

rp3

*Presenting Our*

**HAPPIEST  
HOLIDAY  
LIBATIONS**

*From Us to You: 8 recipes to sip and savor*

*Elaine's Ebullient*  
**CHRISTMAS TREE,  
OH! CHRISTMAS TREE**

1½ oz. gin

¾ oz. St. Germain

5 basil leaves

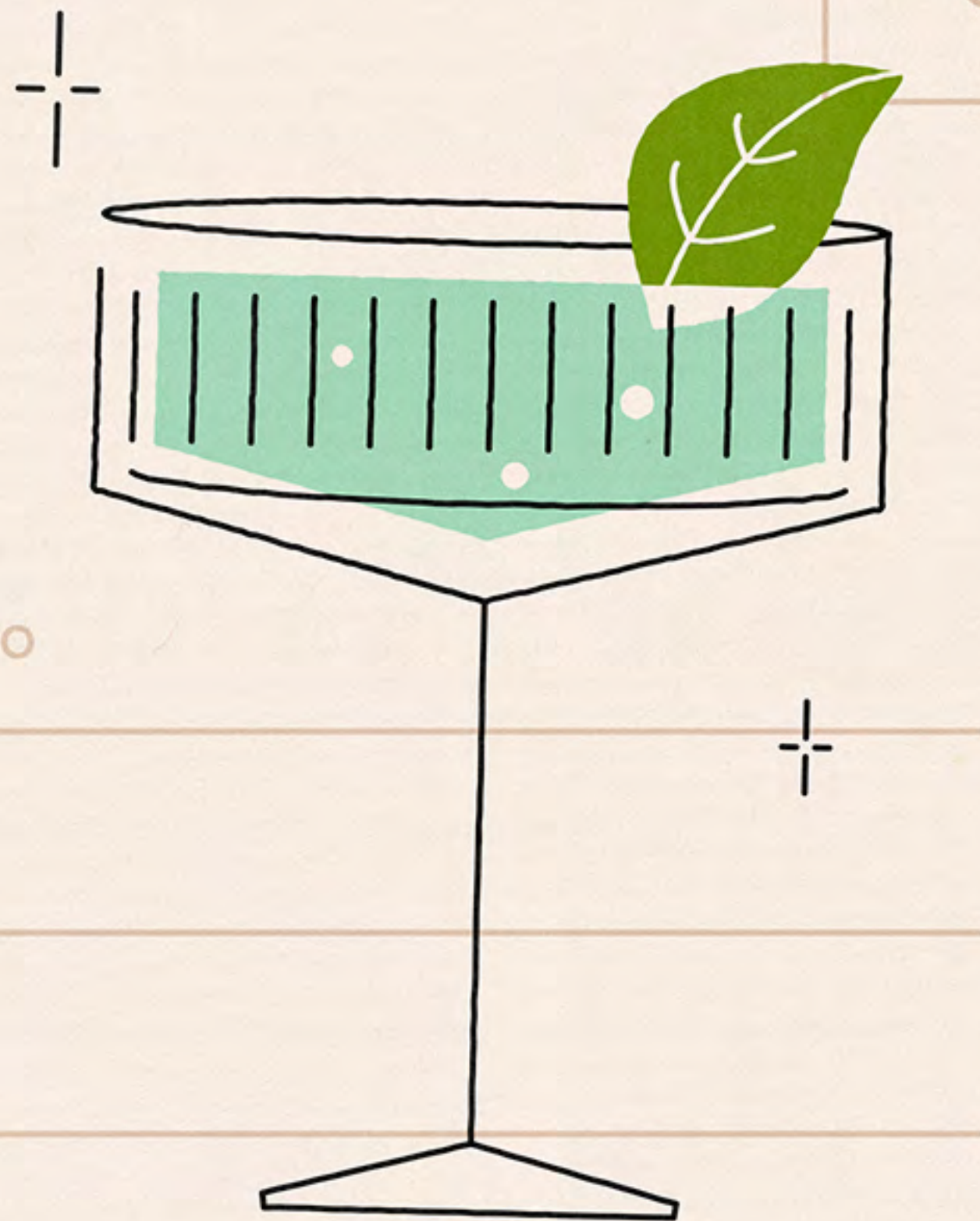
1 oz. lime

Basil leaf, for garnish

- \* *Combine all ingredients in a shaker tin*
- \* *Let sit for 2 to 3 minutes*
- \* *Add ice, shake vigorously, strain into a coupe glass and garnish with a basil leaf*

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*Sabrina's Spectacular*  
**APPLE CINNAMON  
MOSCOW MULE  
MOCKTAIL**

2 oz. apple juice

½ oz. fresh squeezed lime juice

Top with ginger beer

Apple slices, for garnish

- \* *Combine all ingredients*
- \* *Serve in a traditional copper mule cup or a tumbler over ice*
- \* *Add cinnamon sticks & rosemary for extra festive flair*

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# Ingrid's Incredible SWEDISH GLÖGG

Makes about 1½ quarts

2 cinnamon sticks,  
broken into pieces

1 tsp. cardamon pods

1 small piece ginger, peeled

Zest of ½ orange

6 whole cloves

½ cup vodka

1 750 ml. bottle dry red wine

1 cup Ruby Port or Madeira

1 cup granulated sugar

1 tbsp. vanilla sugar

½ cup blanched whole almonds

½ cup dark raisins

- \* *Crush cinnamon and cardamom in a mortar and pestle. Transfer to a small glass jar and add ginger, orange zest, cloves, and vodka. Let sit for 1 day.*
- \* *Strain vodka through a fine-mesh sieve into a large saucepan; discard spices. Add wine, port, granulated sugar, vanilla sugar, almonds, and raisins and heat over medium just until bubbles start to form around the edges.*
- \* *Ladle glögg into mugs, with a few almonds and raisins in each one. Keep any remaining glögg warm over very low heat until ready to serve.*



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*Beth's Buzzing*  
**CRANBERRY  
ST. GERMAIN**

2 oz. vodka

1 oz. St. Germain

1 oz. cranberry juice

Frozen cranberries, for garnish

\* *Combine all ingredients in a cocktail shaker*

\* *Add ice and shake*

\* *Garnish with frozen cranberries  
and serve over ice in a rocks glass*

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# Alex's Alluring COQUITO

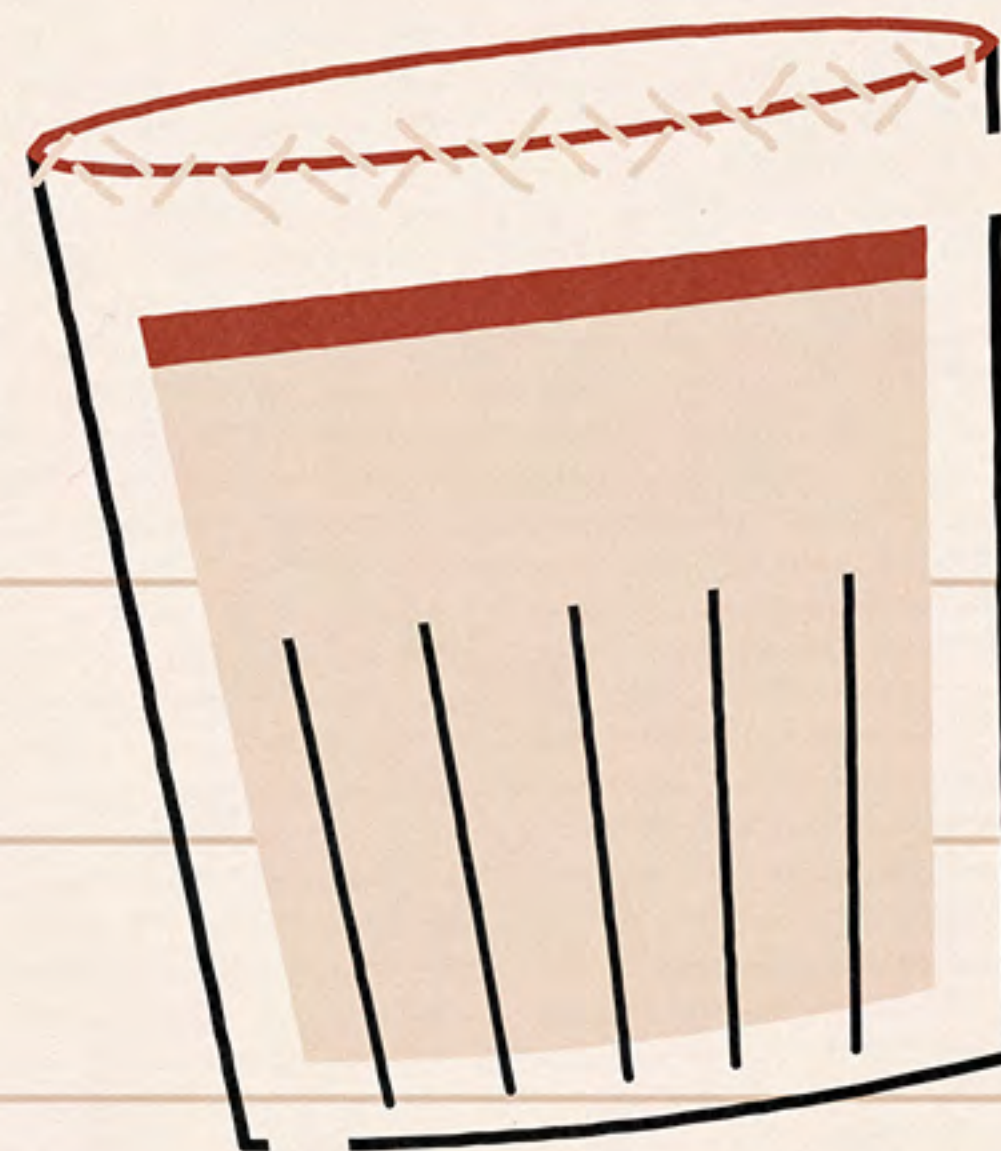
Makes about 2 quarts

- 1 15 oz. can of cream of coconut
- 1 14 oz. can of sweetened condensed milk
- 2 12 oz. cans of evaporated milk
- 1 $\frac{3}{4}$  - 2 cups white rum *pref. Don Q*
- 1 tsp. vanilla extract
- 1-2 tsp. ground cinnamon
- 1 tsp. ground nutmeg

- \* *Combine rum and cinnamon and let sit for at least 1 hour, or up to a week*
- \* *In a blender, puree all the other ingredients*
- \* *Combine the puree with the cinnamon rum and shake well*
- \* *Chill for at least 4 hours before serving*
- \* *Store in an airtight container in the refrigerator. Shake vigorously each time before serving!*



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*Sarah's Savory*

# GINGERBREAD HOT CHOCOLATE

|                           |                               |
|---------------------------|-------------------------------|
| 3/4 cup milk              | Pinch ground cinnamon         |
| 1/4 cup heavy cream       | Pinch salt                    |
| 1/4 tsp. dark brown sugar | 1 clove                       |
| 1/4 orange, zested        | 2 drops vanilla extract       |
| Pinch ground ginger       | 2 oz. dark chocolate, chopped |

- \* *Bring milk, cream, sugar, orange zest, and spices to a simmer over low heat*
- \* *Remove from the heat and pour through a fine sieve into a mug*
- \* *Pour the warm infused milk back into the pan and stir in the vanilla and chocolate until smooth*
- \* *Top with whipped cream & freshly grated nutmeg*

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*Anthony's  
Aromatic*

# HOT SPIKED CIDER

Warm apple cider

2-3 oz. Pommeau or whiskey

Cinnamon stick, for garnish

\* *Combine all ingredients into your favorite mug*

\* *Enjoy fireside*

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*Donna's Delightful*

# BLACK MAPLE MANHATTAN

- 1 oz. bourbon or rye
- ½ oz. Knob Creek Maple Bourbon
- ½ oz. Averna
- ½ oz. Sweet Vermouth
- 3 dashes of black walnut bitters
- Luxardo cherry, for garnish

- \* *Add all ingredients to mixing glass*
- \* *Stir over ice and strain*
- \* *Serve in a coupe glass*

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*Happy  
Holidays*

FROM YOUR FRIENDS AT **rp3**