



*And to All a
Good Nightcap.*

The 12 Cocktails of Christmas

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Ho, ho, ho! Santa here, and I've traded in my milk and cookies for something a bit more spirited this year! It's not just milk and reindeer fuel anymore; we're serving up holiday cheer in liquid form! Expect some jolly mixology, a dash of humor, and lots of delicious sips to warm your heart and belly. Welcome to the 12 Cocktails of Christmas —

Stay jolly my friends!



French Manhattan

Merry 12 Cocktails of Christmas, my festive friends! In between checking the Naughty or Nice list and finalizing plans for the big night, I like to treat myself to a little holiday cheer with a delightful French Manhattan Cocktail. Let me tell you, this twist on the classic Manhattan is as magical as the Northern Lights! A dash of French flair with a hint of sweet vermouth, a splash of cognac, and a cherry on top - it's like a sleigh ride for your taste buds.

My favorite recipe is from "Drinking French" by David Lebovitz:



- 1.5oz Hennessy Cognac
- 1.5oz Sweet Vermouth
- 0.5oz Grand Marnier
- Dash Orange Bitters

Stir over ice in a bar glass, strain and pour into a coupe glass garnished with a Luxardo cherry. Stay merry, stay bright!



London Calling

Santa's sipping on a "London Calling" cocktail, and its ho-ho-heavenly! This festive concoction combines the best of British and holiday flavors: Gin, Orange Bitters, Lemon Juice, Simple Syrup, and a touch of Dry Sherry for that extra cheer. With every sip, it's like a jolly journey across the pond, as you savor the zesty citrus and the warmth of the sherry. It's the perfect way to toast to the magic of the season!

Our favorite recipe is from Christopher Jepson, A London Bartender



- 2oz Of a nice flavorful Gin of your choosing
- 3 Dashes Orange Bitters
- 0.5oz Lemon Juice
- 0.25oz Simple Syrup
- 0.5oz Dry Sherry

Shake all ingredients and serve in a small cocktail glass. So, gather 'round, dear friends, and raise your glasses high! Let's celebrate with a "London Calling" in hand and hearts full of joy. Cheers to spreading love, laughter, and holiday spirit!



The Churchill

Season's Greetings continue! Today, I'm sharing a cocktail with a touch of history - "The Churchill"! This drink is rumored to be Winston Churchill's favorite, perfect for those who truly appreciate the essence of gin.

Here's how you make "The Churchill":



Take one bottle of Vermouth (but just for a look!)
Pour 4 ounces of your finest gin into a martini glass

Shake the gin gently, as if stirring the silent night itself. Now, here's the Churchill twist: simply look at the bottle of Vermouth as you enjoy your martini. That's right, no Vermouth is actually mixed in; it's all about the unspoiled, pure taste of gin, just as Churchill liked it!

So, as you're wrapping those last-minute gifts or humming along to your favorite Christmas carols, why not raise a glass to tradition, history, and the undisturbed pleasure of a good gin martini? Remember, Christmas is not just about the presents under the tree, but also about the stories we share and the memories we create. Cheers to that! Stay merry, stay bright, and keep toasting to the joys of life!



The Smoking Gun

Here's something for the grown-ups on my nice list! It's a cocktail called "The Smoking Gun," a favorite recipe created by Tom Hussey himself. A truly unique blend that's sure to ignite your holiday spirit! Here's what you need for this bold and spirited creation:



- 1oz Vodka
- 3oz Gunpowder Gin
- A dash of Dry Vermouth
- 0.5oz of a nice Irish Whiskey

Shake all these ingredients with the energy of a reindeer on Christmas Eve, and pour into a sleek martini glass. Garnish with a zestful twist of lime for that extra zing. "The Smoking Gun" is a cocktail that balances the crispness of Vodka, the boldness of Gunpowder Gin, the smoothness of Irish Whiskey, and the subtle hint of Dry Vermouth. Each sip is like a journey through a winter wonderland of flavors!

Hold on to the Christmas magic, and let the spirit fill your hearts and your glasses!



Irish Gin & Tonic

Season's greetings from the North Pole! I'm sharing a festive twist on a classic - the traditional Irish Gin and Tonic, served in an enchanting Gin Bubble. It's a delightful way to add a sprinkle of Christmas magic to your celebrations!



Step 1: Begin by filling your glass with ice, creating a frosty foundation reminiscent of a winter's day in Ireland.



Step 2: Add 4 juniper berries, the essence of the gin's spirit, imbuing it with a touch of the emerald isle's woodlands.



Step 3: Pour 3 ounces of Gunpowder Gin, a nod to Ireland's storied past and robust spirit.

Step 4: Add a slice of grapefruit, introducing a citrusy whisper of the Irish coast.

Step 5: Finally, pour Elderflower Tonic over the grapefruit. Here's the key – do not squeeze the grapefruit. Let the flavors gently mingle, like a soft Irish melody.

This drink is more than a cocktail; it's a journey through the heart of Ireland, encapsulating the charm and mystique of its landscapes. The Gin Bubble adds an element of wonder, making each sip a delightful experience. As you gather with loved ones, raise a glass to the joys of the season. May this Irish Gin and Tonic bring warmth, cheer, and a touch of Irish luck to your festivities! Merry Christmas and Sláinte!



Rosemary Collins

Ho ho ho! While the snow gently falls outside, I'm taking a moment to share a little holiday cheer from the Claus household. Mrs. Claus has been tirelessly helping with the Christmas preparations, and tonight, I wanted to surprise her with a special treat – a Rosemary Collins, a refreshing and festive cocktail. This recipe, gifted to us by our dear friends at Southern Living Magazine, is a delightful mix of zesty lemon and aromatic rosemary, perfect for a cozy evening at the North Pole.



4 oz Gin
2 Tbsp Simple Syrup
2 Tbsp Lemon Juice Club
Soda to top

Simply mix the gin, simple syrup, and lemon juice over ice in a bar glass. Then strain and pour it into a Tom Collins glass. The final touch is a sprig of rosemary for garnish – it adds a wonderful aroma and a touch of holiday magic!

As Mrs. Claus enjoys her well-deserved Rosemary Collins, I'm heading back to my workshop. There's much to be done before the big day, and with every toy and gift, I'm reminded of the joy and wonder that this season brings. Wishing you all a season filled with warmth, joy, and maybe a little bit of that North Pole magic.

Remember, it's not just about the gifts; it's the love and joy we share that truly makes this season special.

Keep the cheer alive my friends!



Key West Mojito

As I sit by the fire with maps and lists spread out, planning my Southern Hemisphere route, I'm taking a moment to enjoy a refreshing Mojito cocktail. This isn't just any Mojito – it's a special recipe from my good friend Chef Paul Menta in Key West, Florida. Made with the most excellent rum from his distillery, Key West First Legal Rum Distillery, this Mojito is a perfect blend of sweet, citrus, and minty flavors – a true tropical delight!



2 Tbsp Demerara Sugar
0.5 oz Key Lime Juice Fresh Mint
2 oz Key West Legal Rum
Club Soda

Start by muddling the sugar, key lime juice, and fresh mint (stems attached) in a highball glass – give it a good 20 crushes to release all the flavors. Then fill the glass with ice, pour in the Key West Legal Rum, and top it off with club soda. Stir it four times with a spoon and serve with a straw. Ah, the taste of Key West in a glass!

As I sip this delightful concoction, I'm reminded of the warm, sunny beaches of the Southern Hemisphere, where Christmas is a summer celebration. It's a wonderful contrast to our snowy North Pole, and I can't wait to bring the joy of Christmas to those sunny shores.

Remember, my dear friends, the spirit of Christmas knows no boundaries – it's a celebration of joy, warmth, and togetherness, no matter where you are in the world. So, here's to spreading holiday cheer far and wide! Merry Christmas, and may your holidays be as refreshing and joyful as this Mojito!



Dark & Stormy

At this point in planning for the big night, Santa's getting all "Dark and Stormy" – and it's not just the weather that's brewing! Hold on to your hats, folks, because this cocktail is as electrifying as a reindeer in a thunderstorm! This recipe is from our friends at Garden and Gun Magazine, it's a simple sip of pure holiday magic:



5oz Ginger Beer
2 Tbsp Lime Juice (if you dare)
2oz Dark Rum
1 Lime Wedge

Now, let's work some mixology miracles: For added drama fill a rocks glass with ice like you're building a frosty fortress. Slowly, dramatically pour in that spicy ginger beer like its liquid lightning! Feeling extra daring? Add lime juice for a zesty zing. Here's the pièce de résistance: Carefully float that dark rum over the ginger beer like Santa flying through the night sky. Finish with a lime wedge garnish – it's the beacon that guides you to this cocktail treasure!

Now, sip, savor, and celebrate with gusto! This "Dark and Stormy" will have you ho-ho-ho-ing



Tomtini

Ho, Ho, Ho, and Merry Christmas, everyone! After a whirlwind trip around the globe, delivering gifts and spreading holiday cheer, I'm back at the North Pole, my boots off and my heart full. Today, as we celebrate this magical day, I want to share a special toast with a delightful cocktail – the "Tomtini," a creation by Tom Hussey himself.

Here's how you make this festive Tomtini:



3oz Gunpowder Gin
1 oz Vodka
Dash of Dry Vermouth
Lime (Either a Wedge or a Twist)

Shake the gin, vodka and dry vermouth together with ice like you're ringing a Christmas bell. Then strain into a martini glass and garnish with a lime wedge or twist.

As I sit here, sipping this crisp and refreshing Tomtini, I reflect on the joy of this season. Each house visited, each gift delivered, and each smiling face seen from afar fills me with an indescribable happiness. The world is a patchwork of traditions and celebrations, each unique and beautiful in its own way. On this day of joy and festivity, let's remember the spirit of giving, kindness, and compassion that defines this season. Let's carry this spirit with us into the new year and beyond, spreading love and cheer wherever we go.



So, here's to a Merry Christmas, filled with laughter, love, and a bit of Tomtini magic. May your day be as bright and joyful as the star on top of the Christmas tree! Merry Christmas to all, and to all a good night!



Bloody Mary

As the excitement builds up and the big day is upon us, take a moment to relax and enjoy a festive Bloody Mary. Christmas morning is perfect for unwrapping gifts and enjoying those around you. What better way to add a feeling of joy than with a delightful Bloody Mary in hand? This particular recipe comes from our friends at Garden and Gun Magazine, and it's just the right mix of spice and zest to add a bit of pizzazz to our cookie-filled holiday diet!



2 oz Vodka A slight shake of Celery Salt
1 oz Worcestershire Sauce
5 oz Tomato Juice
2 Tbsp Tobasco Chipotle Pepper Sauce
Lime Wedge

Mix the vodka, celery salt, Worcestershire sauce, tomato juice, and Tobasco Chipotle pepper sauce in a highball glass. Then, top it off with ice and add a squeeze of lime juice from the wedge for a little bit of extra dazzle.

As I sip this savory concoction, surrounded by piles of gifts, I'm reminded of the joy and love that goes into every detail of this holiday. Whether it's a thoughtful gift, a kind word, or a shared laugh over a delicious drink, these are the moments that make Christmas special. So, here's to a holiday season filled with love, laughter, and a little bit of spice! May your days be merry, bright, and full of delightful surprises.



NOT Grandma's Apple Cider

Ho Ho Ho, my jolly friends! I thought it would be nice to take a break from my busy toy-making schedule to share something special with all of you. I've stumbled upon a delightful holiday treat that's a twist on a classic - it's called "Not Your Grandma's Apple Cider"! Picture this: a cozy, frosty evening at the North Pole, and Mrs. Claus and I are warming up by the fire with this magical concoction. It's not just any apple cider; it's a merry blend of crisp apples, a secret mix of holiday spices, and just a sprinkle of North Pole magic!



2oz Bourbon
1oz Apple Cider
1oz Sweet Vermouth
0.5oz Lemon Juice
Dash Orange Bitters

Mix over ice in a bar glass and serve over a block of ice in a rocks glass with either an orange peel or a lemon peel as a garnish. It's sweet, it's spicy, and oh, it's so heartwarming. And let me tell you, it pairs wonderfully with a plate of freshly baked gingerbread cookies! Remember, the joy of the season is in sharing, so pour a cup for your loved ones and spread some holiday cheer. Stay warm, stay merry, and keep believing in the magic of Christmas!



Grasshopper

Merry Christmas my dear friends! As the North Pole bustles with excitement and the elves put finishing touches on toys, I like to take a jolly moment to enjoy a festive and classic cocktail – the Grasshopper. This delightful concoction is not only a treat to the taste buds but also a feast for the eyes with its lovely Christmas green color. But first, a little Christmas humor to brighten your day: A grasshopper walks into a bar, and the bartender says, "Hey, we have a drink named after you!" The grasshopper looks surprised and asks, "You have a drink named Murray?"



2 oz Heavy Cream
1 oz Green Crème de Menthe
1 oz White Crème de Cacao



In a shaker half full of ice, combine the heavy cream, green crème de menthe, and white crème de cacao. Shake it up like a snow globe, then strain into a martini glass. For an extra touch of festive flair, grate chocolate over one side of the surface of the cocktail using a fine grater. As you sip this creamy, minty treat, please remember the wonder and joy that fills the air.

Christmas is a time of anticipation and heartwarming traditions, a time where the world seems to sparkle with magic and merriment. So, here's to a holiday filled with laughter, love, and a little bit of minty magic. May your Christmas be as joyful and bright as the Northern Lights! Merry Christmas to all, and to all a good night!



