

The holiday season has swiftly descended upon us, and with this festive season are the wonderful holiday parties that we host and attend. Rachel Roland is a mom first, but also loves to entertain - here are some of her favorite drinks for this party season. Impress your guests with these simple and fabulous cocktails!



Why not start with a new twist on a classic? Nolet's Silver Dry Gin features hints of peach, raspberry and Turkish rose and is the highlight of **Poinsetta Punch**, a drink created by Frank Cisneros of New York's Gin Palace:

- 2 oz. NOLET'S Silver Dry Gin
- .75 oz. Fresh Lemon Juice
- .25 oz. Cinnamon Syrup
- .5 oz. Grenadine
- 1 tsp. St. Elizabeth Allspice Dram
- 2 dashes Angostura Bitters

Combine all ingredients in a shaker. Shake over fresh ice. Strain into double rocks glass filled with fresh ice. Garnish with a Cloved lemon wheel.

Yum! You can find Nolet's Silver Dry Gin where any fine spirits are sold for about \$50.



Heading to the other side of spirits, XO Cafe Dark Cocoa from Patrón is sure to warm up your cold winter nights! It can also lend some delicious kick to otherwise typical ingredients. My favorite way to drink it? Well, let's just say it's called '**Rudolph's Little Helper.**' The espresso highlights the delicious coffee and cocoa flavors of the XO Cafe Dark Cocoa.

- Patrón XO Cafe Dark Cocoa 3 oz.
- Espresso 1 oz.
- 1 large scoop coffee-flavored gelato
- Coffee grinds for garnish

Blend all ingredients in a blender and pour into a hurricane-style glass. Garnish with coffee grinds.

Patrón XO Cafe Dark Cocoa is available where fine spirits are sold (\$25)



For something light and sparkly, fancy and refreshing, why not check out St-Germain's simple but elegant **St-Germain and Champagne?** St-Germain is a French liqueur that is made from elderflower blossoms. This sweet and light liqueur pairs with nearly anything, but with champagne makes a fabulous cocktail for brunch - and will delight your guests who are probably expecting mimosas! It's also very simple, which is great when you're hosting and want to spend as much time with your guests as possible!

1/2 part St-Germain

top with Brut Champagne, Sparkling Wine, or Brut Rose

garnish with fruit of choice - pomegranate seeds would make it a delightful holiday cocktail!

You can purchase St-Germain where fine spirits are sold, \$35.



Finally, we have a refreshing take on a classic cocktail from Little Black Dress Vodka. First, let's talk Arizona weather around the holidays - at times, it can still be HOT, right? And on those hot days - who doesn't want a refreshing drink in their hand? It's even better when it's low-cal, right? The **Pineapple Honey Mojito** from Little Black Dress Vodka clocks in at 215 calories!

1 1/2 oz Little Black Dress® Pineapple Honey

4 oz Soda Water

1 oz Agave Nectar

2 Lime Wedges

3 Mint Leaves

Muddle lime wedges in bottom of shaker. Add ice, agave nectar, Little Black Dress Pineapple Honey and mint leaves. Shake to mix. Remove shaker top and add soda water, roll to mix. Pour into a tall glass. Garnish with a pineapple wedge.

Little Black Dress Vodka is available where other fine liquors are sold, \$15.

As always, enjoy alcohol responsibility and always have a designated driver!

Happy Holidays - start planning those parties now!



Photo courtesy [Red Phoenix Photography](#)

I'm Rachel - a mom, wife, and 'green' blogger at [Small Steps On Our Journey](#). If you want me to come visit your place of business, have any questions on this article or suggestions for a future article, you can email me at rroland@azfoothills.com, tweet me at [@rachelroland](#), or connect with me on [Facebook](#).

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