

some like it  
**Hot**



WRITTEN BY: ELYSE GLICKMAN

**Heat up your holiday gatherings with surprising, seductive, and not necessarily traditional heated cocktails, mixing favorite premium spirits with nostalgic aromas, texture and presentation.**

Savvy mixologists have always found cold weather and calendar holidays to be a great equation that equals cozy crowds at their venues. More than ever, with cocooning still on the rise and the temperatures falling, “comfort” and “joy” are unifying themes that coax people from all walks of life to commune at favorite bars and restaurants with friends and family—especially in times when socializing and sensory delights make life that much more meaningful.

### **Chambord White Chocolate Cocoa**

¾ oz Chambord Liqueur  
¾ oz crème de cacao  
6 oz steamed milk  
1½ oz white chocolate sauce

*Fill glass coffee cup with boiling water to preheat; then pour out water. Mix white chocolate sauce and steamed milk in coffee cup. Add Chambord and crème de cacao and stir. Garnish with marshmallows. Note: Additional garnishes can include whipped cream with a raspberry and chocolate shavings.*

The annual extended celebration that starts with Thanksgiving and goes through early January naturally extends to cocktails (often with brandy or rum) that warm people up—literally and socially. However, smart bartenders will take some entertaining liberties with holiday traditions. Sure, they will put out plenty of food, as well as have on hand heated eggnog, hot toddies, Irish coffee, and other familiar favorites. But as the global village continues to expand, so does the definition of “traditional,” especially when it comes to a new breed of heated cocktails that combine a wide variety of spirits and favorite food ingredients. So whether your bar’s setting is Norman Rockwell homey, Rat Pack retro-cool, or futuristic, there are toasty and tasty recipes that will offer revelers new ways to warm up to heated cocktails, now and into 2011.

“As the weather changes, it’s a little easier to entice consumers to try the warmer drinks,” observes Mike Friedrich of Aveniu Brands and Brand Manager for Amarula Cream. “Putting a warm spin on typical cocktails shows their versatility - they can be served both cold and hot.”

A good example is Amarula, Brandy & Cream. Warm cocktails are a way to keep the spirit going, and for some, it’s that spirit that ensures the holiday cocktails will remain on the bar. More and more, new ingredients are being added to traditional holiday drinks to spice them up. Your mom and dad certainly didn’t have Amarula to put into their coffee, nor was there the access to the top ingredients and creativity we enjoy now.”

Even with the promise of a heartwarming experience, Timothy McCaffery, veteran mixologist and founder of Lime Tree Cove Cocktail Spices, knows from his time behind the bar that heated drinks can be a bit of a hard sell to those used to frosty and fruity concoctions. He advises making hot drinks appeal to the cold drink crowd by positioning cocktails appropriately using attractive pictures and descriptions in menus.

Furthermore, to sell these types of beverages beyond the holiday season, an establishment or bartender needs to promote new iterations of the cocktails to match the current season or theme. Adjustments will need to be made accordingly, for example, when transitioning from Thanksgiving to Christmas/Hanukah to Valentine’s Day.

### Cafe Royal

- 1 1/2 oz Patrón XO Cafe
- Strong brewed coffee
- Freshly whipped cream
- Cocoa powder

*In a heated coffee mug add Patrón XO Cafe, fill to within 1 inch with coffee, top with freshly whipped cream. Dust with cocoa powder.*



### Honey Crisp AUT-hum Punch

- 1 part Honey Sour ( equal parts honey and fresh lemon juice)
- 1 part hum
- 2 parts hot Green tea
- Chopped Honey Crisp Apples

*Served in a tea cup*

*Garnish with Apples, Sage and a Rose Petal*



“We offer a program to bars and restaurants that provides new cocktail recipes on a recurring basis, as well as the marketing materials to accompany these cocktails,” McCaffery points out. “Success is based in the final cocktail product, because if it looks like your dad’s Irish coffee and has the same ingredients, it probably is your dad’s Irish coffee. To distinguish these cocktails and make them interesting to younger, more adventurous patrons, use different spices or garnishes on the rim, and pair different flavors and alcohols within a hot cocktail theme. For example with a coffee-based theme, you might try Bacardi Superior Rum with Green Mountain Island Coconut Flavored Coffee. Use established brands the consumer can identify, and finally, give the cocktail a name that is fun to say.”

Ronnie Campbell, the U.S. spokesperson for Wild Hibiscus (a natural flower garnish with a raspberry-rhubarb flavor) agrees that bringing different combinations of flavors, textures, and sensory elements to traditional seasonal cocktail menu will provide customers with plenty of impetus to give that menu a second look. She has discovered with her trade customers that blending the exotic with the traditional will generate sales by piquing curiosity.

“Pair them where they naturally work best, capping off a meal and served with dessert; also suggest to the customers that some hot drinks work beautifully as the dessert itself,” she says. “Offer a small plate of cookies for the table along with hot drink menu as incentive. Alternatively, you can play up unique, exotic ingredients and spirits to set them apart from average or ordinary ‘mom and pop’ hot drinks. For larger or catered events, a stylishly-presented communal punch bowl could function as both centerpiece and invitation for customers to partake.”

In other words, there is nothing like a little extra originality and creativity to stir up conversation and heat up the atmosphere.





## Hot Chocolate with Rum

- 2 oz Bacardi Black Rum
- 1 c of your favorite hot chocolate
- Whipped cream
- Chocolate shavings
- Lime Tree Cove Sweet Mint Cocktail Sugar

*Make hot chocolate and add rum. Choose a glass or mug that can handle hot liquid, rim it with Lime Tree Cove Sweet Mint Sugar, and pour in the hot chocolate-rum mixture. Top with whipped cream and chocolate shavings.*

## Yuletide Cheer

CREATED BY FRANCESCO LAFRANCONI

- 1½ oz Sobieski Polish Vodka
- 2 oz iced chai tea (brewed from tea bag)
- 2 oz clear apple juice
- Juice of 1 lemon wedge
- 1 dash of orange bitters

*Heat the apple juice and chai tea to about 180° F, then add vodka, lemon juice, and bitters. Stir and serve. Garnish with a slice of orange and slice of red apple.*



## Spiced Hibiscus Punch

- 1 oz Giffard Pear Liqueur
- 1 oz pinot noir
- ½ oz gin
- ¼ oz fresh lemon juice
- ¼ oz syrup from Wild Hibiscus Flowers In Syrup
- 2 oz hot cinnamon spice tea

*Stir all ingredients together and serve warm. Garnish with Wild Hibiscus Flower.*

## Amarula Coffee

*Simply create your favorite expresso and add Amarula Cream.*



## French Apple Lady

CREATED BY LYNNETTE MARRERO

- ½ oz St. Germain Liqueur
- 1½ oz apple brandy
- 1 t honey
- 1 lemon wedge with cloves
- Hot water
- Apple slice and cinnamon stick to garnish

*Add first 3 ingredients to a hot toddy glass. Squeeze 1 lemon wedge with cloves into the glass. Top with hot water and garnish with a cinnamon stick and an apple slice.*



## Hot Mulled Cider

TIM MCCAFFERY, CHIEF MIXOLOGIST AT LIME TREE COVE

- 2 oz Bacardi Superior Rum
- 1 c apple cider
- 1 T honey or sugar
- 2 cloves
- Dash of allspice
- Lime Tree Cove Cinnamon Harvest Cocktail Sugar

*Combine all ingredients and heat. Strain into glass or ceramic mug rimmed with Cinnamon Harvest Cocktail Sugar.*





## Warm Apple Crisp

- 1½ oz Woodford Reserve Bourbon
- 2 oz apple cider
- 1 t brown sugar
- ½ tsp. maple syrup
- ¼ red apple, muddled

Muddle ¼ of a red apple. Mix apple cider and maple syrup together and heat. Once heated, stir in sugar until melted. Take off the heat. Pour heated mixture, Woodford Reserve Bourbon, and muddled red apple into a shaker and shake. Pour into a martini glass and finish with a cinnamon stick and slice of apple.



## Southern Mocha

- 1 ½ oz. Southern Comfort
- ½ oz. coffee-flavored liqueur
- Hot espresso
- Sugar to taste

Pour Southern Comfort and coffee liqueur into a mug of hot espresso. Stir and sweeten to taste. Garnish with whipped cream and grated chocolate.



## Kahlúa Peppermint Mocha

BY CHRIS PATINO

- 1½ oz Kahlúa Peppermint Mocha
- 6 oz hot coffee or hot chocolate, or 3 oz of each, to taste

## CORZO Ruby Red

BY JONATHON POGASH

- 1 1/2 parts Corzo Reposado Tequila
- 1 part ruby red grapefruit juice
- 1/2 parts cinnamon syrup\*\*

In a mixing glass, shake all ingredients with ice and strain into a chilled cocktail glass. Garnish with floating frozen cranberries and a cinnamon stick.  
\*\*Homemade cinnamon syrup: Take 1 cup sugar in the raw and 1 cup water, and combine in a saucepan with 3 cinnamon sticks. Dissolve sugar over high heat, then simmer for 15 minutes. Remove cinnamon sticks, refrigerate, and serve. To serve it hot: Add 2 parts of hot water to the recipe above.



## Al's Peppermint Paddy

NAMED FOR AL DORCSH

PHILLIPS PEPPERMINT SCHNAPPS FOUNDER

- 1 oz Phillips Peppermint Schnapps
- 1/3 oz bourbon or Phillips Union Vanilla Whiskey
- 3 oz hot chocolate

Combine ingredients and top with fresh whipped cream and garnish with a sprig of mint.

Since a hot toddy can be topped off with a wide range of spirits, incorporating regularly available liquor like vodka can create a whole new type of toddy, according to Dean Phillips, CEO of Phillips Distilling Company. The sweet melon note of Prairie Organic Vodka goes perfectly with the traditional recipes that mix honey and lemon juice as well as in one of his favorites:



## Apple Cider Toddy

- 1½ oz Prairie Organic Vodka
- 4 oz hot apple cider
- 1 cinnamon stick

Pour ingredients into a mug, fill with natural hot apple cider, and garnish with a cinnamon stick.

