



# Shake Up the Holidays

**W**hile I enjoy classics, like a Negroni and a Manhattan, my favorite cocktails are those I create with my home bar ingredients. I share a few, including one non-alcoholic drink, to bring some Holiday cheer. In all recipes, I recommend a 1.5 or 2 ounce jigger. Wishing you a happy and healthy special season of holidays! 🍷

## RUDOLPH

*ruby red, tart, festive*

### Ingredients

- 1 jigger Bombay dry gin
- 1 jigger Lillet Rosé
- 1 jigger Aperol
- ½ jigger key lime juice
- 1 serving of “cranberry pop”

### Instructions

For two servings of my “cranberry pop,” place ½ cup cranberries in a small pan. Add two teaspoons of water and 2 teaspoons of sugar. Sauté until the cranberries pop and a light syrup forms, about 7 minutes, stirring occasionally. Let cool.

Combine the first four ingredients in a shaker. Add half a serving of the “cranberry pop” and muddle. Add a large square ice cube (I like Peak brand extra-large ice cubes) to an Old-Fashioned glass. Top the ice cube with the other half of the “cranberry pop” and let some fall to the sides of the cube. Add ice to your shaker, shake, and pour.

## FRASER FIR

*amber, piney, aromatic*

### Ingredients

- 1 jigger rosemary-infused vodka (I start with Tito’s)
- 1 jigger white, dry Vermouth (I like Manuel Acha Vino Vermouth Blanco)
- 1 jigger Cynar (Amaro infused with artichoke)
- ½ jigger pine syrup (I like Dram Pine Syrup handmade in Colorado)
- ½ jigger lemon juice

### Instructions

To infuse the vodka, fill half a small mason jar with vodka and drop in a sprig of rosemary, one of lavender, and three cloves. Let steep for 24 hours.

Combine the ingredients in a shaker, add ice, and shake. Pour over a large square ice cube in an Old-Fashioned glass. Garnish with a sprig of rosemary.

## FIRESIDE

*smokey, savory, rich*

### Ingredients

- ½ jigger Bombay dry gin
- ½ jigger Mezcal
- 1 jigger Lillet Blanc
- 1 jigger Campari
- ½ jigger Yuzu juice
- A few drops Bittermens Xocoltl Mole Bitters
- A splash of Luxardo cherry juice

### Instructions

Combine the ingredients in a shaker, add ice, and shake. Pour into a chilled coup glass.

Garnish with a Luxardo cherry.

## SNOWDRIFT

*fluffy, spicy, refreshing*

### Ingredients

- 1 jigger brewed Chai black and green tea, chilled
- ½ jigger lemon juice
- ½ jigger grenadine
- ½ jigger Luxardo cherry juice
- 1 egg white
- Cardamom and cinnamon

### Instructions

Combine the ingredients in shaker, add ice, shake. Pour into a chilled coup glass. Top with the egg froth remaining in the shaker and a sprinkle of cardamom and cinnamon.

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