

Recipes from the



THE HOLIDAY PICKER UPPER

1 oz black tea, unsweetened
.75 oz amaretto
.25 oz lime juice
.5 oz cinnamon simple syrup
Arabica coffee soda
Mint as garnish

Muddle the mint in a mixing tin. Add tea, amaretto, lime juice and cinnamon syrup to tin. Shake. Pour contents into iced rocks glass. Top with Arabica coffee soda. Garnish with mint. Take #gentleladyships.



Photo by Thomas Runion.



Photo by Thomas Runion.

EVERYTHING NICE

1 oz whiskey
2 oz apple cider
1 oz cranberry juice
1 oz cinnamon syrup
½ oz lime juice
Cinnamon sticks, star anise, cranberries and apple slices as garnish

In a mixing tin, add whiskey, apple cider, cinnamon syrup, cranberry and lime juice. Add ice to tin, secure lid, then shake passionately. Strain cocktail mixture into a glass full of ice. Lovingly add garnishes. Enjoy.

This cocktail can easily be upgraded for a whole punch bowl when hosting a gathering. Simply multiply the ingredients by your number of guests, and load the bowl with ice.

CHERRIES JUBILEE

1 oz Mozart chocolate liqueur
1 oz Cognac Pasquet 7 year
¾ oz pomegranate juice
¾ oz cherry syrup
2 oz coconut water
Sugar-rolled pomegranate seeds or maraschino cherry as garnish

Add Mozart chocolate liqueur, cognac, pomegranate juice, coconut water and cherry syrup to a mixing tin full of ice. Secure the lid, then shake passionately. Strain mixture into tall glass full of ice. Top with coconut water. Lovingly place pomegranate seeds or cherry garnish. 🍒



Photo by New Moon Visuals.