

amanda C Lua Season's greetings! Enjoy these holiday drink recipes handcrafted by your friends at M. Cheers! lly





1 bottle dry red wine | ¼ cup sugar | 1 orange | 1 cinnamon stick
1 whole star anise | 1 whole nutmeg | 1 tsp whole cloves
1 tbsp allspice berries | cheesecloth or big mesh tea ball | ½ cup brandy (optional)



DIRECTIONS

Add wine, brandy, sugar and orange slices to a medium-sized saucepan. Blend spices with a food processor or mortar and pestle, then place into a cheesecloth or tea ball. Tie up cheesecloth. Add spices to saucepan. Heat on low until hot but not boiling. Pour and serve garnished with cinnamon stick.



1 oz B&B | 1 oz Manischewitz® | ½ oz lemon juice fresh mint | splash of tonic



DIRECTIONS

Muddle mint. Combine B&B, Manischewitz and lemon in a cocktail shaker. Shake well. Serve over ice with a sprig of mint and a splash of tonic.







2 oz vodka | 2 oz apple cider | 1 oz ginger beer | lemon wedge cinnamon stick & star anise for garnish



DIRECTIONS

Combine vodka, apple cider and ginger beer in a glass with ice. Add a squeeze of lemon and garnish with a cinnamon stick.

M&HATTEN

INGREDIENTS

1 oz SNAP® | 2½ oz rye whiskey | 1 dash Angostura® bitters 1 amarena cherry | 1 orange twist



DIRECTIONS

Gently blend SNAP, rye whiskey and bitters with 2-3 ice cubes in a cocktail shaker. Stir gently – don't shake. Place cherry in a chilled martini glass and strain spirits over top. Rub the cut edge of the orange peel over rim and twist over drink.







1½ oz Bulleit® bourbon | 1½ oz cranberry juice | ½ oz lime juice ½ oz grenadine syrup | 1 tsp simple syrup



DIRECTIONS

Combine all ingredients in a cocktail shaker. Shake well. Serve over ice in a highball glass, garnished with cranberries.

MAGICAL MINTY VELTOOVIV

INGREDIENTS

1½ cups heavy cream | 1½ cups milk | ¼ cup sugar | ½ tsp salt 6 oz bittersweet chocolate, chopped | 3 drops peppermint oil whipped cream, candy cane & marshmallow for garnish



DIRECTIONS

Combine cream, milk, sugar and salt in a saucepan over medium-low heat. When it begins to steam, add chocolate and stir, until melted. Add peppermint oil. Divide hot chocolate amongst four mugs and top with garnish of your choice!





eggcellent HOLIDAYS

INGREDIENTS

1 oz bourbon | ½ oz SNAP® | 1 whole egg* 2 oz maple syrup | ground cinnamon for garnish



DIRECTIONS

Combine all ingredients in a cocktail shaker. Shake well. Add ice and shake until the shaker gets frosty. Strain into a fancy glass. Sprinkle with ground cinnamon.

* Wash the egg with soap and water before using.



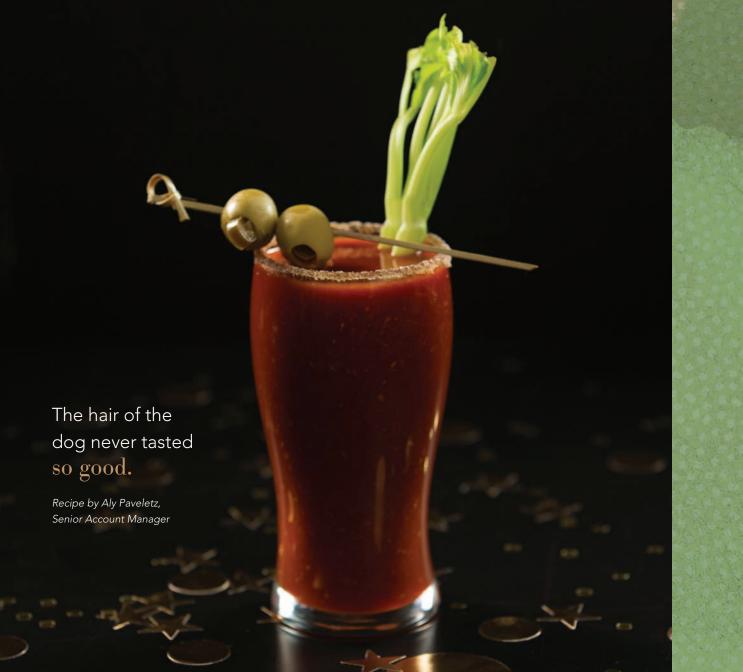
Kahlúa® | whipped cream vodka | heavy cream | whipped cream cocoa powder for garnish



DIRECTIONS

Fill a rocks glass with ice cubes. Add Kahlúa and whipped cream vodka. Pour heavy cream over the back of a spoon to create a lovely layer. Top with whipped cream and cocoa powder.





B·L·O·O·D·Y NOREDIENTS

12 oz V8® or tomato juice | 2 shots Absolut Peppar® | 2 tbsp horseradish 1½ tbsp pepperoncini juice | 2 tbsp sriracha | 1 tbsp worcestershire sauce 1 tsp Frank's RedHot® | 1 tsp fresh lime juice | 1 tsp fresh lemon juice

Mike's Hot Honey ® | St. Lucifer® Spice #11 Celery, pepperoncini peppers & stuffed jalapeño olives for garnish



DIRECTIONS

Combine first nine ingredients in a cocktail shaker. Shake well. Pour into a tall glass. For an extra kick, rim the glass with Mike's Hot Honey and St. Lucifer spice before pouring. Garnish as desired.

*In lieu of St. Lucifer Spice #11, you can use a mixture of salt, pepper, Old Bay® and Cajun seasonings.

Join us as we raise a glass to the talented DOM SAVINI for bringing our creations to life.



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