

Gingerbread Old Fashioned

Sponsor: R&M Snowplowing and Lawn Service

Ingredients:

2 ounces bourbon
¼ ounce Torani Gingerbread Syrup
2-3 dashes orange bitters
1 large ice cube
Orange twist for garnish, optional
Cinnamon stick for garnish, optional

Directions:

In an old fashioned glass, add the bourbon, gingerbread syrup and orange bitters. Stir to combine.
Add one large ice cube. Stir about 15-20 times to chill and just slightly dilute the mixture.
If desired, garnish with an orange twist and cinnamon stick.

Peppermint Martini

Sponsor: First Secure Community Bank of Sugar Grove

Ingredients:

1.5 ounces vodka
1 ounce cranberry juice
0.5 ounces peppermint schnapps
Crushed or mini candy canes, optional

Directions:

Shake the vodka, cranberry juice, and peppermint schnapps with ice in a martini shaker. Pour into glass. Garnish with crushed candy canes or mini candy canes.



Santa's Signature Sip

Sponsor: Re/Max All Pro

Ingredients:

2 ounces vodka
½ ounce St. Germain (elderflower liquor)
1/3 cup fresh squeezed orange juice
Ginger beer, for topping
Pomegranate arils, for topping
1 sprig fresh mint

Directions:

Fill a cocktail glass with ice.
Add the vodka, elderflower liquor, and juice.
Top with ginger beer.
Add the pomegranates and mint.



Grinch Cocktail

Sponsor: Stacey Puett Homes

Ingredients:

1.5 ounces Midori
½ ounce vodka
1 ounce pineapple juice
1 ounce dry sparkling wine
1 cherry, for garnish

Directions:

Combine all ingredients (except sparkling wine and garnish) in a cocktail shaker. Shake for a few seconds just to combine. Pour in a rocks glass filled with ice. Top with sparkling wine. Garnish with cherry.



Christmas Mai Tai

Sponsor: Ellen Violet Sewing Studio

Ingredients:

1.5 ounces white rum
0.5 ounces fresh squeezed lime juice
0.5 ounce Cointreau or other orange liquor
0.5 ounce Orgeat syrup
3 ounces Cranberry/Pom juice
1.5 ounces dark rum
Lime wedges for garnish
Cherries for garnish

Directions:

Shake first 5 ingredients and pour over ice.
Float the dark rum over the top.
Garnish with lime wedges and cherries.



French 75

Sponsor: Guaranteed Rate, Matt Paradis

Ingredients:

1 ounce Gin – Hendricks is preferred
½ ounce lemon juice, freshly squeezed
½ ounce simple syrup
3 ounces Champagne (or other sparkling wine)
Lemon twist, garnish

Directions:

Add the gin, lemon juice and simple syrup to a shaker with ice.
Shake until well chilled.
Strain into a Champagne flute.
Top with the Champagne.
Garnish with lemon twist.

Fireside Caramel Appleton

Sponsor: Fireside Grille

Ingredients:

1.5 oz Van Gogh Dutch Apple Vodka
.5 oz Van Gogh Dutch Caramel Vodka
.75 oz Real Apple Syrup
.25 oz simple syrup
.75 oz Finest Call Single Pressed lemon juice
2 dashes homemade cinnamon tincture
Cinnamon sugar, garnish
Apple slices, garnish

Directions:

Combine all ingredients (except the garnishes) in a shaker tin.
Add ice and shake hard for 6 seconds.
Double strain into chilled serving glass.
Rim with cinnamon sugar.
Garnish with apple slice.

Calamity Christmas Sparkler

Sponsor: Calamity Janes Bar & Restaurant

Ingredients:

1.5 quarts cranberry juice
1 bottle Champagne
2 teaspoons lime juice
Frozen cranberries, for garnish
Colored sugar, for garnish
Edible luster dust, for garnish

Directions:

Add all ingredients into a large punch bowl and stir.

If desired, rim glasses with colored sugar.
Add edible luster dust to make it sparkle.



Sugar Cookie Martini

Sponsor: Curt Karas, CPA, MBA, PC

Ingredients:

4 ounces vanilla vodka
4 ounces Baileys Irish cream or RumChata
2.5 ounces Amaretto
2 ounces Half & Half or light cream
1 teaspoon simple syrup, garnish
1 sugar cookie crumbled, garnish

Directions:

Break the cookie into crumbs and transfer to a small plate.
Wet your finger with the simple syrup and swipe it around the rims of the glasses.
Dip the rims into the cookie crumbs.
Fill a shaker halfway with ice.
Add the vanilla vodka, Irish cream, Amaretto, and light cream.
Shake for 10 seconds and pour into glasses.



Chocolate Caramel Christmas Martini

Sponsor: Sugar Suites Salon

Ingredients:

2 ounces Baileys Chocolate liquor
2 ounces Caramel Vodka
Chocolate syrup
Caramel syrup
Crushed pretzels

Directions:

Drizzle chocolate syrup inside martini glass.
Rim glass with caramel syrup.
Dip glass in crushed pretzels.
Fill shaker with liquor, vodka, and ice.
Shake and pour into prepared glasses.



Mistletoe Shots

Sponsor: Rosewood Farms

Ingredients:

Lime wedge for rimming glasses
Red sanding sugar for rimming
1 cup water
2 @ 3 oz packets lime Jell-O
8 oz vodka, chilled
Whipped cream, for garnish
Mint leaves, for garnish
Red Hots, for garnish.

Directions:

Run lime wedge around rim of each shot glass. Dip in sanding sugar. Bring water to boil in medium saucepan. Stir in Jell-O stirring until completely dissolved. Turn off heat and pour in vodka, mixing thoroughly. Pour into large measuring cup so it's easier to pour in shot glasses. Fill shot glasses and refrigerate at least 2 hours. Garnish with whipped cream, mint leaves, and Red Hots just before serving



Thank you for attending
Sips with Santa 2023