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ARKETI GROUP'S

Holiday Drinks

2022



TRACI SCHERR
senior content creator

Candy Cane Cocoa

Our cocoa recipe reminds me of growing up in Ohio – sledding and ice skating during the winter for hours – followed by thawing out inside with homemade hot chocolate with a Christmas twist.

INGREDIENTS

- 4 cups milk
- 3 (1 ounce) squares semisweet chocolate, chopped
- 4 peppermint candy canes, crushed
- 1 cup whipped cream
- 4 small peppermint candy canes

DIRECTIONS

In a saucepan, heat milk until hot, but not boiling. Whisk in the chocolate and crushed peppermint candies until melted and smooth. Pour hot cocoa into four mugs and garnish with whipped cream. Serve each with a candy-cane stirring stick.



DAN EARLE
vice president

A Cold Winter Warmer

It's Christmas as a beer. This is a full-bodied, rich ale with a touch of cinnamon and nutmeg to achieve its spirited flavor. This is the perfect brew to enjoy during the holidays and on cold winter nights.

INGREDIENTS

1 bottle of Harpoon's Massachusetts Winter Warmer

DIRECTIONS

Just crack open that bottle!



ERICA ENGLAND
vice president

Coquito

It reminds me of Christmas with my grandmother and grandfather – both born and raised in Puerto Rico. It's delicious served very cold, with a dusting of fresh nutmeg on top.

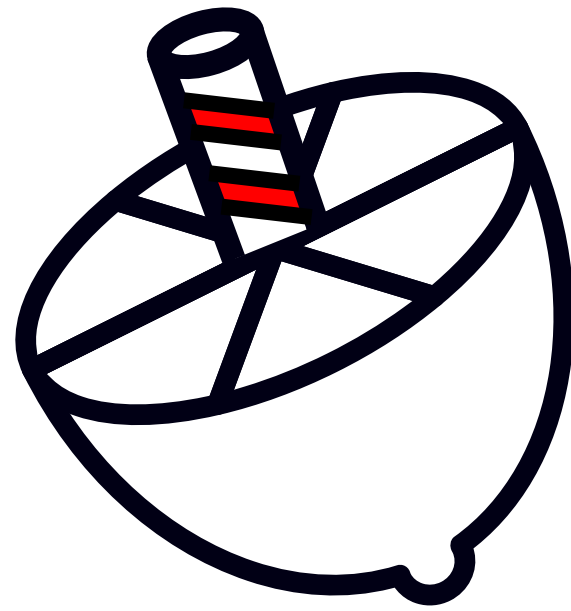
INGREDIENTS

15 ounce can cream of coconut
14 ounces sweetened condensed milk
12 ounce can evaporated milk
1 cup unsweetened coconut milk
1/2 cup white rum

1 teaspoon pure vanilla extract
1/2 teaspoon ground cinnamon
1/4 teaspoon fresh grated nutmeg
Cinnamon stick!

DIRECTIONS

Put the cream of coconut, condensed milk, evaporated milk, coconut milk, rum, vanilla, cinnamon and nutmeg in a blender and blend until smooth, about 2 minutes. Transfer to a pitcher, cover tightly with plastic wrap and refrigerate until very cold, about 1 hour. Once done, give it a stir and serve!



KATIE BRYL
senior designer

Baltimore Lemon Stick

My favorite is a spring/summer treat that I've ended up having around the holidays due to the abundance of peppermint! Plus, it's only two ingredients (three if you want an adult beverage)!

INGREDIENTS

1 lemon

1 soft peppermint stick

For an adult drink, add a little limoncello or citron vodka

DIRECTIONS

Roll the lemon on your counter to break up the pulp and get the juices flowing. Cut the top off the lemon and put a peppermint stick down into the lemon. The lemon juice will dissolve the peppermint stick and let it be used as a straw to drink up the lemon juice. It's sour, sweet and minty and super simple.



KAYLEE SIMS
account executive

Spicy Pomegranate Ginger Paloma

With honey, ginger, and a good pinch of cayenne, this spicy and sweet cocktail is sure to mix up any party! I love making this drink when I am hosting and need a crowd-pleaser. The syrup recipe makes enough for a small Secret Santa or party of 6. If you have more, be sure to double (or triple) the recipe!

INGREDIENTS

Spicy Ginger Syrup:

1/2 cup honey
1 inch fresh ginger, sliced
1/2 teaspoon cayenne pepper
8 mint leaves

Paloma:

1/3 cup pomegranate juice
1/4 cup grapefruit juice
Juice from 1/2 lime
2-4 tablespoons spicy ginger syrup
2 ounces tequila
Ginger beer for topping

DIRECTIONS

For the syrup, bring 1/2 cup water, the honey, ginger, and cayenne to a boil. Then, simmer 1-2 minutes and remove. Add the mint, cover, and let sit 10 minutes. Strain out the ginger and mint. Store in a glass jar in the fridge for up to 2 weeks. When ready, fill your glass with ice. Add the pomegranate juice, grapefruit juice, lime juice, spicy ginger syrup, and tequila. Stir to combine and then top with ginger beer.



JACOB HAMILTON
marketing manager

The Apple Claus

It's like Christmas in a glass! Cold, crisp and refreshing, this is the perfect drink for relaxing by the fire with your favorite book or TV show. Use honey or maple syrup as a substitute if you can't find apple cinnamon!

INGREDIENTS

1 1/2 ounces bourbon
3/4 ounce apple cinnamon tea syrup
1/2 ounce lemon juice
2-3 shakes of Angostura Bitters
Sparkling wine (prosecco, Champagne or apple cider)

DIRECTIONS

Combine, shake and strain into a chilled glass. Top with a splash of sparkling wine. Garnish with an apple slice or orange twist.



DESTINY THOMPSON
account executive

Trader's Christmas Punch

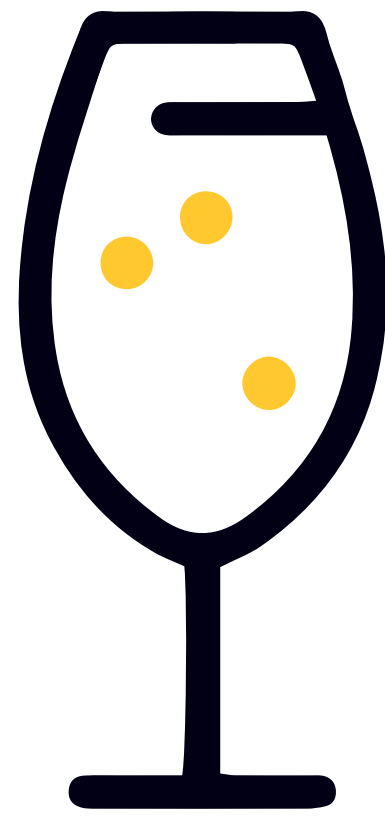
This TikTok recipe is my favorite this year. Why only this year? Well, because I love to stay up to date on the latest TikTok trends, and this one includes a few of my favorite things: Trader Joe's + sparkling wine. An easy and delicious holiday drink you can enjoy with the family.

INGREDIENTS

Trader Joe's sparkling pomegranate punch
Prosecco
Brown sugar

DIRECTIONS

Rim your glass with a slice of lemon and brown sugar. Pour and mix the punch and prosecco, then you're good to go!



JASON ANDREWS
studio director

B2Bellini

Our favorite way to put some pep in our step each holiday morning, this refreshing mixture of peach puree and sparkling wine will put the standard mimosa to shame. If you aren't feeling as adventurous or have some little ones running around like us, peach juice from your local grocery will work just as well.

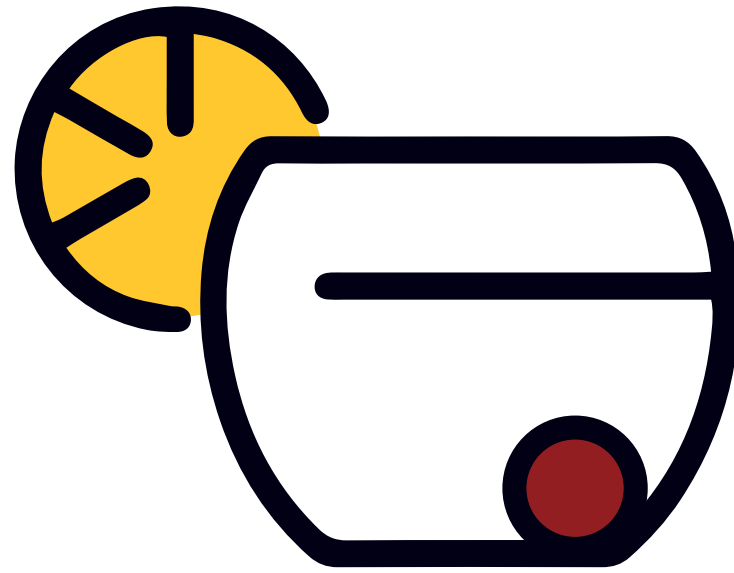
INGREDIENTS

- 3 ripe peaches
- 2 tablespoons fresh lemon juice
- 1 bottle (750 ml) chilled sparkling wine, such as Champagne or prosecco

DIRECTIONS

Bring a large pot of water to a boil. Prepare an ice-water bath. Score a shallow X in the bottom of each peach with a knife, then place in boiling water 1 minute. With a slotted spoon, transfer peaches to ice-water bath; let cool 1 minute. Peel peaches and remove pits. Next, puree peaches and lemon juice in a blender until smooth. Divide puree among six Champagne flutes (about 2 tablespoons each). Top with sparkling wine, stir once, and serve.

For a nonalcoholic version, substitute club soda for the sparkling wine.



ADAM GARNER
senior interactive developer

Bourbon Slush

A holiday classic amongst our family and friends, this drink is crisp, refreshing and always reminds me of being in a warm gathering of loved ones. It's not too strong, so you can drink a lot, and the caffeine in the tea (if you choose so) will keep you rockin' around the Christmas tree all night long!

INGREDIENTS

2 tea bags (Lipton; could be caffeinated or decaffeinated)
6 ounces (2/3 cup) frozen orange juice concentrate, no pulp
3 ounces (1/3 cup) frozen white lemonade concentrate
3 1/2 cups water
1/2 cup bourbon
1/2 cup sugar

DIRECTIONS

Steep 2 tea bags in 1 cup of boiling water for 3 minutes. Remove tea bags and stir in sugar until dissolved. Add in the frozen OJ and lemonade concentrates, the water and bourbon. Place in freezer and allow to freeze. Remove 60 minutes before serving in glasses. Garnish with lemon slices or cherries.



JEREL MARSHALL
senior account executive

Boulevardier

Negronis aren't necessarily bad...but the Boulevardier takes it to another level. This drink is basically a Negroni with bourbon instead of gin. You still get the spice and bitterness of a Negroni, but with the sweetness of the bourbon. Not to mention, it's easy to make.

INGREDIENTS

1 1/2 ounces (3 tablespoons) bourbon whiskey
1 ounce (2 tablespoons) sweet or semi-sweet red vermouth
1 ounce (2 tablespoons) Campari

DIRECTIONS

Mix all ingredients with ice and stir for 30 seconds. Strain and serve in a lowball with ice. Garnish with an orange peel.



JUDSON PHILLIPS
vice president

Holiday Mistletoe Margarita

We make this drink each year during the holidays. Cheers!

INGREDIENTS

2 ounces tequila
1 ounce triple sec
1/2 cup cranberry juice
1 ounce lime juice

DIRECTIONS

Put salt or sugar on a plate. Run water over edge of glass then turn the glass edge into the salt/sugar to coat. Put ice, tequila, triple sec, cranberry juice and lime juice into a shaker and shake up. Pour over ice and garnish.



LAUREN BOVARD
senior account executive

Apple Cider Old Fashioned

It's perfect for sipping next to a hot fireplace in the evenings. Or if it's a 75-degree Christmas (which it can be in Georgia), it's the perfect drink to make you feel both cozy and cool.

INGREDIENTS

1 teaspoon dark brown sugar
2-4 dashes orange bitters
1 bar spoonful of water (about 1 teaspoon)
2 ounces homemade or store-bought apple cider
2 ounces bourbon

DIRECTIONS

In a mixing glass, add the orange peel slice and sugar. Sprinkle a few dashes of bitters on top and add water. Muddle until dark brown sugar smooths out. Pour in the apple cider and bourbon. Add ice and stir for 15 seconds. Then, strain the mixture into an old-fashioned glass over ice.



RORY CARLTON
chief creative officer

The Perfect Manhattan

This isn't the "perfect" recipe for a classic Manhattan. The Perfect Manhattan is actually a different cocktail altogether – only slightly different though, and slightly less sweet, which is a plus for many people.

INGREDIENTS

2 ounces bourbon or rye – rye makes it even less sweet

1/2 ounce dry vermouth – Dolin Dry is excellent, but any will do

1/2 ounce sweet vermouth – the classic Antica Formula gives a wonderful rich taste, or go with Punt e Mes if you prefer something slightly lighter

Optional: 2-3 dashes of Angostura Bitters

DIRECTIONS

Fill a shaker with plenty of ice, add all the ingredients, and shake hard for 30 seconds. Strain off the ice and serve up. It works equally well to pour the shaken cocktail, ice and all, into a rocks glass. Either way, garnish with a lemon twist and sip, preferably by a fireside.



CAROLINE PRICE
account coordinator

Triple C Christmas Coffee Cream

It keeps you warm, gives you energy and adds a little surprise
to your Christmas morning!

INGREDIENTS

2 ounces Baileys Original Irish Cream
4 ounces of hot coffee

DIRECTIONS

Add Baileys and coffee into a coffee mug, stir and enjoy!



GRANT TUCKER
account executive

Eggnoghty

If you're one of those people who says you don't like eggnog, it's because you haven't had real eggnog. This drink is best described as drinking the sugary milk leftover in your cereal bowl while a reindeer is kicking you between the shoulder blades.

INGREDIENTS

2 parts eggnog
2 parts Baileys Original Irish Cream
1 part bourbon

DIRECTIONS

Combine and serve on ice. Best consumed while wearing a Santa hat.



JACKIE ALLEN
account coordinator

Christmas Margarita

Combining a margarita with Christmas is the ideal drink scenario! This drink is refreshing, yummy, and filled with spirit!

INGREDIENTS

100% cranberry Juice
Tequila (use blanco or reposado)
Cointreau
Fresh lime juice
Simple syrup or maple syrup

DIRECTIONS

Shake all together with ice in a cocktail shaker (or use a Mason jar with a lid).
Strain into a glass and add ice. You can also add fresh cranberries to the glass.



LAURA BURR
account specialist

Aperol Spritz

It's usually a summer drink for us, but anytime there's an Aperol Spritz in my hand, that means I'm surrounded by people I love! Cheers.

INGREDIENTS

1/3 Aperol
1/3 club soda
1/3 bubbles
Orange slice

DIRECTIONS

Combine all ingredients, garnish with an orange slice and serve.



MIKE NEUMEIER
chief executive officer

Mike Drop!

(the whiskey sour)

Don't let the recipe intimidate you! Impress your friends and family with one of my all time favorite cocktails – this one will leave them wondering where you went to bartending school. Cheers!

INGREDIENTS

Canadian Club Whisky

Water

3 packets – Bar-Tender's Whiskey Sour Mix

Luxardo Maraschino Cherries

Bitters

DIRECTIONS

Put up to 3 jiggers (4 1/2 ounces) of Canadian Club Whisky and 2 jiggers of cold water in a traditional Boston Cocktail Shaker. Pour in the Bar-Tender's Whiskey Sour Mix (you must use this). Add ice and shake to chill. Shake again. Strain and serve in two proper sour glasses. Garnish each with aromatic bitters, three drops across the top (use an eye dropper to make perfect circle dots), take a toothpick and run it down the middle of the drops to create hearts. Add a speared cherry or thin orange slice to each and enjoy!



KARSTEN BURGSTHALER
senior content creator

Moscow Mule

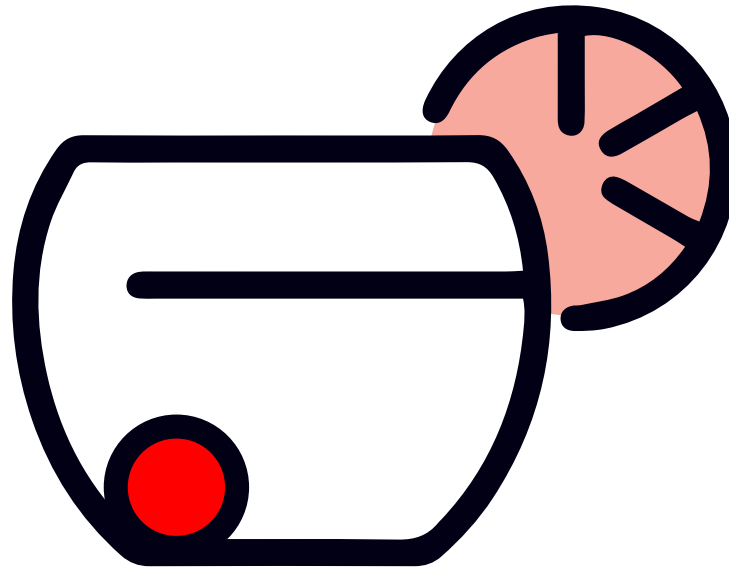
A Moscow mule is my go-to drink year-round. If you want to spice it up for the holidays, consider adding cranberry for a little extra flavor.

INGREDIENTS

1-2 ounces vodka
1/2 ounce lime juice
1/2 cup ginger beer
1 lime

DIRECTIONS

Pour vodka and lime juice into a mug; add ice cubes and ginger beer. Stir to combine. Drop a lime wedge into the mug for garnish!



MORGAN PHILLIPS
account specialist

Winter Sangria

(non-alcoholic)

It's just so tasty! The recipe may seem complex, but it's easier than you think – and it leaves you with plenty of sangria for guests or a few days of tasty drinks.

INGREDIENTS

2 oranges, sliced
2 grapefruits, sliced
1 cup cranberries
2 (12-ounce cans) grapefruit sparkling water

16 ounces pomegranate juice
1 cup orange juice
2 chai tea bags
garnish: anise stars, cinnamon sticks,
fresh cranberries

DIRECTIONS

Bake sliced oranges, grapefruit and cranberries at 400°F for 30-40 minutes. Meanwhile, boil pomegranate juice and orange juice. Once boiled, pour over chai tea bag and steep for 5 minutes. Remove tea bags and add caramelized fruit. Let cool in fridge and when ready to serve, fill a glass half full of the sangria mix and fill the rest of the glass with grapefruit sparkling water. Garnish with anise stars, cinnamon sticks and fresh cranberries.



CHARLES ASKEW
interactive director

The Holiday Dawn

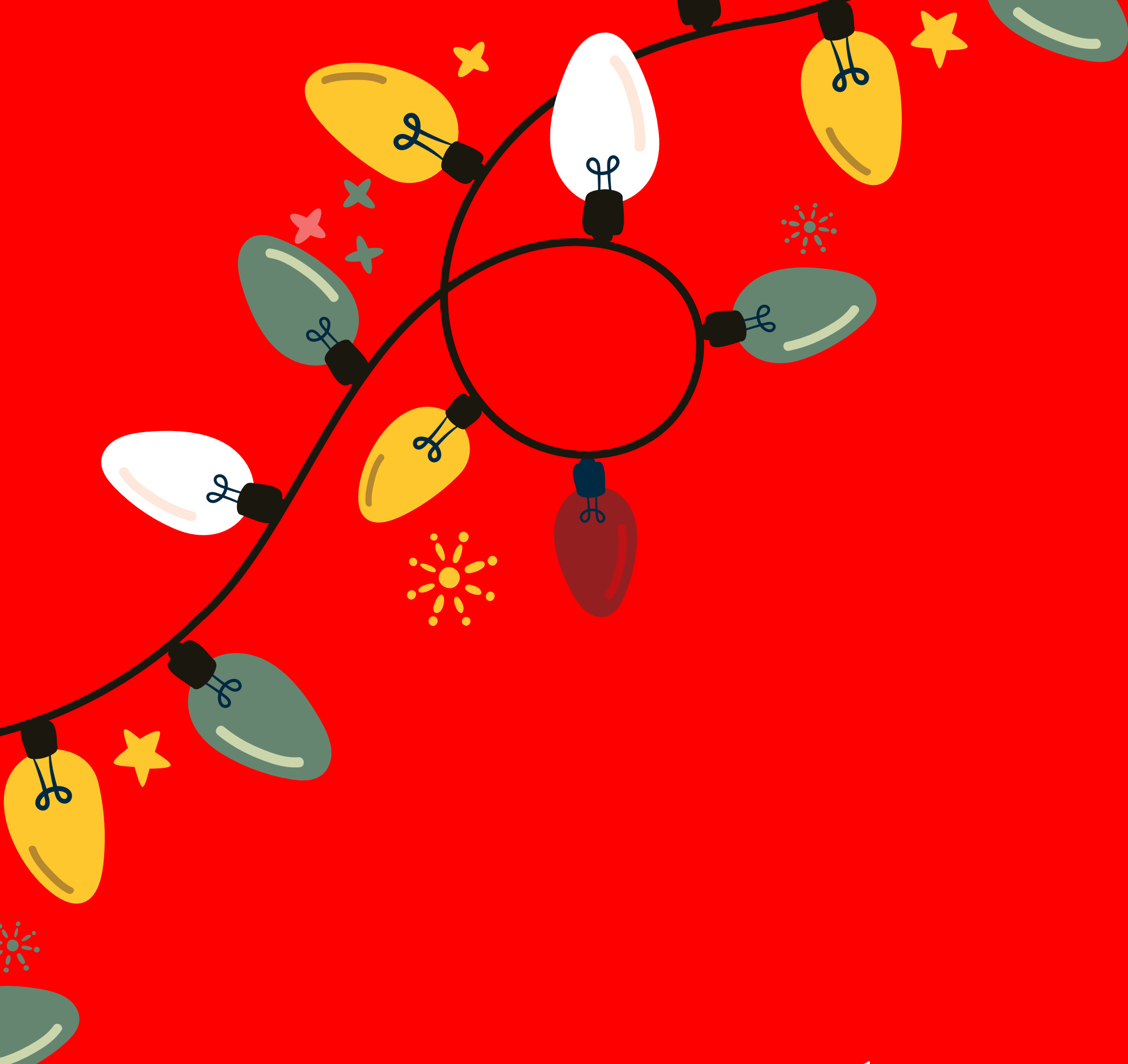
There's no alcohol in this cocktail. It is only to provide caffeine to make sure you can stay up Christmas morning after partying Christmas Eve with the other cocktails. A variation of this recipe can be done by removing the cream, syrup and espresso – leaving a single cup of black coffee.

INGREDIENTS

1 cup of hot black coffee
1 shot of espresso
1 shot of simple syrup
1 shot of heavy cream

DIRECTIONS

Mix in a mug and drink up.



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