

AT HOME FOR THE
Holidays
Cookbook



* Cocktails *

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COCKTAILS

The Northern Standard

The first is the cocktail that got me through Covid. With the change to staying home and not going out to restaurants and bars, I was in a bit of a rut drinking the same Manhattan's every night. This is the drink that introduced me to a whole new world of modifications to the basic Manhattan recipe, including the Brooklyn and Greenpoint. While this is not a holiday recipe specifically, use a spicy rye and it's perfect for sipping when it's cold outside.



INGREDIENTS:

2 1/4 oz rye
1 oz sweet vermouth
2 dashes Angostura
1 teaspoon Fernet Angelico or Fernet Branca
1 teaspoon Gran Classico or your favorite amaro

1. Stir everything for 30 seconds with ice
2. Strain over fresh ice or serve "up"
3. Garnish with a fancy cherry

The Modern Amaretto Sour

The second cocktail is a throwback to my college days, when I didn't know what to order in a bar so I would just order a sickly-sweet Amaretto Sour. This recipe modernizes the Amaretto Sour and makes it into a drink that any cocktail aficionado will enjoy but is also approachable and easy for the whole family (adult-aged, of course) to enjoy. The egg white adds a creamy mouthfeel that is definitely worth adding. It makes a great after dinner drink to enjoy with dessert.



INGREDIENTS:

1 1/2 oz Amaretto
3/4 oz bourbon (cask-aged if you have it)
1 oz lemon juice
1 egg white
1 tsp simple syrup

1. "Dry" shake once with no ice, then again with ice.
2. Strain and serve over ice
3. Garnish with a fancy cherry

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Slow Cooked Party Cider

This slow cooker favorite is insanely easy to prepare, only needs a handful of ingredients, and can pull double duty as the aroma makes your house smell divine. It's the perfect big batch drink to warm the holiday and the soul.



**Andy
Crestodina**
Co-founder, CMO
Orbit Media



INGREDIENTS:

Gallon jug of apple cider
1/2 cup brown sugar
Some cinnamon sticks (2-3)
1/2 teaspoon ground allspice
1/8 teaspoon ground nutmeg
dash of salt
Whiskey (to taste)

1. Dump all of the ingredients into a slow cooker
2. Put the lid on — Set to high and cook for several hours
3. When the party starts, reduce heat to low
4. Ladle into a variety of mismatched souvenir mugs, gathered from trips around the midwest
5. Add whiskey to taste



**Lauren
Goldstein**
Chief Revenue Officer
Annuitas

The Perfect Manhattan

What makes it “perfect” is that you’re balancing sweet and dry vermouth. I believe it’s best with a twist of orange. NO CHERRY. Too sweet!



INGREDIENTS:

2 oz rye or bourbon whiskey (I love basil hayden or bullet rye)
1/2 oz sweet vermouth
1/2 oz dry vermouth
2 dashes Angostura or orange bitters
Piece orange or lemon peel for garnish

1. In a mixing glass or cocktail shaker filled with ice, combine whiskey, vermouth, and bitters.
2. Stir well, about 20 seconds, then strain into cocktail glass.
3. Twist orange or lemon peel directly over the drink to release essential oils, and serve.

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Matt Heinz
Chief Revenue Officer
Annuitas

Pomegranate Rosemary Spritzer

An absolute party-pleaser, this spritzer is bound to impress with juicy pomegranate, floral rosemary, and crisp Prosecco.



INGREDIENTS:

- 1 bottle of Prosecco
- 4 tsp. fresh squeezed lemon juice
- 4 oz. pom juice Sparkling water
- 6-8 sprigs rosemary
- 1 fresh pomegranate
- 2 tbsp. Sugar
- 1 cup water

1. Add 1 cup of water with 2-3 sprigs of rosemary, bring to a boil.
2. Add sugar to boiling water - stir till it dissolves.
3. Remove from heat, strain rosemary leaves and set to cool.
4. Clean and de-seed pomegranate. Pour Prosecco evenly into 4 cocktail glasses.
5. Add rosemary simple syrup, lemon juice, pom juice and a splash of soda water to each glass.
6. Add pom seeds to each glass. Garnish with rosemary sprigs.



Tim Washer
Virtually funny
timwasher.com

Holiday Milk Punch

This recipe comes from deep in the heart of Texas. It's served at chic American eatery Down on Grayson and it's widely hailed as the new egg nog.



INGREDIENTS:

- 1.5oz Maker's Mark
- .75oz Frangelico Liqueur
- 1 Demerara sugar cube
- 4oz half & half

1. Combine half-and-half, bourbon, Frangelico, and sugar in a shaker.
2. Shake vigorously then pour into a chilled glass.

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The Flame of Love

Made famous by Dean Martin, created by Pepe Ruiz specifically for Dean when he would visit the legendary Chasen's in Hollywood back in the day. A true classic!



**Jason
Miller**

Head of Brand
ActiveCampaign



INGREDIENTS:

- 2 ounces vodka
- ½ ounce fino sherry
- Several large strips of orange peel for garnish

1. Rinse a chilled cocktail glass with sherry, and discard excess.
2. While squeezing a large strip of orange peel over the sherry-rinsed glass, use a match to carefully flame the oils spraying into the glass; repeat several times with additional peels.
3. Stir the vodka with ice until chilled, then strain into the prepared glass.
4. Flame a final orange peel over the finished drink; garnish.

recipe source:

<https://www.cheatsheet.com/culture/what-would-frank-sinatra-drink-5-rat-pack-cocktails.html>

The South Coast Seaside Slammer

I've called it this because:

- 1) I live on the south coast of England
- 2) You have to drink brine (so that's the seaside link)
- 3) A few of these and you can end up anywhere

The technical term for this is a "Pickleback", and unlike many other of the great cocktails you are reading, this is only going to take you two minutes to make and zero prep, apart from emptying the contents of a jar of pickles.

I promise you, this is going to start off as something you would never touch in your life and end up becoming an order in a bar and be the only person ordering it — until everyone else finds out about it!

The combination I am going to share is weird, but it works so well.



INGREDIENTS:

- a whiskey shot (preferably Jameson)
- a shot of pickle juice

1. Pour into two separate glasses and take the shot of whiskey followed by the pickle juice.
2. The briny, salty pickle juice now becomes your best friend and you'll have another.
3. See....the easiest cocktail you could ever make and even becomes a Christmas challenge for everyone! What isn't there to like? Everyone loves a pickle, don't they?

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The New Year!

We're all looking forward to the new year - and this cocktail is a holiday celebration to help us get there. It tastes like the holidays and will certainly help you ring in the end of 2020 and the new 2021.



Robert Rose
Chief Troublemaker
The Content Advisory



INGREDIENTS:

Kentucky Bourbon (my favorite is Four Roses)
Blood orange
Ginger extract (I use Ginger Ale in a pinch)
Tangerine

1. Mix the blood orange juice together with the bourbon and Ginger.
2. Add to the glass and finish with a twist of Tangerine.
3. Pour, stir garnish and sip, it doesn't get any easier than this.

Spiced Old Fashioned

The Old Fashioned is one of the top ten most Googled cocktail recipes and according to the Drinks International 2020 poll, it's the best-selling cocktail in the world. This Spiced Old Fashioned recipe reimagines the king of cocktails by putting a unique spin on an all time classic.



Tom Martin
Founder
Converse Digital



INGREDIENTS:

3 oz bourbon
1/2 oz Spiced Simple Syrup
Zest of an orange
2 dashes Angostura Bitters
4 dashes Angostura Orange Bitters

1. In a shaker or pint glass add a handful of ice and then all ingredients
2. Stir for 3-5 minutes until a decent amount of the ice has melted
3. In a rocks glass, rub the rim of the glass with an orange peel, add a single bourbon ball of ice or a few ice cubes
4. Strain the stirred old fashioned into glass, garnish with a candied cherry and serve.
5. To make spiced simple syrup, in a small pan, roast 5 cloves of cardamom, 3-5 whole cloves and cinnamon stick for a few minutes on high to release the flavors. Then let the pan cool. Add 1/2 cup sugar and 1/2 water... bring mixture to a boil and then reduce temp to low and allow to simmer for 10 minutes stirring occasionally to maintain a liquid consistency.
6. Allow syrup to cool and you're ready to make your drink. Syrup will remain shelf stable for weeks. Do not refrigerate

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Ivana S
Taylor
Small Business Expert
DIYMarketers.com

Vrucha Rakiya (Hot Toddy)

This hot toddy recipe beats eggnog hands down. When the temps dip and snow flies, this is an ideal party cocktail.

The following recipe is enough for a couple people.

The traditional recipe uses Slivovica (Serbian Plum Brandy) but this is difficult to find and can be a little expensive. I recommend using your favorite low-cost whiskey. My go-to is Canadian Club.

This recipe is completely made to your taste and how strong you want to make it. You'll want to start small and work your way up to bigger batches -- but not in one night or you'll be snookered.

Make sure to pull all your ingredients together next to the stove and have them all close at hand. Once the process starts it goes FAST.

If you really want to impress your friends, make a batch before guests arrive. Pour it into an insulated pitcher and then when people start arriving, greet them with a hot mug of holiday cheer.



INGREDIENTS:

1 ½ cups Whiskey (or Slivovica Plum Brandy)

½ cup sugar

3 cups of water

Saucepan

1. Caramelize sugar. Pour about ½ cup to 1 cup of sugar into your pan on high heat. DO NOT walk away.
2. Stand there and watch it. It will slowly start to melt and when it
3. does, turn the heat down and stir constantly. DO NOT WALK AWAY because once it starts to melt it goes FAST.
4. Add whiskey or brandy.
5. Add water to taste. If you want it stronger, add less and if you want it weaker add more.
6. Serve in a glass mug or stemmed glass.

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Cosmos via Larry Aronson



Heidi Cohen
CMO
Actionable Marketing
Guide

Why cosmos? Because I can't drink wine since it gives me migraines.

Although my husband, Larry Aronson, and I've been drinking cosmos since our first date in May 2005, he changed the cocktail recipe after we visited Venice in July 2006.

While our favorite Venetian cocktail was bellini, invented there at Harry's Bar, we loved the limoncello served as an after dinner drink with dessert and coffee. At most Venetian restaurants, limoncello is made in their kitchen.

When we brought a bottle of limoncello home with us, Larry decided to change our cosmos to include a splash of Limoncello and plain vodka instead of lemon-flavored vodka



INGREDIENTS:

- 1 part Vodka
- 1 part Triple Sec
- 2-3 parts Ocean Spray Cranberry Juice Cocktail (This ingredient is important since straight cranberry juice is very tart! Even worse, it significantly changes the taste of the drink.) The amount of juice used determines the strength of the drink.
- 1 tablespoon (or a splash) Limoncello
- Squeeze of lime

1. Mix in a drink shaker filled with ice cubes (Alternatively, you can use a jar or container with a good seal)
2. Shake vigorously for a few minutes (If you use a jar or container, you'll need to remove the ice cubes from the drink)
3. Pour into martini glasses and serve straight up (aka: without ice cubes) and a slice of lime

The Holiday Negroni

I am a big fan of aperitifs and drink Negronis all year long, but make it a tradition to toast to the people I love with a Holiday Negroni on the day I decorate my house for the winter season.



Maria Pergolino
CMO
ActiveCampaign



INGREDIENTS:

- 1 part Gin
- 1 part Sweet Vermouth
- 1 part Campari
- Lime

1. Mix equal parts Gin, Sweet Vermouth and Campari (typically 1 ounce each) until chilled.
2. Strain into a glass with large ice cubes.
3. Garnish with a lime peel.