



## Holiday Beverages

### BUTTERED RUM SPICED CIDER

- 6 cups apple cider
- 1/2 teaspoon whole cloves
- 1/4 teaspoon ground cinnamon
- 3 cinnamon sticks
- 6 tablespoons butter
- 6 tablespoons packed brown sugar
- 3/4 cup rum

Heat cider, cloves, nutmeg, ground cinnamon and cinnamon sticks to boiling in a 3-quart saucepan over medium-high heat, reduce heat to low. Simmer uncovered for 10 minutes. Strain cider mixture to remove cloves and cinnamon sticks if desired. For each serving, place 1 tablespoon butter, 1 tablespoon brown sugar and 2 tablespoons rum in a mug. Fill with hot cider.

### HOLIDAY MIMOSA

- 6 tablespoons Grand Marnier or orange flavored liqueur
- 2 tablespoons granulated sugar
- 1 (750-ml) bottle chilled champagne
- 1 cup fresh orange juice

Pour the Grand Marnier in a bowl. Put the sugar in a saucer. Dip the rims of champagne glasses first in the Grand Marnier, then in the sugar to form a crust. Fill each champagne glass with 3 parts champagne and 1 part orange juice.

### WHITE CHRISTMAS DREAM

- 1 ounce amaretto
- 1 ounce heavy cream
- 1 ounce vodka

Mix all ingredients with ice in a shaker. Strain into a chilled cocktail glass and garnish with nutmeg if desired.

### WARM CRANBERRY PUNCH

- 1.2 cup sugar
- 64 ounces cranberry juice cocktail
- 12 ounces frozen lemonade cocktail
- 4 cups water
- 3 cinnamon sticks
- 8 whole cloves
- 1 teaspoon ground allspice
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg

Combine all ingredients in a large saucepan. Simmer 30 minutes. Remove all whole spices before serving. Garnish with orange slices. Can also be served cold!

### FLAMING CHRISTMAS PUNCH

- Yes, you set it on fire!*
- 3 cups strong tea
- 2 (750-ml) bottles dry red wine
- 1 (750-ml) bottle dark rum
- 1 lb. superfine sugar
- Juice of 1 large orange
- Juice of 1 lemon

Heat wine, tea and fruit juices, but do not boil. Transfer the punch to a heat-proof punch bowl. Put sugar into a large ladle and saturate with rum. If ladle is not large enough for all the sugar, put remainder in punch bowl. Ignite rum in ladle and pour blazing into punch. Stir well, extinguish flames, and then pour remainder of rum into punch. Stir again and serve.

### ORIGINAL EGGNOG

- 12 large eggs, separated
- 1 1/2 quarts superfine sugar
- 1 1/2 quarts heavy cream
- 1 quart whole milk
- 3 cups bourbon
- 1/2 cup dark rum
- 2 cups Cognac
- fresh ground nutmeg

Beat egg yolks until thick and pale. Gradually add and combine sugar. Beat in 1 quart cream and milk. Stir in bourbon, rum and Cognac. Just before serving, beat egg whites until stiff. Fold egg whites into mixture. Whip remaining 2 cups heavy cream until stiff and fold into mixture. Sprinkle with nutmeg.

### CRANBERRY PEAR SPARKLE

- 6 tablespoons pear concentrate
- 1 quart sparkling water
- 1 quart cranberry juice
- 1 medium pear, cut into 1/2" pieces
- Sprigs of fresh mint

Mix the pear concentrate, sparkling water, cranberry juice and chill well. Just before serving add the sliced pear and garnish with mint.

### MOCHA CINNAMON CAFE AU LAIT

- 2 cups low fat milk
- 3 cinnamon sticks
- 20 whole cloves
- 5 ounces milk chocolate, chopped
- 2 ounces bittersweet or semisweet chocolate
- 3 cups fresh brewed strong coffee
- 3 tablespoons golden brown sugar
- 1 1/2 teaspoons vanilla extract
- 1/2 cup chilled whipping cream
- pinch of nutmeg

In a medium saucepan, combine milk, cinnamon sticks and whole cloves. Simmer and then remove from heat. Add all the chocolate and whisk until melted. Cover and let stand for 15 minutes. Then, bring milk mixture back to a simmer and add coffee, 2 tablespoons sugar and 1 teaspoon vanilla. Stir over medium-low heat for five minutes. Do not boil. Meanwhile, beat cream, pinch of nutmeg, 1 tablespoon sugar and 1/2 teaspoon vanilla in small bowl until soft peaks form. Pour coffee mixture into mugs and top with cream. Sprinkle with nutmeg and serve.

### MERRY CHRISTMAS COCKTAIL

- 1 ounce cranberry juice
- 1 ounce gin
- 1 tablespoon lemon juice
- club soda
- creamberrries - dried or fresh
- lemon wedges

Stir the gin, cranberry and lemon juice in a highball glass filled with ice. Top with club soda. Sprinkle with dried or fresh cranberries and a lemon wedge. You can also offer it without the gin for a refreshing non-alcoholic drink.