

COZY WINTER DRINKS



Caramel Apple Hot Toddy

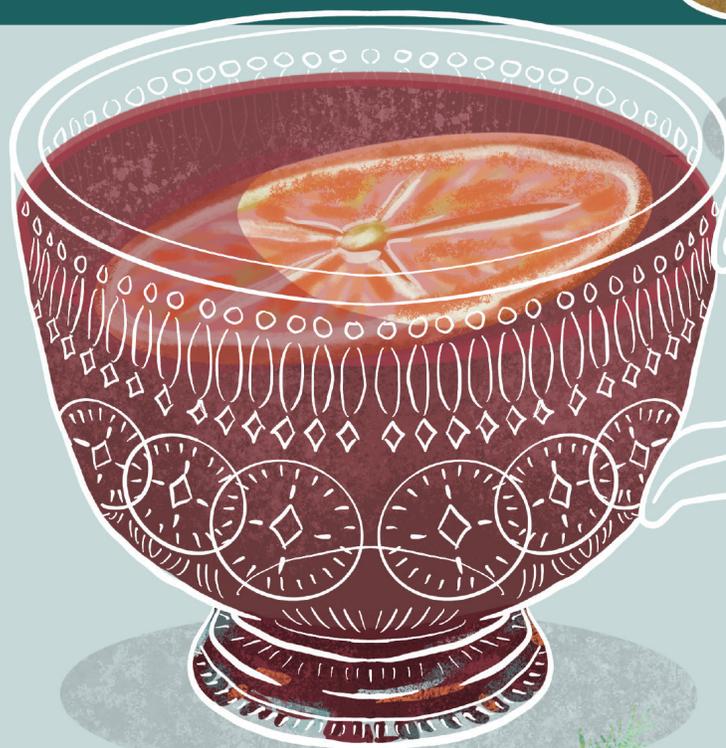
(Serves 4)

INGREDIENTS

14 ounces apple cider
14 ounces golden rum
6 tablespoons caramel-flavored syrup
Whipped cream
Caramel sauce for drizzling

PREPARATION

In small saucepan, heat apple cider over medium heat until hot. Remove pan from heat and add rum and caramel-flavored syrup. Divide into 4 8-ounce mugs, top each with whipped cream then drizzle with caramel sauce.



Mulled Wine

(Serves 4)

INGREDIENTS

1 bottle wine, preferably zinfandel, merlot, or grenache
6 ounces rye whiskey
2 oranges, sliced
2 tablespoons honey
Cloves, star anises, and cinnamon sticks for garnish

PREPARATION

Combine all ingredients in large pot, except garnishes, and heat to low heat on stovetop. Cover and allow to cook until wine is steaming hot, about 30 minutes to 1 hour. Once it's heated through, reduce heat to warm or the lowest possible setting so wine doesn't get too concentrated. Serve warm, garnished with the spices.





Cranberry Gin and Tonic

(Serves 2)

INGREDIENTS

3 ounces gin
4 ounces cranberry juice
Juice of 1 lime
4 ounces tonic water
2 lime wedges for garnish
Fresh cranberries for garnish

PREPARATION

Combine in shaker with ice the gin, cranberry juice, and lime juice. Divide combined ingredients between 2 old-fashioned glasses. Top with tonic water and garnish with a lime wedge and cranberries.

Gingerbread Eggnog White Russian

(Serves 2)

INGREDIENTS

½ teaspoon cinnamon
2 teaspoons sugar
3 ounces eggnog
3 ounces vodka
3 ounces Kahlua
3 teaspoons molasses plus drizzle for topping
½ teaspoon ground ginger
Whipped cream for topping

PREPARATION

Wet the rim of 2 glasses. Dip rim of glass onto plate with mixture of cinnamon-sugar to coat. Add to cocktail shaker ice, eggnog, vodka, Kahlua, molasses, and ginger, then shake to combine. Pour mixture into glasses and top with whipped cream. Lightly drizzle molasses on whipped cream.





RumChata Hot Cocoa

(Serves 2)

INGREDIENTS

2 tablespoons unsweetened cocoa powder
¼ cup granulated sugar
Pinch of salt
1 cup whole milk
¼ cup heavy cream
¼ teaspoon vanilla extract
3 ounces RumChata
Marshmallows for topping
Whipped cream for topping

PREPARATION

Add to small saucepan over medium heat the cocoa, sugar, salt, milk, cream, and vanilla. Whisk frequently until combined and cook until edges of the liquid begin to simmer. Remove from heat. Add 1½ ounces of RumChata to 2 mugs. Divide hot cocoa mixture between the 2 mugs. Top with marshmallows and/or whipped cream.

Uzvar (Ukrainian Winter Punch)

(Serves 4)

INGREDIENTS

10 ounces each dried apple slices, apricots, and pitted prunes
7 ounces dried sour cherries
1 old dried vanilla pod without seeds
2 star anises
1 cinnamon stick
Few strips lemon and orange zest
Honey to taste
3 quarts cold water

PREPARATION

Mix together all ingredients in large saucepan. Cook over low heat for 1 hour. Strain out fruit and spices, cover, and refrigerate until ready to drink. Punch will keep for up to 2 weeks and is best served warm with a shot of brandy.

