

PARTY ON

*Festive cocktails
to add sparkle
to the holidays.*

‘Tis the season to make merry.

by LAURIE SPRAGUE

{ **1 ²/₃** cup **³/₄** bottle
10 dashes **5** dashes
1 ¹/₂ cup **²/₃** oz. }

WITH FAMILY, FRIENDS, *and co-workers.*
And when your celebrations call for something special why not try mixing up one of these festive, flavorful libations?
From a variation on a hot toddy to a champagne cocktail to an Irish cream-based tippie, there’s something here to satisfy nearly every taste and occasion.



St-Germain Rosemary Punch

Combine all ingredients in a punch bowl and stir well, with plenty of ice to chill. Ladle into punch glasses or rocks glasses. Serves 4-6 people.

- 1 ¹/₃** cup Bombay Sapphire gin
- 1 ²/₃** cup St-Germain Elderflower liqueur
- ⁵/₈** cup fresh lemon juice
- 4** cups freshly brewed jasmine tea
- 10** dashes orange bitters
- 8** rosemary sprigs

- 1 ¹/₂** oz. Scotch whisky
- ²/₃** oz. St-Germain Elderflower liqueur
- 1** bar spoon honey
- 1** oz. hot chamomile tea

Le Père-Bis

Add all ingredients in a hot toddy glass. Garnish with a clove-studded lemon wedge.



Alacran Rose

Place ice and the ingredients in a blender. Blend all the ingredients together and serve in a glass. Garnish with a rose petal.

- 2 oz.** of Alacran Tequila blanco
- 1 oz.** of lemon juice
- 1 oz.** of rose syrup
- Ice
- Garnish: rose petal(s)

- 1 ¹/₂** cup of apple brandy
- ³/₄** cup St-Germain Elderflower liqueur
- ¹/₄** cup Benedictine D.O.M.
- 5** dashes of angostura bitters
- 1** bottle of Champagne
- Garnish: slices red apples + star anise + cinnamon sticks

Paris en Automne

Combine ingredients in a punch bowl and stir well, with ice to chill. Ladle into punch glasses or rocks glasses, and garnish.

