

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:

CHRISTMAS • 1 OF 6



Egg Nog

OLD FASHIONED • SHAKEN • OVER ICE

1 oz 30 ml	Cognac
1 oz 30 ml	aged rum
½ 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

CHRISTMAS • 3 OF 6



Poinsettia

CHAMPAGNE FLUTE • BUILT • SERVED UP



1/2 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



1 1/2 oz 45 ml Cognac
1 oz 30 ml crème de cacao
3/4 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

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

DRINK

GLASS • METHOD

GARNISH

NOTES

INGREDIENTS

METHOD



DRINK

GLASS • METHOD

GARNISH

NOTES

INGREDIENTS

METHOD

