

A close-up photograph of two glasses filled with a brown-colored cocktail. Both glasses have a rim coated with crushed candy canes. One glass in the foreground has a candy cane stirrer in it. The background is blurred, showing more candy canes and another glass of the same cocktail.

HOW TO MIX
UP SOME
VERY MERRY
COCKTAILS

THANKSGIVING & CO.[®]

COCKTAIL *favorites*

**Step-by-step
instructional videos
for each cocktail
are available at
Thanksgiving.com**

BASIL MOSCOW MULE



The basil changes things up with a sweet yet savory note that's ever so slightly peppery and minty.

Served in the classic copper mug, the recipe's a fresh twist on an old fave.

Ingredients

1 tablespoon freshly ground ginger
1 cup sugar
1 cup water
3 basil leaves
2 ounces vodka
1/2 ounce lime juice
Ginger beer



Instructions

1. Stir to combine ginger, sugar, water and basil leaves. Pour 1/2 ounce into copper mug.
2. Add vodka and lime juice; stir.
3. Top with ginger beer to fill mug.

About the Moscow mule

The creation of the Moscow mule is a story of being in the right place at just the right time. On an average 1941 afternoon, Smirnoff Vodka factory owner John Martin was sitting in Los Angeles' Cock N'Bull, lamenting to bartender Jack Morgan that his business was floundering. Morgan shared a similar tale of woe: He brewed his own ginger beer and had barrels of it sitting in the cellar. Neither beverage was a favorite of Americans.

At the same time, Sophie Berezinski, a young Russian immigrant, was going door to door trying to sell 2000 copper mugs from her father's factory back home. She'd had no luck finding buyers either, she told the men at the bar.

The trio put their heads together, looking for a way to move their products. The result: a fizzy, sweet-tart drink with a punch of vodka, served in a copper mug that kept it cold. Coined the Moscow mule, the concoction became one of America's most beloved cocktails.

CRANBERRY CAVA COCKTAIL



For a simple yet elegant drink that entrances with a beautiful ruby sparkle, we combined crisp, bubbly Spanish Cava with sweet-tart cranberries. The result? Delicioso.

Ingredients

1-1/2 ounces cranberry simple syrup

Cava sparkling wine

Sugared cranberries & mint leaves for garnish (optional)

Cranberry simple syrup:

2 cups water

1 cup sugar

1 bag cranberries

Sugared cranberries:

2 cups granulated sugar, plus 3/4 cup for rolling cranberries in

2 cups water

2 cups fresh cranberries



Instructions

Cocktail:

1. Put simple syrup in glass flute.

2. Fill flute with Cava.

3. Garnish with sugared cranberries and mint leaves.

Cranberry simple syrup:

1. Combine all ingredients.

2. Bring to boil over medium heat, stirring occasionally, until mixture reduces and thickens.

3. Strain and store in refrigerator.

4. If you like, use the leftover cranberries as a topping on ice cream, with a soft cheese, or like a traditional cranberry sauce.

Sugared cranberries:

1. In a small saucepan, bring 2 cups sugar and water to a simmer. Stir well to dissolve sugar.

2. Remove pan from heat and set aside, allowing the mixture to cool for 15 minutes.

3. Stir in cranberries. Cool completely. Cover and refrigerate overnight.

4. Strain cranberries. (Be sure to reserve the extra syrup to use for another recipe such as our Cranberry Cocktails.)

5. Spread 3/4 cup sugar on a parchment-lined, small baking sheet. Toss cranberries in a few at a time, and gently shake and jiggle to completely coat cranberries.

6. Transfer sugared cranberries to a clean baking sheet and allow to set for about 1-2 hours, or until dry.

7. To store, transfer to airtight container and refrigerate.

CRANBERRY MARGARITA

COCKTAIL
FAVORITES



Here, we offer a tasty cranberry version with a beautiful color that just screams "holidays."



Ingredients

1-1/2 ounces cranberry syrup
2 ounces sweet and sour mix
1/2 ounce triple sec
2 ounces silver tequila

Cranberry simple syrup:

2 cups water
1 cup sugar
1 bag cranberries



Instructions

Cocktail:

1. Combine all ingredients in glass with ice.
2. Stir and serve.

Cranberry simple syrup:

1. Combine all ingredients.
2. Bring to boil over medium heat, stirring occasionally, until mixture reduces and thickens.
3. Strain and store in refrigerator.
4. If you like, use the leftover cranberries as a topping on ice cream, with a soft cheese, or like a traditional cranberry sauce.

About the cranberry Margarita

The Margarita is the most frequently ordered drink in America — so popular that more than 400 songs mention it in their lyrics, and February 22 is known as National Margarita Day.

So where did the Margarita — which means *daisy* in Spanish — come from? One theory is that it evolved from a drink popular in the '30s and '40s that was made from alcohol, lime juice and grenadine, served over shaved ice. Another story says a bartender who was in love with a showgirl created the drink in tribute to her beauty. Others say a Texas socialite created the Margarita during a soiree at her beach house in Acapulco. And still another tale claims an admiring bartender created the drink for Rita Hayworth (her real name was Margarita).

Recipes for the drink appeared in José Cuervo ads by 1945, and the drink became a solid American favorite.

The super-smooth variety of frozen Margarita we know and love didn't hit the scene until the 1970s, when a creative bartender converted a soft-serve ice cream machine into a frozen Margarita maker.



FRENCH 75



Whether you're toasting your engagement, ringing in the new year or just honoring your new coffeeemaker purchase, this drink puts the fizz in any celebration.

Ingredients

3 ounces lemon juice
3 ounces simple syrup
4 ounces gin
Champagne

Instructions

1. Mix the first three ingredients in a champagne flute.
2. Top with champagne and serve.

(Serves 4)



About the French 75

Most of us associate the works of Charles Dickens with foods such as mince-meat pies, porridge and figgy pudding, but the author himself enjoyed a classic celebratory cocktail: the French 75. While he didn't name the drink, he served it in his parlor, where he entertained guests with colorful tales and bubbly beverages made from champagne and gin.

The actual naming of the drink came many years later in 1926, when Harry — bartender and owner of the fabled Harry's American Bar in Paris — served a drink made from champagne, gin, lemon juice and simple syrup. He called it the French 75, after the powerful 75mm Howitzer field gun used in World War I battles — and for the Howitzer-like punch the drink packed. Although Harry borrowed the recipe from earlier imbibers, he chose the name and put the drink on the map, so to speak. Publishers put it in print with 1930's *Savoy Cocktail Book*.

With only four simple ingredients, the drink's a balanced combination of sweet and sour, with a kick from gin, lots of bubbles and an elegant presentation in a long-stemmed flute.

HOMEMADE SPIKED EGGNOG

COCKTAIL
FAVORITES



Whatever the name or origin, the drink has become synonymous with the holiday season around the world.

Ingredients

4 egg whites
4 egg yolks
1/3 cup plus 1 tablespoon sugar
1 pint whole milk
1 cup heavy cream
6 ounces Bourbon
1-1/2 ounces amaretto
1 teaspoon allspice
Freshly grated nutmeg



Instructions

For traditional eggnog

1. Place egg whites in bowl of stand mixer and beat to soft peaks. Gradually add 1 tablespoon sugar while mixer is running and beat until stiff peaks form.
2. Using stand mixer, beat egg yolks until light yellow. Gradually add 1/3 cup sugar and continue to beat until completely dissolved. Stir in milk, cream, Bourbon, amaretto and allspice.
3. Whisk the egg whites into the mixture.
4. Chill and serve sprinkled with nutmeg.

For cooked eggnog

1. In medium mixing bowl, beat egg whites to soft peaks. With mixer running, gradually add 1 tablespoon sugar and beat until stiff peaks form. Set aside.
2. With stand mixer, beat egg yolks until light yellow. Gradually add 1/3 cup sugar and continue to beat until completely dissolved.
3. In medium saucepan, combine milk, heavy cream and allspice. Cook over high heat just to boil, stirring occasionally. Remove from heat and gradually temper hot mixture into egg and sugar mixture.
4. Return all to pot and cook until mixture reaches 160F. Remove from heat.
5. Stir in Bourbon and amaretto.
6. Pour into medium mixing bowl, and set in refrigerator to chill.
7. Whisk the egg whites into the chilled mixture.
8. Top with nutmeg and serve.

HOT TODDY

COCKTAIL
FAVORITES



The blend of seasonal spices give it a festive flavor that's perfect for the holidays — or for that matter, anytime your soul needs a little warming.

Ingredients

2 ounces rye whiskey
1-1/2 ounces lemon juice
1/2 ounce honey
Boiling water
Cinnamon sticks
Cloves
Star anise

Instructions

1. Combine all ingredients and stir.
2. Serve hot.



About the hot toddy

Sometimes, the wintry weather outside gets so frightful that even the whiskey needs warming up. That's where the hot toddy comes in. For those not familiar with this toasty drink, a toddy consists of a spirit (such as whiskey) combined with honey, lemon and hot water, served steaming-hot in a mug. Many swear by its soothing properties, especially for the aches and stuffiness of a cold or the flu — but whether you're sick or healthy, nothing's quite as heavenly on a cold night as curling up in front of a fireplace with a hot toddy!

While many attribute the toddy's origins to Scotland, others trace its history to India. One legend has it that the drink was named after a popular Indian beverage called the tari, which refers to the fermented sap of the tari palm tree. It was wildly popular with British colonists in India in the 1600s — but it was served cold, unlike the warm drink we know today.

Its popularity spread across the British colonies and, eventually, to the southern plantations of U.S., where it was combined with more readily available rum, spices and cane sugar.

MAPLE BOURBON BACON EGGNOG



A splash of
brandy or
amaretto
is a tasty
addition, too.

Ingredients

6 ounces store-bought,
non-alcoholic eggnog
2 ounces Bourbon
1/2 ounce maple syrup
1 bacon strip
Pinch of nutmeg

Instructions

1. Stir maple syrup and Bourbon together.
2. Add chilled eggnog.
3. Garnish with bacon strip and a pinch of nutmeg.



About maple Bourbon bacon eggnog

Christmas without eggnog is unthinkable in the U.S. — just as much a part of the celebratory winter season as Santa Claus and his reindeer. The history of eggnog is much older than that of the U.S., though.

Formerly known as posset in the Middle Ages, it originated as a hot ale drink mixed with milk and honey. The name we know today came later, when the drink typically was served in wooden mugs called noggins.

Eventually, word of this delicious drink spread around the world and, later, to the American colonies. While the original drink contained plenty of eggs, cream and ale, it wasn't long before whiskey and rum became popular additions. Today, Germans enjoy it as *eierlikör*, and Puerto Ricans call it *coquito*.

Our updated version of the holiday drink adds a few scrumptious twists to the classic: maple, bourbon... and bacon! You might be skeptical, but trust us: Sweet maple syrup contrasts with salty, savory, smoky bacon perfectly. Add velvety texture, warm spices and a little kick of Bourbon, and you have a delectably different nog.

MARSHMALLOW HOT CHOCOLATE



The drink was so revered that it was even considered a cure for stomach and liver diseases.

Ingredients

Prepared hot chocolate
4 ounces coffee liqueur
2 ounces amaretto liqueur
2 ounces Bailey's Irish Cream
4 marshmallows, lightly toasted
Whipped cream
Crushed peppermint candy canes



Instructions

1. Combine coffee liqueur, amaretto liqueur and Bailey's Irish Cream. Stir.
2. Divide alcohol mixture evenly among 4 mugs.
3. Top each with hot cocoa and stir.
4. Place a toasted marshmallow atop each mug of hot cocoa.
5. Follow with whipped cream.
6. Sprinkle with crushed peppermint.

About marshmallow hot chocolate

Hot chocolate is the iconic winter drink. Nothing feels quite as cozy as warming your hands around a steaming mug of the sweet drink after a day of sledding or shoveling snow. The drink wasn't always served hot or made with milk, though. Back in 500 BC, the ancient Mayans were already drinking a chocolate drink made from cocoa seeds, cornmeal and spicy chili peppers. They loved this chocolate drink so much that they often were buried with the pots and mugs they used for serving it.

To this day, hot chocolate remains a popular drink around the world. While it's served as a thin, milky drink in the U.S., it's sold as a thicker, more intensely flavored beverage in Italy, Spain and Latin America.

Our marshmallow hot chocolate recipe is a delicious take on this storied beverage. It combines the creamy goodness of old-fashioned hot chocolate with the rich flavor of coffee liqueur, smooth Bailey's Irish Cream and sweet amaretto, all topped off with whipped cream, a sprinkling of festive candy cane pieces and, of course, a marshmallow.

MULLED SPICED WINE



Adjust the amount of honey based on your preferred level of sweetness. Zing it up with spices such as ginger and allspice.

Ingredients

1 bottle Cabernet
2 cups apple cider
Zest and juice from 1 small orange
1/4 cup honey
1/4 cup brandy
Star anise
Clove
Orange slices
Cinnamon

Instructions

1. Combine all ingredients in pot.
2. Simmer until hot but not boiling.
3. Ladle into mugs.
4. Serve hot.



About mulled spice wine

If you enjoy a warm mug of apple cider, you're going to love its grown-up cousin; mulled wine. Beloved across Europe since Roman times, mulled wine is a European tradition spanning centuries.

It goes by many names around the world: *glühwein* ("glowing wine") in Germany, *glögg* in Sweden, *grzane wino* in Poland and *vin brûlé* in Italy. Medieval Europeans called it hipocres after the father of medicine, Hippocrates, because it seemed to cure all types of ailments.

Our recipe combines traditional spices with apple cider, brandy, red wine and a hint of orange. It's super-easy to make and great to have on hand for impromptu holiday gatherings. Keep the spice mix on hand, and you can whip up a batch on the stovetop anytime. For a no-fuss party drink that makes your home smell heavenly, warm it in your slow cooker on the lowest setting.

PEPPERMINT WHITE RUSSIAN



When served up in your best highball glass and garnished with some pretty red and white peppermints, this drink is sure to put the merry in your merriment!

Ingredients

Peppermint candy simple syrup:

Crushed peppermint candies

1/4 cup sugar

1 cup water

Cocktail:

4 ounces vodka

3-1/2 ounces coffee liqueur
(recommended: Kahlua)

Splash half and half



Instructions

Peppermint candy simple syrup:

1. Combine candies, sugar and water.
2. Simmer, stirring often, until melted.
3. Cool in refrigerator.

Cocktail:

1. Combine vodka, coffee liqueur, and splash of half and half in a glass with ice.
2. Add simple syrup.
3. Stir well.

About the peppermint white Russian

Maybe you know the white Russian as “The Dude’s” favorite drink in the 1998 film *The Big Lebowski* — but the drink’s history goes back much further (and not to Russia!).

A bartender in Brussels actually created the white Russian in 1949 to honor the ambassador of Luxembourg, who was visiting. The sweet drink later spread all the way to America, where the recipe debuted in the *Oakland Tribune* in 1965.

Our version isn’t the only variation by a long shot: Others include the black Russian (made without cream); the dirty Russian (made with chocolate milk); the white Cuban (spiked with rum, not vodka); the white Canadian (based on goat’s milk); and the skinny Russian (made with skim milk instead of cream).

This party-perfect, wintry version combines the rich taste of coffee liqueur with the crisp, clean tastes of vodka and mint to cut the richness of the cream, creating a perfectly balanced cocktail.

POMEGRANATE THYME BUBBLY ROSÉ

COCKTAIL
FAVORITES



Our pomegranate thyme bubbly rosé combines the fresh, fruity flavors of a classic rosé with the tartness of pomegranate and the dry, slightly minty aroma of thyme.

Ingredients

1/2 cup pomegranate juice

3 tablespoons simple syrup*

Sparkling rosé wine

*To make simple syrup, combine 1 cup sugar and 1 cup water. Reserve extra in refrigerator for other recipes.

Instructions

1. Combine juice, sugar, water and simple syrup.
2. Pour into flute and top with rosé.



About pomegranate thyme bubbly rosé

When you think of wines, your mind may go to red or white, but don't forget the pink! Rosé is a fruity, citrusy wine with hints of melon, making it a light and refreshing drink choice.

Rosé is produced using two methods: by allowing the skins of red grapes to touch the wine for only a few hours, or by adding a bit of red wine to white, giving it that pretty pink color.

So, rosé is really a tinted white wine. As with most wines, rosé comes in still, semi-sparkling and sparkling varieties, as well as in a broad range of sweetness levels. A huge variety of grapes can produce rosé, and it graces tables in most every country of the world.

From the early times of the Greeks and Romans up through the Middle Ages, people tended to prefer lighter, fruitier wines, and their pressing methods (which included using hands and feet) created a juice that was typically only lightly colored. The ancients knew that wine becomes darker with age, but the flavors of deep red were considered harsh and unpalatable. After World War II, rosé gained in worldwide popularity as Portuguese winemakers began promoting it across America and Europe.

SPICED RUM APPLE CIDER

COCKTAIL FAVORITES



Even children are said to have drunk applekin, a less potent version of the cider.

Ingredients

1 cup apple cider
1 tablespoon brown sugar
Pinch of nutmeg
Cinnamon sticks and cloves to taste
1-1/2 ounces spiced dark rum
2 ounces club soda



Instructions

1. Heat cider, brown sugar and spices until brown sugar is dissolved.
2. Combine club soda and rum.
3. Top with spiced cider.

About spiced rum apple cider

Starting in October, going through Thanksgiving and Christmas, and continuing until we ring in the new year, delicious, tangy apple cider is a favorite at fall festivals, farmer's markets and parties.

You can find it as an ingredient in everything from cider cake to fritters to cider doughnuts — but the traditional way to enjoy it, of course, is as it comes: poured right from the jug, as a sweet delight that tastes like autumn.

Cider has been traced back to 55 BC, when invading Romans in England enjoyed a bubbly alcoholic beverage made from local apples. Ancient apples were not as sweet as the apples we eat today, but rather bitter and sour. Centuries of grafting and experimentation finally produced the sweet, delicious apples we enjoy today.

Early cider drinkers discovered that fermenting the bitter apples produced a carbonated beverage that was pleasant to drink, full of nutritional value and safer than most water supplies of the time. It also had a long shelf life.

SPICED SANGRIA



While most people are familiar with hot spiced winter beverages such as spiced cider, mulled wine and wassail, not everyone has heard of their delicious and refreshing cold counterpart: spiced sangria.

Ingredients

Spiced simple syrup:

2 cups water
1 cup sugar
Black peppercorn
Cinnamon sticks
Star anise and cloves
(to preference)
1/4 cup sliced ginger root

Cocktail:

1 bottle dry red wine
(we used Spanish tempranillo)
1 cup apple cider
4 ounces (1/2 cup) brandy
1/4 cup orange juice
2 ounces lemon juice



Instructions

1. To prepare spiced simple syrup, combine all ingredients and stir until sugar is dissolved. (Store any extra in refrigerator.)
2. Combine all cocktail ingredients and mix well.
3. Chill for 2–4 hours.
4. Before serving, garnish with fruit (suggestions: oranges, apples, pears)
5. Store in refrigerator for up to 2 days.

About the spiced sangria

Premade bottled versions are widely available, but their flavors are far inferior to homemade sangria. One of the additional joys of making your own is that you can add your favorite flavors to create your signature version. Any fruit, from pineapple to strawberries to melon balls, will work. You can use the traditional red wine, or use a white to create sangria blanco. Use a dry wine or sweet: It's up to you! Our spiced simple syrup is the secret ingredient in this recipe. Its special taste will have your guests shouting "*¡Salud!*"