



# Winter Cocktail Recipes

## Spiced Apple Blossom Cocktail

What you'll need:

Ingredients:

- 1.5 oz (1 shot) SKYY Honey Crisp Apple vodka
- .5 oz St. Germain liqueur
- .5 oz Wild Turkey bourbon
- 1 oz Lime Sour
- 2 dashes Angostura bitters
- 2 oz Apple Juice

Garnishes

- Cinnamon sugar for glass rim
- 3 apple slices cut  $\frac{1}{8}$  inch thick
- 1 cinnamon stick

1 cocktail shaker with strainer

1 highball glass for serving

Ice cubes

Directions:

- Circle rim of highball glass with water then add cinnamon sugar around glass and 1 ice cube inside, set aside.
- Add all ingredients except apple juice into a cocktail shaker with ice.
- Shake vigorously for 8-10 seconds.
- Strain mixture into ice filled highball glass.
- Add apple juice to top off the cocktail.
- Garnish with 3 apple slices and cinnamon stick.





## **Black Cherry Collins Cocktail**

What you'll need:

Ingredients:

- 2 oz Sailor Jerry spiced rum
- 1 oz Black Cherry Real puree
- 1 oz pineapple juice
- .5 oz lemon juice
- 1 oz club soda

Garnishes

- 1 slice of lemon wheel
- 1 Luxardo cherry

1 cocktail shaker with strainer

1 toothpick for cherry garnish

1 tall cocktail glass



Directions:

- Add all ingredients except club soda into a cocktail shaker with ice.
- Shake vigorously for 8-10 seconds.
- Strain mixture into ice filled glass.
- Add club soda to top off cocktail.
- Pierce lemon wheel and cherry into toothpick and garnish

## **Peartini**

What you'll need:

Ingredients:

- 4 pear slices
- 2 oz Absolut Pears vodka
- .5 oz St. Germain liqueur
- .5 oz Creme de Nigori sake
- 1.5 oz lemon sour

Garnishes

- 1 pear slice
- 1 Rosemary sprig

1 cocktail shaker with strainer

1 muddler





1 martini glass

Directions:

- Muddle 4 pear slices in cocktail shaker until even consistency is reached.
- Add remaining ingredients into shaker with ice.
- Shake vigorously for 8-10 seconds.
- Strain mixture into chilled martini glass.
- Garnish top with pear slice and rosemary sprig.

### Tips on slicing apple and pear

- Wear cut resistant gloves and cut apple/pear in half
- Cut again in half into quarters and remove seeds
- Cut apple/pear into ¼ inch slices and discard any pieces that cannot be cut

\*Store in garnish container with lemon water to prevent discoloration



### Tips for rosemary garnish

- Remove ¼ of the rosemary leaves at the bottom in order to expose the stem
- Cut in a 45 degree angle the bottom tip of the stem so that it can be sharp
- Spear the rosemary sprig through the pear slice

