Free printable · a gift set

Christmas Cocktail Recipe Cards

Six festive recipe cards and a gift tag, to tie onto a bottle.

THE CARDS

01 **Egg Nog**
Cognac · rum · milk · egg · nutmeg

02 **Hot Toddy**
whiskey · honey · lemon · hot water

03 **Poinsettia**
Champagne · cranberry · orange liqueur

04 **Brandy Alexander**
Cognac · crème de cacao · cream · nutmeg

05 **Hot Buttered Rum**
dark rum · butter · brown sugar · spice

06 **Irish Coffee**
Irish whiskey · hot coffee · brown sugar · cream

HOW TO PRINT

Print on **card stock** at **100% / actual size** and cut along the dashed lines: each card is **6 × 4 inches**.

Choose the card for the bottle you give: Cognac with the Brandy Alexander, whiskey with the Hot Toddy.

Punch a hole in the corner and tie the card to the bottle's neck with ribbon.

The QR code opens the full recipe, with photos, in 36 languages.

To: _____ **From:** _____

Warm drinks for cold nights: 24cocktails.com/occasion/winter

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CHRISTMAS · 1 OF 6

Egg Nog

OLD FASHIONED · SHAKEN · OVER ICE

1 oz 30 ml	Cognac
1 oz 30 ml	aged rum
⅓ oz 10 ml	simple syrup
1 oz 30 ml	whole milk
1	whole egg

1. Shake everything hard without ice to whip the egg.
2. Add ice and shake again until cold.
3. Strain over fresh ice; grate nutmeg on top.

MY NOTES

Garnish: freshly grated nutmeg

FULL RECIPE

CHRISTMAS · 2 OF 6

Hot Toddy

IRISH COFFEE MUG · BUILT · SERVED HOT

1½ oz 45 ml	whiskey
½ oz 15 ml	honey
½ oz 15 ml	fresh lemon juice
4 oz 120 ml	hot water

1. Warm a heatproof glass with hot water and empty it.
2. Stir the whiskey, honey and lemon until the honey dissolves.
3. Top with hot water, not boiling, and add a cinnamon stick.

MY NOTES

Garnish: lemon slice studded with cloves

FULL RECIPE

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CHRISTMAS · 3 OF 6

Poinsettia

CHAMPAGNE FLUTE · BUILT · SERVED UP

½ oz 15 ml	orange liqueur
2 oz 60 ml	cranberry juice
2 oz 60 ml	chilled Champagne

1. Pour the orange liqueur and cranberry juice into a chilled flute.
2. Top with Champagne and stir once, gently.

MY NOTES

Garnish: rosemary sprig

FULL RECIPE

CHRISTMAS · 4 OF 6

Brandy Alexander

COUPE · SHAKEN · SERVED UP

1½ oz 45 ml	Cognac
1 oz 30 ml	crème de cacao
¾ oz 22.5 ml	half-and-half

1. Shake everything hard with ice.
2. Fine-strain into a chilled coupe; grate nutmeg on top.

MY NOTES

Garnish: freshly grated nutmeg

FULL RECIPE

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CHRISTMAS · 5 OF 6

Hot Buttered Rum

IRISH COFFEE MUG · BUILT · SERVED HOT

1½ oz 45 ml	dark rum
1 tbsp 15 ml	butter
2 tsp 10 ml	brown sugar
1 pinch	cinnamon and nutmeg
3 oz 90 ml	hot water

1. Mash the butter, sugar and spices in the bottom of a warm mug.
2. Add the rum, top with hot water and stir until the butter melts.

MY NOTES

Garnish: cinnamon stick

FULL RECIPE

CHRISTMAS · 6 OF 6

Irish Coffee

IRISH COFFEE MUG · BUILT · SERVED HOT

1½ oz 45 ml	Irish whiskey
4 oz 120 ml	hot coffee
½ oz 15 ml	brown sugar syrup
1 oz 30 ml	lightly whipped cream

1. Warm the glass with hot water, then empty it.
2. Add syrup, whiskey and coffee; stir.
3. Float the cream over the back of a spoon.

MY NOTES

Garnish: the cream

FULL RECIPE

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DRINK

GLASS · METHOD

GARNISH

NOTES

INGREDIENTS

METHOD

DRINK

GLASS · METHOD

GARNISH

NOTES

INGREDIENTS

METHOD

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