

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.

