

Holiday Drink Recipes

Written by Written by Melissa Larsen

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Festive food and drinks are just as essential as mistletoe, carols and Santa Claus during this joyous season. To help in planning your upcoming holiday soirees, we've compiled recipes for a few party-friendly sips.



Click the next button below to check out the holiday drink recipes.

For a post-Christmas dinner drink: Black Pearl Cocktail

Courtesy of Scottsdale SouthBridge's Metro Brasserie.



1/2 oz. Frapin VS cognac
1 oz. Tia Maria (coffee liqueur)
3 oz. Champagne (brut only)

In a martini shaker, combine the cognac and Tia Maria and shake. Strain mixture into a Champagne flute. Pour Champagne over the top of the mixture. Garnish with amarena cherries.

For a festive dinner party: Holiday Passion Martini

Courtesy of Scottsdale's Eddie V's Prime Seafood.



1 1/4 oz. SKYY Infusions Passion Fruit Vodka
1/4 oz. Chambord (Or raspberry liqueur)
1/2 oz. Ruby Red Grapefruit Juice
1/2 oz. Lemon juice
1/2 oz. Lime juice
1 oz. Simple syrup
Garnish: Lime Wheel

Combine vodka, Chambord, grapefruit juice, lemon juice, lime juice and simple syrup in a shaker with ice and strain into a chilled martini glass. Garnish with a lime wheel.

For a big holiday bash: Pomegranate-Champagne Punch

Courtesy of Cork in Chandler.

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1 750 ml. bottle Pomegranate Vodka (we like Pearl)

1 16 oz. bottle POM Pomegranate Juice

2 Limes, juiced

1 750 ml. bottle Champagne, sparkling wine or rosé Champagne (we recommend using rosé)

Fresh pomegranate seeds for garnish

Combine vodka and juices. (This base can be made ahead and refrigerated for a few days.) Pour about four ounces base in a flute and top with an ounce of sparkling wine. Garnish with a few pomegranate seeds. If you are serving out of a punch bowl, you can add the Champagne just before serving, but use about half of the bottle. Serves eight to 12, depending on size of glass.

For a cozy family get-together: Pumpkin Spice Martini

Courtesy of Cork in Chandler.



2 oz. Voyant Chai Cream Liqueur

1 oz. DeKuyper Pumpkin Spice Liqueur

4 oz. Spiced rum (such as Captain Morgan)

Cinnamon stick for garnish

Combine all ingredients in a cocktail shaker with ice and shake. Strain into a martini glass. Garnish with a cinnamon stick.

For holiday lunch with friends: Modern Manhattan

Courtesy of Cork in Chandler.



2 oz. Bourbon of choice (we use Woodford Reserve)

1 oz. Cream sherry (we use Harvey's Bristol Cream)

2 dashes Stirling's Blood Orange Bitters

1/2 each Orange slice

1 each Maraschino cherry

1 each Sugar cube

Muddle orange slice, cherry and sugar cube with bitters. Add ice to the glass. Add bourbon and top with cream sherry.