

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.



St-Germain Rosemary Punch

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

and stir well, with plenty of ice to chill. Ladle into punch glasses or rocks glasses. Serves 4-6 people.

Combine all ingredients in a punch bowl

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

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





Alacran Rose cocktail

2 oz. of Alacran Tequila blanco 1 oz. of lemon juice

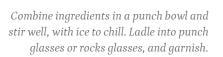
1 oz. of rose syrup

Garnish: rose petal(s)

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

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 tipple, there's something here to satisfy nearly every taste and occasion.



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

Paris en Automne





Prince Lewis Pumpkin Cream

- 1 shot Prince Lewis Bahamian Style Classic Vodka
- 2 shots Irish cream liqueur
- 1 shot pumpkin-flavored creamer
- 1 pinch ground nutmeg

Combine vodka, Irish cream, and creamer, and pour over ice. Top with a pinch of ground nutmeg and serve.