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Easy Christmas Cocktails



It's the most wonderful time of the year, and the best way to get into the holiday spirit is with a sparkling, spirited drink.

The sugar junkies won't be disappointed, the spice lovers won't be disappointed, and the sour lovers won't be disappointed either.

Fans of the traditional may choose from a selection that includes mai tais, eggnog, and mulled wine.

Trying something new this year is a great way to expand your horizons.

The Drunken Snowman Holiday Punch sounds hilarious, but my personal favorite is the Jingle Juice Holiday Punch.

Get into the spirit of the season by channeling your inner bartender.

1. Holly Jolly Christmas Citrus Cocktail

At long last, it's time for the holiday drink. It's incredible to think about how many mixed drinks I've served since October (a different one every Saturday!). The drinks from December have been my favourites thus far. You all know how much I like creating an atmosphere and ensuring that my dishes look as beautiful as they taste. However, when it comes to cocktails, I like taking things to the extreme.

Ingredients

- 2 ounces of vodka.
- a half of an ounce of St. Germain (elderflower liquor).
- a quarter of a cup of freshly squeezed juice made from blood oranges or clementines.
- ginger beer, for topping.
- pomegranate arils, for topping.
- 1 small sprig of either fresh thyme or mint

Instructions

Ice should be poured into a cocktail glass. The vodka, elderflower liqueur (if used), and clementine juice should be added to the glass. Add some ginger beer for garnish. Pomegranates, together with either thyme or mint, should be added. Enjoy!

2. Christmas Margarita

Margaritas for the holidays The Christmas Margarita is one of our other favourite cocktails to enjoy over the holiday season. This drink is very breathtaking to look at, and the taste is sweet and tangy, making it crisp and refreshing all at the same time. It has all the personality of a traditional margarita, but it has a stunning new appearance and a subtlety of taste that sets it apart!

Looking for a Christmas drink that will make you smile and is just a little bit...unexpected? Tequila is an ingredient that does not appear in holiday drinks very often. Try as I may, I just couldn't get excited

about this one: the Christmas Margarita! Why not bring the beverage that is everyone's favorite to the holiday celebrations you are hosting? Cranberry juice is added to this version of the margarita to give it a more bright color and a sweet-tart flavour. It maintains all the characteristics of a traditional margarita. It's a great Christmas dish, especially when garnished with fresh cranberries and rosemary. We came up with this beverage in particular for a Christmas get-together that our buddy Sierra and I were going to have online: it is the epitome of holiday cheer!

What goes into making a margarita for Christmas?

Who doesn't like a refreshing and flavorful margarita? (No one.) It was first made in the 1930s, but this time-honored drink remains one of the most well-known in the world, despite the fact that its popularity has only grown over the years. In point of fact, the traditional margarita is recognized as one of the official drinks of the International Bartenders Association (IBA). This indicates that there is an "official" description of how it is created: it is simply made with three components: lime juice, Cointreau, and tequila.

The traditional margarita has been revamped into the festive Christmas margarita. All of the traditional components have been preserved, plus we've added pure cranberry juice. Because it is not sweetened and has a strong sour flavour, we decided to add a little bit of simple syrup so that the flavors would be more harmonious. The following ingredients are required to prepare a Christmas margarita:

- 100 percent pure cranberry juice
- Tequila (use blanco or reposado) (use blanco or reposado)
- Cointreau
- Fresh lime juice
- Simple syrup or maple syrup

A guide to making the perfect margarita for the holidays!

After the glasses have been rimmed, preparing a Christmas margarita is incredibly easy; all you need to do is mix all of the ingredients together in a cocktail shaker! This is what you should do:

- Put some salt over the rim of the glass.
- Use a cocktail shaker to give it a good shake. In a cocktail shaker, combine the cranberry juice, tequila, lime juice, Cointreau, and simple syrup, and then shake vigorously to combine (or use a mason jar with a lid).

- After straining it into a glass, fill it with ice. Pour it through a strainer into a glass, and then serve it with ice! As a stunning garnish, you may also include fresh cranberries and a sprig of rosemary in the dish.

What to eat with a margarita on Christmas and other holidays

- Pinwheels made with sun-dried tomatoes and spinach.
- Baked brie.
- Cheese and crackers are a snack.
- olives with a marinade
- Green hummus with vegetables.
- Served with green apples and strawberries, fruit dip, peanut butter dip, and chocolate hummus are other options.
- Pretzels that have been coated with chocolate.
- Cookies made with melted chocolate.
- Cookies made with ginger and sugar.
- The buckeyes in good health.

Instructions

- Make a slit in the middle of a lime wedge, and then use the wedge to rub the rim of a glass. The edge of the rim should be dipped into a dish containing salt (or for a festive look, use Margarita Salt).
- Put all of the ingredients into a shaker full of ice, and then give the shaker a good shake. Shake until the drink is cool. Pour the margarita through a strainer into the glass that has a salted rim. After you have added ice to the glass, garnish it with some cranberries and a sprig of rosemary, and then serve the drink.

3. Martini made with gingerbread

Do you need a drink to celebrate the Christmas season? Try your hand at making this Gingerbread Martini! This velvety drink is impossible to refuse since it has the perfect amount of sweetness and is brimming with warming cinnamon, allspice, and ginger. It has the flavor of a gingerbread cookie, but it is much more delicious than that since there is a touch of mystery at the end. With just three components, this festive drink is the ideal choice for serving guests throughout the holiday season.

What are the components of a Gingerbread Martini?

The classic flavored vodka martini gets a seasonal update in the form of the Gingerbread Martini. Gingerbread Syrup is the only handmade component, but it contributes a significant amount of flavor to the finished product. It's the perfect holiday cocktail to enjoy any time in December, but especially during the Christmas season. This Gingerbread Martini recipe calls for only three components, and they are as follows:

- Vodka
- Equal parts of each (or heavy cream)
- Gingerbread syrup

The rim of the glass may be done in a few different ways.

The rim of the glass is where all the excitement happens when you order a signature martini. They not only make the drink seem more festive, but they also impart a little bit of taste and texture at the beginning of each and every sip. In order to give this Gingerbread Martini the appearance of a wreath, we chose to rim the glass with festive sprinkles before pouring in the cocktail. The following are some of the many choices for the rim of the glass:

Sprinkles for the holidays: we used a combination of red and green sprinkles for Christmas.

Brown sugar has a stunning appearance, with a warm and inviting golden brown tint.

Graham crackers or gingerbread cookies, broken into crumbs: In order to get them to adhere to the glass, you will need a bonder that is more substantial than just water. The rim of the glass should first be dipped in some gingerbread syrup that has been poured onto a dish, and then it should be dipped into a plate of finely crushed biscuits.

Ingredients

- Gingerbread Syrup weighing one ounce (homemade or purchased).
- 1 ½ ounces vodka.
- Half and half, 1 fluid ounce (or heavy cream or coconut milk, for vegan)
- For the rim, you may use sprinkles or brown sugar (this step is optional).

Instructions

- First, prepare the syrup; you could start with Homemade Gingerbread Syrup (or use purchased syrup).
- Make ready the rim by: Sprinkle the sugar or the sprinkles over the platter. After wetting the edge of the glass, roll it in the sprinkles or sugar until it is uniformly covered all the way around.
- Mix the drink by placing the gingerbread syrup, vodka, and half-and-half in a cocktail shaker and giving it a good shake. After adding a handful of ice, shake the mixture until it is chilly. After straining the cocktail, pour it into the martini glass you just made.

Notes

*One ounce is equal to two tablespoons when converted to tablespoons. In a cocktail shaker, you may mix as many as four martinis at the same time.

**Alternatively, you might coat the rim with crumbled graham crackers or gingerbread cookies (dip the rim in a plate of gingerbread syrup to adhere them).

4. Christmas Punch



Do you have a fantastic punch recipe that you would like to share? Have a taste of this Holiday Punch! The taste is sweet and fruity, with a hint of ginger ale to give it a little bit of a kick. You may choose to create an alcoholic punch by adding rum, or you can make a non-alcoholic punch by omitting the rum. In any case, the flavor is out of this world! The most exciting part? Citrus slices, rosemary sprigs, and cranberries provide a beautiful garnish for this dish. It could not possibly be more joyous or stunning than it is right now.

The components that go into making this Christmas punch

This recipe for Christmas Punch requires very few ingredients and is quite simple to make. It is the ideal solution for stress-free holiday entertaining! We've discovered that there are certain restrictions on what may be used for punch. Following some trial and error, we were able to determine the optimal proportions of fruit liquids, carbonated bubbles, and optional alcohol. This is everything you will need to get started:

Blends of juices containing 100% cranberry juice may be found in the majority of grocery shops. Typically, grape, apple, and pear juice are blended with cranberry juice to create this kind of juice mix. On the packaging, the words "100% juice" or "no sugar added" should preferably be found. The addition of pineapple juice gives this dish the perfect touch of the tropics! The use of pineapple in punch recipes is highly recommended.

Ginger ale: Ginger ale gives the perfect amount of carbonation to any drink! It has a milder ginger taste than ginger beer, which may also be used but yields a sweeter and more gingery flavor.

The addition of rum transforms the beverage into an alcoholic Christmas punch. However, you can make a non-alcoholic version of this punch that tastes just as delicious.

You may choose to make it with alcohol or without alcohol.

Adding the alcohol straight to the Christmas punch is quite acceptable, of course. However, it is excellent to enable drinkers to spike their own drinks after the party, especially if there are children around. Because of this, you have the greatest amount of options: basically, you can serve both an alcoholic and non-alcoholic punch at the same occasion!

- The rum should be added to the punch bowl. If you are just serving adults, you may skip the introduction of the rum.
- Alternatively, you might lace the drink later! The best technique to prepare an alcoholic Christmas punch is to add the alcohol to individual servings of the beverage after it has been ladled out of the

punch bowl. Because of this, it is applicable to both children and adults. The ideal proportion of rum to punch is one cup of punch to eight ounces of rum.

- Alternatively, you might turn it into a punch that does not include alcohol. It is equally as good (really).

Choices for alcoholic beverages in the best Christmas punch

What kind of alcohol is ideal for making Christmas punch? The following are several alternatives, along with how the taste is affected by each one:

- Aged rum, sometimes known as aejo rum, may have aromas and flavors of caramel, coconut, almonds, citrus, and vanilla. The flavor of white rum is simple, and it is known for its distinctively fruity aftertaste. You may add dark rum if you want to make the color even darker, however, using it will make the color much darker. It imparts a taste that is reminiscent of caramel with undertones of cinnamon and other spices.
- Bourbon: Bourbon is also the perfect spirit to use while making a Christmas punch! The addition of bourbon results in overtones of spiciness, along with hints of vanilla and caramel.
- Champagne or Prosecco: Alternately, go for a bubbly punch instead! Just before serving, pour some champagne or Prosecco over the top.

Ingredients

- 64 ounces of chilled cranberry juice mix that is 100% cranberry.
- pineapple juice to the amount of 32 ounces, chilled.
- Chilled ginger ale in the amount of 32 ounces.
- 1 bottle of an old rum, 750 milliliters. (optional) *. 1 orange.
- 1 lemon
- To finish off the dish: five-star anise, cranberries, either fresh or frozen, and rosemary sprigs

Instructions

In a punch bowl, combine the cranberry juice mix, the juice from one pineapple, and ginger ale. If you're using rum, add it now. Orange and lemon slices, cranberries, star anise, and rosemary sprigs, if preferred, should be used as garnishes for the drink.

5. Peppermint Martini

The Peppermint Martini is a delicious unique winter beverage that you shouldn't miss out on trying. This cocktail, which is a delightful blend of peppermint schnapps and chocolate liqueur, is creamy and minty fresh at the same time. In point of fact, you may enjoy this beverage at any time of the year! Naturally, it's an excellent choice for the season of giving. Have one as you warm up by the fire, or serve it as a festive cocktail with some snacks this holiday season. In any case, thanks to its taste of liquid candy canes, this one is sure to be a hit with a large number of people.

What exactly goes into making a Peppermint Martini?

A flavored vodka martini is given a new twist when it is combined with peppermint schnapps to create the Peppermint Martini. You may already be aware of this, but the traditional dry martini has very little in common with the vodka martini. It's more of an excuse to concoct flavored drinks with vodka and serve them in martini glasses, to be honest! This one has a body that is thick and creamy, and it tastes of chocolate and peppermint. The following are the components that are required to make a Peppermint Martini:

Peppermint schnapps

Vodka Creme de Cacao Heavy cream

How sugary is this alcoholic beverage?

When you mix all of these ingredients together in a cocktail shaker, you'll get a drink that's both minty and creamy. Although we are not lovers of cocktails that are too sugary, we do think that this Peppermint Martini has the perfect amount of sweetness. Even though it's possible to classify it as a dessert drink, it's not very decadent. There is no additional simple syrup since the majority of the sweetness comes from the schnapps as well as the Creme de Cacao.

Make it without dairy or go vegan.

Do you want this Peppermint Martini to be made without dairy or with no animal products? You only need to replace the heavy cream with full-fat coconut milk in order to make this dish! It has a hint of a coconut taste, but it is not overpowering in any way. The replacement of the dairy fat with the fat from the coconut works really well. (If you use cream of coconut, the finished beverage will have a taste that is far too sweet!)

Additional information on peppermint schnapps

The key ingredient in this Peppermint Martini is peppermint schnapps! A clear grain spirit is flavored with peppermint, and then that spirit is used to make this transparent alcohol. If you do not have green Creme de Menthe on hand, you may use white Creme de Menthe instead. The following information pertains to this kind of schnapps:

- How high of alcohol by volume is peppermint schnapps? There are three distinct percentages of alcohol by volume (ABV) that may be found in peppermint schnapps: 15% ABV (30 proof), 30% ABV (60 proof), and 50% ABV (100 proof). Consider it to be equivalent to hard alcohol with a 40% ABV, such as vodka.
- What does peppermint schnapps taste like? The taste is similar to sugar cane, but it has a finish that is hot and boozy. The intensity has a flavor that is virtually identical to that of mouthwash!
- What is the price tag attached to it? Peppermint schnapps may be purchased for as little as \$8 to \$10 for a bottle that contains 750 milliliters.
- Is there any other option available? As an alternative, you may try using white crème de menthe, which has a milder and more well-rounded taste of mint. Just make sure you don't get the green Creme de Menthe, which is what gives a grasshopper its distinctive green hue.

Ingredients

- 1 ounce of peppermint schnapps, either 30 or 60 proofs (optional) (or white Creme de Menthe).
- ½ ounce** vodka.
- 1 ½ ounce Creme de Cacao.
- 1 and a half ounces of heavy cream
- Candies made of peppermint and grenadine were used for the rim of the glass (optional).

Instructions

- Make ready the rim by: Crush the peppermint candies, and then spread them out in a single layer over a dish. Place a tiny puddle of grenadine on another dish, or just moisten the rim of the glass with water with your finger (grenadine is easiest and works best). First, dip the rim of a martini glass into the grenadine and rotate the glass to ensure that the coating is distributed evenly over the rim. After that, evenly cover the rim of the glass by rolling it in the crushed candies.
- Shake the drink: In a cocktail shaker, combine the vodka, peppermint schnapps, Creme de Cacao, and heavy cream. Shake until well combined. After adding a handful of ice, shake the mixture until it is chilly. After straining the cocktail, pour it into the martini glass you just made.

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