

Festive Winter Cocktails



GINGERBREAD Cocktail



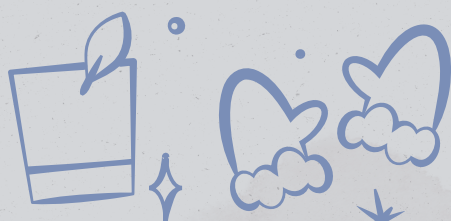
Source: Red Cottage Chronicles

Ingredients

- 2 crushed gingerbread cookies
- 2 oz gingerbread syrup (plus ½ tbsp for rimming)
- 1 ½ oz crème de cacao liqueur
- 2 dashes of ginger bitters
- 2 oz half and half
- 1 tbsp cocoa powder
- Ice

Directions

- 1 Rim a cocktail glass with gingerbread syrup and crushed cookies. Add 2 ice cubes.
- 2 Fill cocktail shaker with ice, gingerbread syrup, crème de cacao, bitters, and cream.
- 3 Shake well and strain into cocktail glass.
- 4 Top with cocoa powder.



WHITE CHRISTMAS



Source: Half Baked Harvest

Ingredients

- Juice of 1 lime
- 8 mint leaves
- 1 tbsp sugar
- 2 tbsp white rum
- 1 tbsp coconut rum
- ¼ cup canned unsweetened coconut milk
- Sparkling water
- Pomegranate seeds

Directions

- 1 In a glass, muddle the lime juice, sugar, and mint leaves. Fill the glass halfway with ice.
- 2 In a blender, combine white rum, coconut rum, and coconut milk. Pulse until smooth.
- 3 Pour over ice and stir to combine.
- 4 Top with sparkling water, mint, and pomegranate seeds.



ZOLA

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**WINTER-SPICED
PEAR
Cocktail.**

Source: Olive Magazine

Ingredients

- ¼ cup gin
- ⅓ cup lemon juice
- ⅓ cup pear syrup
- 1 egg white

SPICED PEAR SYRUP

- 4 pears, cored and cubed
- 1 star anise, plus more to serve
- 1 cinnamon stick, broken in half
- 1 cup sugar

Directions

SPICED PEAR SYRUP

- 1 Add ingredients to a pan with 1 cup of water and simmer for 20-30 minutes. Let cool.
- 3 Fill shaker with ice and shake again, then strain into a chilled coupe.

COCKTAIL

- 2 Add all ingredients to a cocktail shaker without ice and shake.
- 4 Place a star anise on the foam to serve.