



Holiday Drinks

Flaming Coffees
Stylish Cocktails
Liqueurs





Happy Holidays!

Hope you enjoy this assortment of holiday drinks! Many of the recipes are from my personal collection, but there are loads of great contributions from dear friends and other online collaborators. When you have the time, please visit the websites that are listed for other drink and entertaining ideas.

The first section offers a good variety of drinks to serve at your small dinner parties or larger group soirees. Whether you prefer eggnogs, mulled wines and cider, champagne or flaming coffees, you'll find some unusual and delicious selections.

The second section is devoted to cozy sippers for you and someone special to cuddle up by the fireplace, listen to some holiday music and make plans for the New Year.

Finally, in section three, you get an exciting collection of liqueurs. Not only do they taste as good as the ones you buy, they are just a fraction of the cost.

If you want to print out the recipes, they are set up to fit in your 3x5 recipe box, (you will have to cut them out) or you can print them out in full pages and make a nice book.

If you have a recipe you would like added to the next edition of Holiday Drinks, please send it on to me at jjames@funtripsLIVE.com. When it becomes available next season, you'll get a complimentary copy as "Thanks" for your contribution.

Here's to festive entertaining! Enjoy.
Janet James

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*Drinks for Parties
and
Small Groups*

PARTY EGGNOG A LA PRALINE
24 4-ounce servings



INGREDIENTS:

6 eggs	1 cup chilled milk
1 cup sugar	4 tsp. Vanilla
¾ tsp. salt	1 tsp. Sherry
3 cups milk, scalded	1 ½ c whipped cream
3 cups chilled ½ & ½	1 cup Praline Liqueur

DIRECTIONS:

Beat eggs, sugar and salt slightly. Stir in 3 cups scalded milk. Cook in top of double boiler over simmering water until mixture is thick enough to coat spoon. Chill well. Stir in half and half, Praline Liqueur, vanilla and sherry. Pour into chilled punch bowl. Top with whipped cream and sprinkle with nutmeg.

COFFEE EGGNOG



INGREDIENTS:

6 eggs, separated	1 cup freshly made black coffee, chilled
½ cup sugar	1/8 tsp cream of tartar
1 cup light rum	Dash of nutmeg
3 cups light cream	

DIRECTIONS:

Beat the yolks until light and frothy. Beat in the sugar. Add the rum, cream and coffee and beat until thoroughly blended. Refrigerate. Beat the egg whites with cream of tartar until soft peaks form. Fold egg whites into the yolk mixture and refrigerate for on hour. Top with nutmeg.

PINEAPPLE NOG
20 4-ounce servings



INGREDIENTS:

2 quarts of eggnog, chilled	½ cup water
1 cup of orange liqueur	½ tsp allspice
1 6-oz can frozen pineapple juice concentrate, thawed	Whipped topping
	Nutmeg

DIRECTIONS:

In a bowl, stir together eggnog, orange liqueur, pineapple juice concentrate, water and allspice. Chill. At serving time, stir eggnog mixture and pour into punch bowl.. Garnish with dollops of whipped topping, sprinkle with nutmeg.

MEXICAN ROMPOPO - (Mexican Eggnog)

15 servings

From Jennifer A. Wickes, Pine Beach, NJ

http://www.suite101.com/welcome.cfm/cooking_with_the_seasons



INGREDIENTS:

10 egg yolks	1 quart milk
1 cup white rum	1 ½ cups sugar
1 tsp vanilla extract	

DIRECTIONS:

Bring milk to a boil, cool to lukewarm and add the sugar. Bring to a boil and simmer 20 minutes. Add vanilla extract and cool. Beat egg yolks until very thick and ribbon-like. Gradually beat in milk and rum. Stir, strain and chill.

HOT BUTTERED RUM - ICE CREAM STYLE

[FunTripsLIVE.com](http://www.funtriplive.com) <http://www.funtriplive.com/>



INGREDIENTS:

1 lb butter	1 tsp nutmeg
½ gallon ice cream	1 tsp ground cloves
1 lb brown sugar	Rum, your choice
2 tsp cinnamon	

DIRECTIONS:

Let butter and ice cream become soft. Blend all ingredients together. Put into freezer container and re-freeze.

When ready for a Hot Buttered Rum, put a scoop of mixture and a shot of rum in a mug. Top with hot water, stir and enjoy.

2-MINUTE HOT BUTTERED RUM

From Lorie Powell, Denver, CO



INGREDIENTS:

1 lb butter	¾ tsp nutmeg
2 lb brown sugar	¾ tsp salt
¾ tsp allspice	Rum or Brandy
1½ tsp cinnamon	Hot water

DIRECTIONS:

Mix all ingredients together with an electric beater.

To make the drink, place a heaping tablespoon or more of batter in a mug. Add a desired amount of rum or brandy and fill with hot water.

HOT BUTTERED APPLE RUM
4 servings



INGREDIENTS:

1 quart apple juice
¼ cup packed light-brown sugar
2 tbsps butter
Rum, your choice

DIRECTIONS:

Heat apple juice and brown sugar until mixture comes to a boil.
Add butter. Pour into mugs. Add 1 jigger rum to each.

HONEY BUTTERED RUM

From Sandi Ballou, Sacramento, CA



INGREDIENTS:

½ lb creamed butter	2 tsp cinnamon
1 lb brown sugar	2 tsp vanilla
6 tbsps honey	6 oz rum
2 tsp nutmeg	

DIRECTIONS:

Cream butter; mix in sugar and vanilla, spices, honey and rum.
Use large tablespoon of mix, one shot of rum and boiling water for each glass

HOT BUTTERED SHERRY



INGREDIENTS:

1 6-oz can frozen tangerine juice concentrate	¼ tsp cinnamon
¾ cup California Dry Sherry	Dash of salt
2 ½ cups water	Soft butter
1 tbsp sugar	Cinnamon sticks

DIRECTIONS:

Combine tangerine juice concentrate, sherry, water, cinnamon and salt. Heat slowly to just below boiling. Pour into mugs and top with butter & serve with cinnamon sticks as stirrers.

FLAMING CAFÉ BRULOT
9 3-ounce servings



INGREDIENTS:

32 sugar cubes	¾ cup brandy
3 cinnamon sticks	1 cube of sugar
3 whole cloves	3 cups boiling water
Rind of 1 orange	1/2 cup instant coffee
Rind of 1 lemon	

DIRECTIONS:

Combine sugar, spices and shredded rinds in chafing dish or shallow pan. Add brandy and heat. Warm a ladle and dip a little of the spiced brandy into it. Place a cube of sugar in the ladle and ignite. Lower the ladle into the pan. Combine boiling water and coffee. Add to brandy and gently mix. When flame burns out, ladle into demitasses.

SPIKED COFFEE MOCHA
8 servings



INGREDIENTS:

4 cups hot chocolate	1 cup brandy or rum
1½ cups strong hot coffee	1 cup heavy cream
	2 tbsps sugar

DIRECTIONS:

Whip cream with sugar. Beat together chocolate, coffee and brandy. Fold in heavy cream. Serve at once.

SPICED PARTY COFFEE
6 servings



INGREDIENTS:

1 cup heavy cream	Cinnamon
2 tbsps coffee liquor	Hot double-strength coffee
1 tsp sugar	

DIRECTIONS:

Whip cream with coffee liqueur, sugar and 1/8 tsp cinnamon until stiff peaks form. Pour coffee into cups and top with cream mixture. Add more cinnamon, if desired.

HOT MULLED BURGUNDY PUNCH

12 4-ounce servings

[FunTripsLIVE.com](http://www.FunTripsLIVE.com) <http://www.FunTripsLIVE.com>



INGREDIENTS:

2 cups Burgundy	1/4 tsp cinnamon
1 pint bottle cranberry juice	1/4 tsp cloves
1 18-oz can pineapple juice	1/4 tsp ginger
1/3 cup packed brown sugar	1/8 tsp salt

DIRECTIONS:

Combine and heat slowly, stirring occasionally. Serve with dots of butter.

WASSAIL

From [The Webtender](http://www.webtender.com) <http://www.webtender.com>



INGREDIENTS:

1 gallon apple cider	1 tblsp whole cloves
8 cinnamon sticks	1 tblsp allspice
1 lemon, washed & sliced	1 gallon white wine
1 orange, washed & sliced	2 cups rum
1/4 tsp cinnamon	

DIRECTIONS:

Simmer all the ingredients except the wine and rum for 1-2 hours. Add the wine and rum about 10 minutes before serving or until heated through. Serve hot.

BAKED APPLE SPICED WASSAIL

24 4-ounce servings

INGREDIENTS:

6 small baking apples	1 tsp whole cloves
1 cup packed brown sugar	1 tsp whole allspice, crushed
1 cup brandy	2 fifths dry red wine
12 inches of cinnamon sticks	1 fifth dry sherry

DIRECTIONS:

Core apples; peel a strip around the top of each. Place in 10x6x2 baking dish. Combine sugar and brandy, bring to boil and pour over apples. Cover and bake at 350 for 35-40 minutes. Drain, reserve syrup and combine with water. Tie spices in cheesecloth and add to syrup mixture. Bring to boil, simmer 10 minutes. Stir in wine. Heat through. Remove spice bag, pour in punch bowl and float apples.



CRANBERRY MULLED WINE

From Lorie Powell, Denver, CO



INGREDIENTS:

2 pints cranberry cocktail juice	12 cloves
2 cups water	½ lime rind
1½ cups granulated sugar	2 quarts burgundy
1 or more sticks of cinnamon	¼ cup lime juice

DIRECTIONS:

Mix cranberry juice, water, sugar, cinnamon stick, cloves, and lime rind in a large pot and bring to a boil. Add lime juice and burgundy. Use a crock pot or large coffee maker to keep hot.

MULLED WINE

From Jennifer A. Wickes, Pine Beach, NJ

http://www.suite101.com/welcome.cfm/cooking_with_the_seasons



INGREDIENTS:

1 bottle dry red wine	2½ tbsp brown sugar
¼ tsp cloves	1 orange zest
½ tsp cinnamon	1 lemon zest
1/8 tsp nutmeg	

DIRECTIONS:

Place the wine in a saucepan and gently heat over low heat. While the wine warms, place the other ingredients in a disposable paper coffee filter. Tie securely with string. Place the filter in the wine and steep for 12-15 minutes. Serve warm in coffee cups.

CROCKPOT MULLED CIDER

9 8-ounce servings

From [The Webtender](http://www.webtender.com) <http://www.webtender.com>



INGREDIENTS:

Peel of ½ orange, cut up	8 cups apple cider or juice
1 cinnamon stick, broken	
1 inch ginger root, peeled & thinly sliced	1 cup apple brandy
1 tsp whole allspice	¼ cup honey

DIRECTIONS:

Tie orange peel, cinnamon, ginger root, and allspice in a 8" square of cheesecloth. Combine remaining ingredients in 4 or 5 quart crockery cooker. Add spice bag. Simmer on low for 5-6 hours.

APPLE WINE BREW
24 4-ounce servings



INGREDIENTS:

6 inches of broken cinnamon sticks	16 whole cloves
1 tsp whole allspice	6 cups apple cider
1 orange, cut into wedges	2 fifths apple-flavored wine

DIRECTIONS:

Tie the stick cinnamon and allspice in a cheesecloth bag. Stud orange wedges with cloves. In large saucepan, combine spice bag, orange wedges, and cider. Bring to boiling. Cover & simmer 10 minutes. Stir in wine and heat through. Remove spice bag. Pour into a warm serving bowl.

GLOGG
9 8-ounce servings

From Brian Murphy, author of *Vino*



INGREDIENTS:

1 bottle medium Sherry	½ cup sugar
1 bottle red wine	Cinnamon stick
½ bottle Brandy	Handful of cloves
Angostura Bitters	

DIRECTIONS:

Mix and simmer until too hot to drink. Strain into mugs in which a few raisins have been placed.

THEATRICAL GLOGG

From [The Webtender](http://www.webtender.com) <http://www.webtender.com>



INGREDIENTS:

2 bottles red wine	1 piece orange peel
1.75 liter of vodka	1½ cups blanched whole almonds
20 cardamom pods	1½ cups raisins
10 cloves	10 dried figs
2 cinnamon sticks	1 lb sugar cubes

DIRECTIONS:

Put the wine, vodka, spices, fruit & nuts in a pot and heat to just below boiling. Invite all of your guests into the kitchen and turn out most of the lights. Place the sugar cubes in a sieve (one that you don't mind sacrificing) and set the Glogg on fire. Ladle the burning Glogg over the sugar cubes until it has all melted into the Glogg. Extinguish the flame by covering the pot and serve in mugs.

LEMON-MAPLE CHRISTMAS PUNCH

20 4-ounce servings

FunTripsLIVE.com <http://www.FunTripsLIVE.com>



INGREDIENTS:

4 cups lemon juice	4 cups whiskey
3 cups maple-flavored syrup	Nutmeg
	Lemon sliced

DIRECTIONS:

In large saucepan, mix the lemon juice and maple-flavored syrup. Heat just to boiling. Stir in whiskey; heat through. Do not boil. Serve at once in small mugs. Sprinkle with nutmeg and garnish with lemon slices.

SPIKED GRAPE PUNCH

25 4-ounce servings



INGREDIENTS:

5½ cups water	1 6-oz an frozen orange juice concentrate
4 cups grape juice	4 inches stick cinnamon
1 cup sugar	1½ cups vodka
1 6-oz can frozen lemonade concentrate	

DIRECTIONS:

In a saucepan combine water, grape juice, sugar, lemonade concentrate, and orange juice concentrate. Add cinnamon. Simmer, covered 15 minutes. Remove cinnamon; stir in vodka.

SUZIE'S CHRISTMAS SANGRIA

From Suzie, Sacramento, CA



INGREDIENTS:

3 bottles red wine	½ cup sugar
½ cup lemon juice	1 quart club soda
1 cup orange juice	

DIRECTIONS:

Mix red wine, lemon juice, orange juice and sugar. Float orange slices on top. When ready to serve, add club soda.

CHAMPAGNE PARTY PUNCH
60 5-ounce servings



INGREDIENTS:

Fresh cranberries	3 cups chilled cognac
Green grapes	6 fifths chilled champagne
Oranges, cut into wedges	8 cups chilled carbonated water
2 fifths chilled sauterne	

DIRECTIONS:

Place cranberries, green grapes, and oranges wedges on a foil-lined baking sheet. Freeze. Before serving, combine sauterne and cognac in a punch bowl. Resting bottles on rim of bowl, carefully pour in champagne and carbonated water. Add frozen fruits, stirring gently to mix.

GIN AND CHAMPAGNE PUNCH
25 servings



INGREDIENTS:

1 bottle Brut Champagne	½ pint lemon juice
1½ gallons Chablis	½ pint grapefruit juice
1 quart gin	1 quart pineapple juice
	Sugar

DIRECTIONS:

Combine all ingredients, adding sugar to taste. Chill well.

BERRY CHAMPAGNE PUNCH
15 servings

[FunTripsLIVE.com](http://www.FunTripsLIVE.com) <http://www.FunTripsLIVE.com>



INGREDIENTS:

1 magnum champagne	5 dashes lemon juice
5 oz brandy	Strawberries or raspberries (optional)
5 oz cointreau liqueur	

DIRECTIONS:

Just before serving, mix all ingredients together. Pour over a block of ice into a punch bowl and add berries.

RUBY RED SPARKLING PUNCH



INGREDIENTS:

3 tbsp fresh lemon juice Bottle of Champagne
10 oz frozen raspberries

DIRECTIONS:

Thaw raspberries and push them through a sieve. Just before serving, gently mix in the champagne.

HOLIDAY CHAMPAGNE PUNCH

40--3oz servings

From Candice Connally, Denver, CO



INGREDIENTS:

2/5ths of Champagne 1/5th Dry Soda
1/5th of Sauterne Wine 1/10th Triple Sec

DIRECTIONS:

Combine Triple Sec and Sauterne wine. Add soda and champagne. Stir gently - just enough to mix. Pour over ice block in a punch bowl. Ice block can be prepared using a bunt pan or Jell-O molds (mint leaves in the bottom of bunt pan before freezing adds a decorative touch). Garnish with strawberries (optional).

ORANGE BLOSSOM FLIP

[FunTripsLIVE.com](http://www.FunTripsLIVE.com) <http://www.FunTripsLIVE.com>



INGREDIENTS:

1 6-oz can frozen orange juice concentrate 1 egg
1 cup of cream Few grains of salt
¾ cup of Sherry 2 ice cubes

DIRECTIONS:

Put all ingredients into an electric blender. Mix at high speed until frothy and well blended. Beverage will almost double in quantity.

HAPPY HOLIDAYS PUNCH
15 servings



INGREDIENTS:

6 cups iced tomato juice	2-3 tbsps lemon or lime juice
6 cups iced clam juice	2 tpsps crumbled basil
1 tsp Tabasco	2-3 cups iced vodka

DIRECTIONS:

Combine all ingredients and pour over ice in a punch bowl or on-the-rocks in glasses garnished with a sprig of celery.

BRANDY MILK PUNCH
9 5-ounce servings



INGREDIENTS:

2 cups milk	1 egg white
¾ cup brandy	½ tsp vanilla
¼ cup sifted powdered sugar	¼ tsp nutmeg
3 tbsps anisette	4 ice cubes

DIRECTIONS:

In blender, combine milk, brandy, sugar, anisette, egg white, vanilla, nutmeg, and ice cubes. Cover; blend till froth. Pour into tall glasses. Sprinkle with additional nutmeg.

RUM PUNCH

From Lorie Powell, Denver, CO



INGREDIENTS:

1 mango	¼ cup undiluted grapefruit juice concentrate
½ cup lime juice	White Rum and Coconut Rum
1 cup undiluted pineapple juice concentrate	Grenadine

DIRECTIONS:

Blend all the ingredients together. For each drink, combine 1/3 cup of the juice mix with 2 ounces of the white rum and 2 ounces of the coconut rum. Blend with ice until smooth. Mix in 1 tsp grenadine.

FLAMING CAFÉ DIABLE



INGREDIENTS:

6 sugar cubes	Peel from half a lemon
2 broken cinnamon sticks	Peel from half an orange
6 whole cloves	½ cup brandy
	4 cups strong coffee

DIRECTIONS:

In a large chafing dish, place all the ingredients except the coffee. Heat and stir to dissolve the sugar. When hot, ignite the brandy. When the flame dies down, add 4 cups of freshly made strong coffee. Ladle into demitasse cups.

FESTIVE JELLO SHOTS

From [The Webtender](http://www.webtender.com) <http://www.webtender.com>



INGREDIENTS:

- 1 small box of red jello, any flavor
- 1 small box of green jello, any flavor
- 2 cups of boiling water
- 2 cups of vodka

MIXING INSTRUCTIONS:

Make the red jello and green jello separately as follows. Dissolve jello with 1 cup boiling water; add 1 cup vodka and stir. Pour into 1 oz plastic cups found at party supply stores and chill (in freezer – vodka requires colder temperatures to set) until firm. Place all the cups in a large bowl filled with ice to stay cold. Very festive!

TOM AND JERRY TRADITION

[FunTripsLIVE.com](http://www.FunTripsLIVE.com) <http://www.FunTripsLIVE.com>



INGREDIENTS:

3 eggs separated	½ tsp vanilla
3 tbsp powdered sugar	1 jigger dark rum
1/2 tsp cinnamon	½ jigger brandy
½ tsp allspice	Hot water, milk or coffee
½ tsp cloves	Nutmeg

MIXING INSTRUCTIONS:

Beat egg whites until stiff. Beat egg yolks until light in color; gradually beat in sugar, allspice, cinnamon, cloves and vanilla. Fold yolk mixture into whites and pour 2 tbsps of this mixture into 8 ounce mugs. Add ½ jigger brandy and 1 jigger rum. Fill with hot water, milk or coffee. Stir and sprinkle with nutmeg.

*Drinks for You
and
Someone Special*

TUACA NUTTER

From [The Webtender](http://www.webtender.com) <http://www.webtender.com>



INGREDIENTS:

1 oz Tuaca
1 oz Frangelico
1 oz Kahlua
2 oz Cream

MIXING INSTRUCTIONS:

Mix in cocktail shaker with ice. Serve on the rocks. Garnish with chocolate shavings & chopped roasted nuts.

HOT APPLE PIE

From Tamara Bowman, Delray Beach, FL



INGREDIENTS:

1 cup of apple cider
Tuaca – as much or as little as you like!
Whipped cream
Cinnamon

MIXING INSTRUCTIONS:

Heat the cider in the microwave. Add the Tuaca. Top with cinnamon and sprinkle with cinnamon.

IRISH COFFEE

From Lorie Powell, Denver, CO



INGREDIENTS:

2 tsp granulated sugar
1 oz Irish Whiskey
 $\frac{3}{4}$ cup double strength coffee or espresso
Whipped cream

MIXING INSTRUCTIONS:

Put sugar and whiskey in a mug. Add coffee and stir. Top with whipped cream.

CAFÉ GLORIA



INGREDIENTS:

Double strength after-dinner coffee, hot
Sugar cubes
Brandy

MIXING INSTRUCTIONS:

Half fill demitasse cups with the coffee. Add a lump of sugar to each cup, and carefully pour two tablespoons of brandy into each so that it floats on top. Light the brandy and allow it to burn for a few seconds. Stir and drink.

PEPPERMINT CAFÉ GODIVA

[FunTripsLIVE.com](http://www.FunTripsLIVE.com) <http://www.FunTripsLIVE.com>



INGREDIENTS:

1 oz Godiva chocolate liqueur
½ oz Peppermint Schnapps
Hot coffee
Whipped cream

MIXING INSTRUCTIONS:

Put Godiva liqueur and Peppermint Schnapps in the bottom of a mug. Cover with strong hot coffee. Float cream on top and sprinkle with tiny red sugar crystals.

CAFÉ AMARETTO



INGREDIENTS:

1 part Amaretto
4 parts hot coffee
Ice

MIXING INSTRUCTIONS:

Shake with ice.

FROZEN SNOWSHOE



INGREDIENTS:

1½ oz Brandy
½ oz Peppermint Schnapps
Ice cubes

MIXING INSTRUCTIONS:

Pour brandy over an ice packed with ice. Float Schnapps on top. Do not stir.

FROZEN ALPINE

[FunTripsLIVE.com](http://www.FunTripsLIVE.com) <http://www.FunTripsLIVE.com>



INGREDIENTS:

1½ oz Swiss Chocolate Almond liqueur
Cracked ice

MIXING INSTRUCTIONS:

Whirl in blender until finely crushed and serve in martini glasses with a candy cane.

HOLIDAY VELVET



INGREDIENTS:

1 oz chocolate cherry liqueur
½ oz Crème de Cassis
3 oz vanilla ice cream

MIXING INSTRUCTIONS:

Blend together until smooth. Serve into champagne glasses and garnish with grated chocolate.

BLACKBERRY ALEXANDER

[FunTripsLIVE.com](http://www.FunTripsLIVE.com) <http://www.FunTripsLIVE.com>



INGREDIENTS:

1 ½ oz Blackberry brandy
½ white Crème de Cacao
1 oz cream
Ice

MIXING INSTRUCTIONS:

Shake all the ingredients with ice and pour into on-the-rocks glasses.

CHERRY MOCHACCINO

INGREDIENTS:

1 oz chocolate cherry liqueur
Coffee
Whipped Cream
Chocolate shavings
Maraschino cherry - optional

MIXING INSTRUCTIONS:

Mix coffee and chocolate cherry liqueur. Top with whipped cream, chocolate shavings and cherry.



ALEXANDER ICICLE

INGREDIENTS:

1 pint vanilla ice cream
2 tbsp Kahlua
2 tbsp Brandy

MIXING INSTRUCTIONS:

Put into a chilled blender and turn on until smooth. Pour into *chilled* glasses and sip through short, fat straws.



FLAMING KAHLUA



INGREDIENTS:

Kahlua
Trader Vic's Flaming Rum

MIXING INSTRUCTIONS:

Top cordial glasses of Kahlua with Trader Vic's flaming rum. Light the top. Allow flame to burn. Careful of hot glasses.

HOT WHISKEY LEMONADE



INGREDIENTS:

Juice of 1 lemon
1½ oz bourbon or blended whiskey
(May also use rum or 3 oz of red or white wine)
½ tsp sugar
Hot water
Lemon slice

MIXING INSTRUCTIONS:

Put lemon juice into a mug. Add whiskey and sugar; stir to dissolve the sugar. Fill the glass with hot water and add the lemon slice garnish.

LAYERED BUTTERSCOTCH BAILEYS

[FunTripsLIVE.com](http://www.FunTripsLIVE.com) <http://www.FunTripsLIVE.com>



INGREDIENTS:

½ shot Butterscotch Schnapps
½ shot Bailey's Irish Cream

MIXING INSTRUCTIONS:

Pour the Butterscotch Schnapps on the bottom of any glass. Layer the Baileys on top with a spoon.

Try mixing it with coffee and topping with whipped cream.

CHRISTMAS APPLE MARTINI



INGREDIENTS:

- 1 part vodka
- 1 part Sour Apple Schnapps
- 1 part apple juice

MIXING INSTRUCTIONS:

Pour all ingredients into shaker. Shake well and strain into a martini glass. Add a cherry and thin slice of green apple.

PEPPERMINT POLAR BEAR



INGREDIENTS:

- ½ oz Crème de Cacao
- ½ oz Peppermint Schnapps

MIXING INSTRUCTIONS:

Mix together over ice. Pour into a shot glass. Serve with tiny peppermint swizzle sticks.

RUDOLPH THE RED NOSE REINDEER

[FunTripsLIVE.com](http://www.FunTripsLIVE.com) <http://www.FunTripsLIVE.com>



INGREDIENTS:

- 1 ¼ oz light rum
- 1 ½ oz lemon
- ½ oz grenadine
- Ice cubes
- Cranberry juice
- Lemon wedge

MIXING INSTRUCTIONS:

Mix the light rum, lemon juice and grenadine. Add the ice cubes and fill to your own taste with Cranberry juice. Add a wedge of lemon on your glass.

THE TULIP

From Carol DeMetrick, Denver, CO



INGREDIENTS:

Champagne
Cranberry juice

MIXING INSTRUCTIONS:

Pour champagne down the side of a champagne flute. Spash a few drops of cranberry juice on top and watch it float into the champagne.

THE AMARETTO SOUR

From [The Webtender](http://www.webtender.com) <http://www.webtender.com>



INGREDIENTS:

2 oz sour mix
2 oz Amaretto
2 oz Tequila
Splash of orange juice

MIXING INSTRUCTIONS:

In a shaker tin with ice, add sour mix, tequila, and amaretto. Shake well. Strain into highball glass. Add a splash of OJ. Garnish with orange slice and a cherry.

FIRESIDE SIPPER

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INGREDIENTS:

1 oz Kahlua
1 oz Bailey's Irish Cream
1 ½ oz Frangelico
Hot coffee
Cream

MIXING INSTRUCTIONS:

Mix the Kahlua, Bailey's, Frangelico and hot coffee. Float cream on top.

Liqueurs

QUINN'S IRISH CREAM
Approximately 5½ cups



INGREDIENTS:

3 large eggs	1 tsp liquid coconut flavor
1 can sweetened condensed milk	¼ to ½ tsp anise
1 can evaporated milk	1 ½ cups Irish or rye whiskey
1 tbsp instant coffee powder	
1 ½ tsp vanilla	

DIRECTIONS:

Blend all but the whiskey at low speed. With the blender still running, gradually add whiskey. Pour into glass container; cover and chill at least 2 hours. Store in the refrigerator up to 1 month.

KAHLUA

From Cheryl Shaw, Folsom, CA



INGREDIENTS:

1 Vanilla Bean	2 cups boiling water
2 oz. jar instant coffee	2 cups 100% Vodka
4 cups sugar	

DIRECTIONS:

Cut bean crosswise in half & then fourths. Dissolve instant coffee in water, add sugar & then let cool. Add liquor & bean. Let sit for 30 days. Bottle up & they're great for gifts.

PEPPERMINT SCHNAPPS

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INGREDIENTS:

1 cup light corn syrup	2 tsp peppermint extract
1 cup sugar	1 teaspoon vanilla extract
1 pint vodka	

DIRECTIONS:

In a small saucepan, combine corn syrup and sugar; bring to a boil, stirring until sugar dissolves. Remove from heat and cool to lukewarm, about 20 minutes. Stir in vodka and extracts. Pour into sterilized bottles leaving ½-inch headspace. Tightly cap and store in a cool, dark place.

ORANGE LIQUEUR
Makes 4 cups



INGREDIENTS:

4½ cups freshly squeezed orange juice	1½ cups vodka OR half vodka and half brandy
Scraped and sliced peel of one orange	1 cup sugar syrup (½ cup water + ½ cup sugar)

DIRECTIONS:

Combine juice, orange peel, alcohol. Steep 4 weeks. Strain and filter. Add sugar syrup.

AMARETTO LIQUEUR
Makes 4 cups



INGREDIENTS:

1 cup granulated Sugar	1 cup Brandy
¾ cup Water	3 drops yellow Food coloring
2 Apricot dried halves	6 drops red Food coloring
1 tbsp Almond extract	2 drops blue Food coloring
½ vodka	1/2 tsp Glycerine
½ cup Water	

DIRECTIONS:

Combine sugar and ¾ cup water and bring to boil stirring constantly. Reduce heat and simmer until all sugar is dissolved. Remove from heat and cool. Combine apricot halves, almond extract, vodka, ½ cup water and brandy. Stir in cooled sugar syrup. Age 2 days. Remove apricot halves. Add coloring & Glycerine. Age 1-2 months.

ALMOND LIQUEUR
Makes 2 cups



INGREDIENTS:

3 oz chopped fresh almonds (unbalanced and unsalted)	1 ½ cups vodka
Pinch of cinnamon	½ cup sugar syrup (1 part water + 1 part sugar)

DIRECTIONS:

Combine all ingredients, shake well, and steep for 2 weeks. Filter. Sweeten if needed with more sugar syrup. Mature for 3 more weeks.

TART APPLE LIQUEUR

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INGREDIENTS:

1 pound slightly tart eating apples	Pinch of nutmeg
2 cups sugar	Sliced and scraped peel of one lime or lemon
2 cloves	2 cups vodka or brandy

DIRECTIONS:

Cut ripe apples into 8 pieces and remove the cores but do not peel. Place all the ingredients in a tightly closed jar and set in the sun for several days or until all the sugar has dissolved and has been absorbed. Strain and filter. Mature for 2-3 months.

APRICOT LIQUEUR

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INGREDIENTS:

1 lb dried apricots	1 fifth vodka
1 lb rock candy	

DIRECTIONS:

Alternate a layer of apricots and rock candy in a gallon jar. Pour vodka over all and put lid on securely. Turn jar over once a day (helps rock candy to dissolve). Store in cool, dark place.

The brandy is ready is 8 days.

NOTE: The apricots and ½ a pound of the rock candy may be used a second time.

VANILLA LIQUEUR

Shirley, Sacramento, CA



INGREDIENTS:

2 whole vanilla beans
1 cup vodka or brandy

DIRECTIONS:

Cut vanilla bean into in inch pieces. Split pods open. Drop into brandy in a bottle that closes tightly. Stand for 1 month.

CHERRY LIQUEUR

INGREDIENTS:

2 lbs ripe bing cherries	2 cups brandy
2 tbsp powdered sugar	1 cup vodka
Sliced & scraped peel of ½ lemon	12 cup sugar syrup (1 part sugar to 1 part water)



DIRECTIONS:

Pull stems from half of the cherries. Cut the stems from the other half of the cherries just at the top so the inner fruit is exposed. Pierce all cherries down to the stones with four or five holes. Place all in quart jar and sprinkle with powdered sugar. Add lemon peel. Shake gently. Add brandy and vodka to cover. Close jar and store in warm place for 6 weeks. Strain & filter. Squeeze juice from cherries. Add sugar syrup and shake well. Add sugar syrup. Mature for at least 1 more week.

STRAWBERRY LIQUEUR

INGREDIENTS:

3 cups fresh strawberries	3 cups vodka
3 tbsp powdered sugar	1 cup sugar syrup (1 part sugar to 1 part water)



DIRECTIONS:

Remove stems from berries. Sprinkle powdered sugar on berries and let dissolve. Add Vodka. Steep 2 weeks. Crush the berries through a strainer and filter. Add syrup and mature one week. Filter again through coarse to fine cloth and the liqueur is ready to drink.

BLACKBERRY LIQUEUR

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INGREDIENTS:

4 cups fresh blackberries	3 cups vodka OR
Sliced and scraped peel of one lemon	2 cups vodka and 1 cup brandy
Pinch of tarragon or cloves	12 cup sugar syrup (1 part sugar to 1 part water)



DIRECTIONS:

Lightly crush berries with a fork. Add to vodka with lemon peel and cloves. Steep 3 months. Strain. Crush the through the filters to squeeze out all the juices. Add sugar syrup to taste. Mature 4-6 weeks.

RASPBERRY BRANDY

INGREDIENTS:

1½ cups ripe raspberries	3 cups brandy or vodka
Sliced and scraped peel of ½ lemon	¾ cup sugar syrup (1 part sugar to 1 part water)



DIRECTIONS:

Lightly crush berries; add lemon peel and berries to alcohol. Steep 2-4 weeks. Strain and filter, squeezing all the berries through the fine cloth. Add the sugar syrup and mature 4-6 weeks.

CRANBERRY BRANDY

INGREDIENTS:

1 lb fresh cranberries	1½ cups vodka
Sliced and scraped peel of ¼ orange	1½ cups sugar syrup (1 part sugar to 1 part water)



DIRECTIONS:

Wash cranberries and coarsely chop in blender or food processor. Add all the ingredients to the alcohol. Steep 4 weeks. Strain and filter. If more sweetener is required, add more sugar syrup to taste and mature another week.

CHOCOLATE LIQUEUR

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INGREDIENTS:

2 tsp pure chocolate extract	1½ cups vodka
½ tsp pure vanilla extract	½ cup sugar syrup (1 part sugar to 1 part water)



DIRECTIONS:

Mix all the ingredients together and let mature several days.

PEACH LIQUEUR
1½ quarts



INGREDIENTS:

3 lbs fresh peaches, pitted and quartered	4" of broken cinnamon sticks
2½ cups sugar	6 whole cloves
4 strips of 2" lemon peel	1 quart of bourbon

DIRECTIONS:

In a gallon screw-top jar combine peaches, sugar, lemon peel, and spices. Pour in bourbon; cover with lid. Invert jar daily until sugar is dissolved – about 4 days. Place in cool, dark place for a least 2 months. Strain through cheesecloth before serving.

COFFEE LIQUEUR



INGREDIENTS:

2 cups water	1/3 cup instant coffee crystals
1½ cups granulated sugar	1 fifth vodka
1½ cups packed brown sugar	2 tsp vanilla

DIRECTIONS:

In a saucepan combine water, granulated sugar, and brown sugar. Simmer gently, uncovered, 10 minutes. Remove from heat. Stir in coffee crystals, cool. Pour mixture into 2-quart screw-top jar. Stir in vodka and vanilla; cover with lid. Let stand at room temperature for 2 weeks.

COCONUT LIQUEUR
2 cups



INGREDIENTS:

12 oz fresh coconut meat	10 oz vodka
3 coriander seeds	3 oz brandy
1" vanilla bean	

DIRECTIONS:

Cut the coconut meat into small pieces or grate on a large grater and add all the ingredients in a bottle. Steep 3 weeks and shake it gently every 3-4 days. Strain and filter. Although it will probably be sweet enough, if not, add sugar syrup (1 part sugar to 1 part water) 1-2 ounces at a time.

I hope you enjoy trying out the recipes and entertaining your friends with these new twists to holiday traditions.

Once last reminder. If you have drink recipes that you would like to share in our next edition, please send them along to me at jjames@funtripsLIVE.com.

Thanks again and Happy Holidays!