel select)

Tools: mixing glass, muddler,
barspoon, strainer

Glass: Old Fashioned

Place the orange peel in a mixing
glass, pour in the syrup and
bitters, and muddle. Pour in the
whisky, add ice, and stir to chill.
Strain over 1 large ice cube in an
Old Fashioned glass.

Winter Warmth Syrup

1½ cups water
1 cup Demerara sugar
½ apple, peeled, cored and diced
½ pear, peeled, cored and diced

12 walnut halves
3 cinnamon sticks, broken up
6 whole cloves
1 whole nutmeg

Combine all ingredients in a
saucepan over medium heat.
Bring to a simmer, stirring until
the sugar dissolves, and simmer
for 10 to 20 minutes. Remove
from the heat and cool. Strain
into a clean glass bottle, cover
and refrigerate for up to 2 weeks.
Makes about 2 cups.

Dave Mitton
The Harbord Room, Toronto

ST. KNUT'S DAY

"In Scandinavia, St. Knut's Day marks the end of the Christmas season," says bartender Dave Shenaut. "Christmas trees are taken down, and a tradition similar to trick-or-treating is observed—adults and children go door-to-door to their neighbors' homes and are invited in for festive snacks and beverages." As a nod to that tradition, Shenaut created this cocktail—perfect for ringing in the New Year.

1 oz. aquavit
½ oz. honey syrup (2:1)
¾ oz. fresh lemon juice
2 dashes Peychaud's bitters
3 oz. chilled prosecco

Tools: shaker, strainer
Glass: coupe or flute
Garnish: lemon twist, whole star anise

Combine the first 4 ingredients in a shaker. Add ice and shake well. Strain into a chilled coupe, top with prosecco, and garnish.

Dave Shenaut
Raven & Rose, Portland, Oregon

tip

To turn this cocktail into a punch, simply add all of the ingredients to a punch bowl with a large block of ice and serve immediately while the bubbly still has its bubbles.





HOT BUTTERED CIDER

Every winter, New York bartender Naren Young turns to his go-to recipe for holiday gatherings. Combining spirits, lemon juice, maple syrup, apple cider, plenty of seasonal spices and a dab of butter for good measure, it's a festive cross between a spiked cider and a hot buttered rum.

6½ cups fresh apple cider
12 oz. applejack
2 oz. St-Germain elderflower liqueur
2 oz. amaretto
2 oz. fresh lemon juice
1 oz. maple syrup
2 cinnamon sticks
3 whole star anise
1 whole clove
¼ tsp. freshly grated nutmeg
½ vanilla bean, split lengthwise and seeds scraped out (use both the pod and the seeds)

Tools: ladle

Glass: teacups or toddies

Garnish: unsalted butter and ground cinnamon


Combine all ingredients in a large pot, stirring to blend. Bring to a low boil and remove from the heat. Ladle into heated cups. Add a small dab of butter and a dusting of ground cinnamon to each cup. Serves 10-12.

Naren Young, New York City



tip

If you don't happen to have applejack on hand, bourbon will work just as well.





EBENEZER SCROOGE

This cocktail from Seattle barman Kenaniah Bystrom turns one of the most bitter bar mixers, Cynar, into a supple holiday sipper. "At Essex we often use bitter liqueurs as the foundation for our drinks," Bystrom says. "So I started with Cynar for depth and balanced it out with ginger and brown sugar for spicy sweetness, lemon for brightness, and sparkling wine for a dry fizz."

1½ oz. Cynar
¾ oz. ginger liqueur
½ oz. fresh lemon juice
1 tsp. brown sugar
1 dash Angostura bitters
2 oz. chilled sparkling wine

Tools: shaker, strainer
Glass: flute
Garnish: freshly grated nutmeg

Combine the Cynar, ginger liqueur, lemon juice, brown sugar and bitters in a shaker. Add ice and shake well. Strain into a chilled flute, top with the sparkling wine, and garnish.

Kenaniah Bystrom
Essex, Seattle



DUTCH COCOA

"The ingredients all work in such harmony," says Brandon Wise of this winter warmer, noting that the genever introduces subtle maltiness, while Chartreuse lends an herbaceous complexity and triple sec helps round out the flavors. "It's an anytime drink during the holidays," Wise adds, "perfectly suited for caroling, raucous holiday parties or watching the snowflakes descend from the heavens."

5 oz. freshly made hot chocolate
(see page 20 for recommendations)
1 oz. genever
¼ oz. green Chartreuse
¼ oz. triple sec

Tools: bar spoon

Glass: mug

Garnish: Chartreuse Whipped Cream
and chocolate curls (optional)

Combine all ingredients in a mug and stir to combine. Garnish liberally with Chartreuse whipped cream and top with chocolate curls, if desired.

Chartreuse Whipped Cream

¼ cup heavy whipping cream
½ oz. green Chartreuse
1 tsp. granulated sugar

Whisk ingredients together in a small bowl until soft peaks form. Refrigerate for up to 1 week. Makes about a ½ cup.

Brandon Wise
Imperial and Penny Diner,
Portland, Oregon

YULETIDE WAVE

Think tiki drinks aren't made for the holidays? "Tiki drinks tend to use spices and flavors that are traditional in the United States for holiday baking, so it seems natural to start there," says Martin Cate of this recipe, which combines allspice and vanilla with the bright zing of lemon and pineapple. As for the drink's unique combination of rum and bourbon? "That was how my mother-in-law used to make a particularly brutal family egg nog recipe," Cate adds.

15 oz. pineapple juice
7½ oz. fresh lemon juice
5 oz. vanilla syrup, homemade or store-bought
10 oz. bourbon
10 oz. aged rum
5 oz. pear liqueur
2½ oz. allspice liqueur
Large pieces of ice (see Tip)

Tools: large pitcher, barspoon, punch bowl
Glass: punch cups
Garnish: ground cinnamon and cinnamon sticks (optional)

Combine all ingredients in a pitcher and stir to combine. Cover and refrigerate for at least 4 hours. Place several large chunks of ice in a punch bowl, pour in the punch and stir. Sprinkle ground cinnamon over the surface and serve in punch cups, placing a cinnamon stick in each, if desired. Serves 10.

Vanilla Syrup

Combine 1 cup of granulated sugar and 1 cup of water in a saucepan over medium heat and stir until the sugar dissolves. Remove from the heat, add 1 vanilla bean (split), stir and let cool to room temperature. Strain into a clean glass jar (or leave the vanilla bean in the syrup for a stronger vanilla flavor), cover and keep refrigerated for up to 2 weeks.

Martin Cate, Smuggler's Cove, San Francisco

tip

Make sure this punch is nice and cold before serving. For the ice, freeze water in a couple of loaf pans. When the ice is ready, use an ice pick to chisel off some chunks.



Find many more festive cocktail recipes in our new book, *Cocktails for the Holidays*, available at imbibemagazine.com/shop