



CREATORS

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CHRISTMAS CHEERS

By: Nicola Bridges

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Think of holiday drinks and what typically comes to mind is a traditional champagne toast, mulled wine and hot toddies to warm you in the winter cold. But whether or not the weather outside is frightful, it's easy to mix up some imaginative Christmas-y cocktails full of holiday spirits literal and figurative. We tiddled and taste-tested luxury craft liquors, cold brew coffees, drink mixers and several bottles of wine to bring you our favorite festive holiday cocktail recipes sure to raise a hearty holiday "Cheers!"

A MERRY MEZCAL OLD-FASHIONED

Mezcal gives the traditional old-fashioned a modern twist that's sure to make you merry.

2 ounces Bozal Tobasiche Mezcal

3 BADGE BEVERAGE CORPORATION

1/8 ounce honey
4 dashes orange bitters
2 dashes chocolate bitters
2 dashes Angostura bitters
Garnish: Orange peel and a candy cane

Stir ingredients with crushed ice. Strain and pour over two ice cubes. Garnish with a sliver or two of orange peel. Add a candy cane to stir and jingle your taste buds with a hint of holiday peppermint.

Kirk & Sweeney "Happy Holidays" Hot Toddy

Instead of whiskey -- the main feature of a traditional toddy -- holiday spices and barrel-aged rum make this toddy taste so smooth. Serve it as a warming holiday drink or to help soothe a winter sore throat.

2 tablespoons Kirk & Sweeney barrel-aged rum
1 tablespoon maple syrup
Squeeze of fresh orange or lemon juice
Boiling water
2 cloves
1 cinnamon stick
1 wedge and 1 slice of orange
Fresh or powdered nutmeg
Fresh allspice
Garnish: A slice of orange or lemon

Add the rum, maple syrup, juice, cloves and cinnamon stick to a heatproof glass or mug. Pour in boiling water and stir for 2 minutes. Remove cloves and cinnamon. Mix in a small sprinkle of nutmeg and allspice. Add more juice or syrup to taste. Top with the slice of orange or lemon.

BOZAL MEZCAL / KIRK AND SWEENEY RUM