

VIRTUAL
**HOLIDAY
HAPPY HOUR**

Cocktail # 1 Nog So Fast

Ingredients:

1 ½ oz Amber or Spiced Rum
½ oz Kahlua
8oz Home-made Eggnog (alternatively, purchase eggnog from the store)
Garnish: Grated Coffee Bean & A Dusting of Grated Nutmeg

Home-made Eggnog:

6 Eggs
2 Cups 2% Milk
1 Cup Whipping Cream
½ - ¾ Cup Granulated Sugar
1 Tbsp Ground Cinnamon
1Tbsp Ground Nutmeg
3 Tsp Vanilla Extract

Preparation:

Use either a large mixing bowl or blender. Crack the 6 eggs into your mixing vessel and mix until fully incorporated. Next while mixing slowly add both your milk and whipping cream to the eggs. Add the sugar and mix until fully dissolved (if you prefer sweeter drinks add an extra ¼ cup of sugar). Start blending the mix at a med -high speed and add the cinnamon to the mix. While still at a med high speed add your vanilla extract. Turn the mix down to low and grate ~ ½ a whole nutmeg into the mixture. Transfer into your serving container and keep refrigerated. (I have kept the alcohol separate so it is still children-friendly).

Serving Directions:

When you are ready to serve, add the Rum and Kahlua to a mug, top with ~6 – 8oz of Home-made Eggnog. To garnish dust some ground nutmeg and coffee over the mug!

Cocktail # 2 Maple Sour

Ingredients:

2oz Bourbon
1 Egg White
1oz Fresh Lemon Juice
¾ oz Maple Syrup
1 Dash Angostura Bitters
Garnish: Angostura Bitters

Serving Directions:

Start by icing a rocks glass. Next in a Boston shaker add your egg white (start with this just in case you get some yolk or shell in, you can discard and start again). Add your Bourbon, maple syrup and fresh lemon juice to the egg white. Close the Boston shaker and dry shake the cocktail. Open the shaker and add ice. Reseal the Boston shaker and shake. Discard the ice in the rocks glass, and then strain the cocktail into the chilled glass. Garnish with three drops of bitters over the top.

Cocktail # 3 Old Fashioned

Ingredients:

2oz Bourbon
1 Brown Sugar Cube or Brown Sugar Pack
2 Dashes Angostura Bitters
Zest of One Orange
Garnish: Orange Twist
Can of beer

Serving Directions:

Start by icing a rocks glass. Sorry start by cracking a beer, I'm sure you have earned it by now. Next in a mixing glass add the sugar cubes and bitters. Crush and grind the sugar and bitters until they begin to go smooth. Add your bourbon and then some ice stir for ~ 12 seconds. Discard the ice in the rocks glass. Add a large ice cube to the rocks glass then gently strain the cocktail over the ice cube. Garnish by expressing the orange zest over the cocktail and place the twist on the edge of the glass.

Bar Tools Required

Ingredients:

Large bowl & mixer or blender
Measuring cup
Measuring spoons
Shaker
Shot glass
Ice