

Holiday Cocktails

<http://butcherblockco.com/blog/holiday-cocktails/>

Recipes courtesy of Chef J Whiting

Best Hot Chocolate Ever

- 8 oz. milk chocolate
- 4 oz. white chocolate
- 1 cup sugar
- 1 cup toasted hazelnuts, ground
- 8 oz. cream
- 1 gal milk
- 4 oz. Frangelico (optional- can be added later)
- Pinch of nutmeg
- Pinch of salt

Melt the chocolate, sugar and cream together.

Heat the milk in a large pot. Add the melted chocolate mixture to the milk along with the hazelnuts; bring to a simmer.

Strain the hazelnuts out of the liquid and add the liqueur, nutmeg and salt.



Apple Cider

- 64 oz. unfiltered apple juice
- 32 oz. water
- ½ lemon, sliced
- 1 orange, sliced
- 2 cinnamon sticks
- 3-4 whole cloves
- ½ cup honey
- Brandy

Bring all ingredients, except Brandy, to a simmer. Let steep for at least 30 minutes (you can do this a day early and reheat to serve to get more spicy flavor). Serve hot. Season to taste with Brandy. Leave the Brandy on the side so the kids and drivers can have cider, too!

Pancake Shot

- 1 ½ oz. maple whiskey
- ½ oz. Irish Cream

Pour the whiskey into a shot glass.

Slowly pour the Irish Cream into it, the cream will sink.

Shoot it!

Christmas Mint Shot

- ½ oz. Grenadine
- 1 oz Creme de Menthe

Pour the grenadine into a shot glass.

Carefully spoon the Creme de Menthe over the grenadine so that it floats on top.

(Peppermint Schnapps will work in place of the Creme de Menthe if you want clear/red instead of green/red).



Ginger Berry Tummy Tonic

- 1 oz. Bourbon
- ½ oz. Raspberry liqueur
- 8 oz. Ginger Beer (non-alcoholic, “real” ginger ale)

Add the Bourbon and Raspberry Liqueur to a champagne flute or rocks glass.

Pour the Ginger Beer over it.

Serve chilled or over ice.

This one helps the ol' tummy after a long night of stuffing your face with delicious holiday treats!