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# The Best Christmas Cocktails



It's common knowledge that good food and beverages are essential to the success of a holiday celebration. When it comes to holiday meals, wine and beer are safe bets. But if you can pull off at least a handful of distinctive Christmas drinks, you'll have everyone's attention. It's really rather simple to whip up a pitcher of tasty mixed drinks or a few glasses of effervescent champagne cocktails.

If you're in charge of Christmas dinner this year, you can find something for everyone on this list of festive drinks. Get inspired by Ree Drummond and whip up a batch of premade, festive drinks like a mulled wine or Christmas punch. Ree recommends making one signature drink, such as a jolly sangria, and serving it in a punch bowl for visitors to assist themselves. A traditional hot toddy or a glass of cranberry mulled wine might also do the trick. Want a drink with a sweet seasonal taste to go with your

Christmas desserts? Sample a chocolate peppermint martini, a Christmas cookie drink, or one of the many creative takes on eggnog. You may have one of these festive beverages while throwing a Christmas Eve cocktail party with passed holiday snacks or while relaxing on the sofa with a loved one to watch a Christmas film.

## 1. Cadillac Margarita

The greatest way to kick off your Christmas party is with this margarita. It wouldn't be Christmas without a cocktail made with premium tequila and orange liqueur.

### What's with the fancy name "Cadillac"?

There's a good reason it's not called a Pontiac margarita; like the vintage vehicles they're named after, Cadillac margaritas evoke an era of refined indulgence. Made with premium tequila and orange liqueur, they're a cut above the two-for-one pre-mixed margaritas sold at your neighborhood taco stand.

### For a Cadillac margarita, what is the finest tequila to use?

When the mood strikes for a margarita, just about any tequila will suffice, but if you want to wow your friends with a Cadillac of margaritas, go for a reposado. Spanish for "rested," reposado tequilas spend anywhere from two to twelve months aging in oak barrels, which imparts a mellower taste and hints of vanilla and spices.

## Ingredients

- It's 3 ounces of tequila reposado.
- Lime juice, freshly squeezed, 3 ounces.
- Use 2 ounces of orange liqueur, such as Cointreau or Grand Marnier.
- Agave nectar, half an ounce (optional).
- Sea salt, for glasses.
- Orange and lime wedges, please.

## Directions

- Put ice cubes in a cocktail shaker until it's about half filled. Mix in the tequila, the lime juice, the orange liqueur, and the agave, if using.
- Put some salt on the table. Two margarita or cocktail glasses should be rubbed with a lime wedge or mandarin slice, and then dipped into the salt and twisted to coat. Fill the cups with ice.
- Vigorously shake the cocktail shaker, then divide the margarita liquid between two glasses. Serve with lime and/or mandarin slices, if you want.

## 2. Orange Crush Cocktail

The standard brunch beverage is a mimosa, but a Christmas brunch requires something more festive. In this recipe, orange-flavored vodka, orange liqueur, and lemon-lime soda are “crushed” real oranges to extract their sweet, sunny juice.

### I'm curious as to the ingredients of an orange crush.

The fresh oranges used to make this cocktail's signature sweet and sunny juice constitute the “crush” part of the cocktail's name. But there's more delicious citrus to be had! With orange-flavored vodka, orange-flavored liqueur, and either lemon-lime or orange soda, this orange crush cocktail recipe quadruples down on the citrus taste.

### Must orange-flavored vodka be used?

You may use standard vodka instead of orange-flavored vodka if you don't have any of the latter. You may use triple sec, Grand Marnier, Cointreau, or any other orange-flavored liqueur. In place of lemon-lime, you may have an orange-themed bash by serving orange-flavored soda.

### How should oranges ideally be juiced?

You can maximize the juice yield of fresh oranges in a few different methods. The simplest method is to roll the oranges on the counter while pushing down firmly on them with the palm of your hand. This softens the orange's pulp so that you may extract more juice. In order to obtain the most juice out of the oranges, it is recommended to use a basic citrus juicer, which is a terrific and economical tool. Use a countertop juice press, like the sort used by East Coast bars where the orange crush was born, to really get the job done.

## Ingredients

- Four oranges (to yield about 1 cup of fresh juice).
- Orange-flavored vodka, 4 ounces.
- 2 ounces of orange liqueur, such as triple sec.
- Tonic water with either lemon-lime or orange flavoring.
- Use orange slices as a decorative touch.

## Directions

- Make halves of the oranges. One cup of orange juice should result from juicing the oranges. If you want your juice without pulp, you may strain it.
- Fill two-pint glasses with ice, either cubes or crushed. Pour equal amounts of vodka, triple sec, and orange juice into each glass. Add some lemon-lime orange soda to the top of each drink. For added flavor, you may include an orange slice in each glass.

## 3. Lemon Drop Martini



A favorite since its inception in the 1970s, this song is great for any celebration, but particularly for the holidays. The sweet and sour flavor is perfect for lemon fans, and the garnish of a lemon twist makes it look festive.

If you like things on the sweet and sour side, you're in for a treat because this lemon drop martini is the real deal. Born in the 1970s, this classic is excellent for any happy hour or cocktail party. This easy cocktail is like a spicier take on lemon icebox pie and is sure to be a hit with lemon dessert fans.

## The ingredients of a martini with lemon drops.

Simple pub drinks made with no frills and all the usual suspects. Vodka and triple sec, an orange-flavored liqueur, is the sole alcoholic ingredients. If you're looking to spend, pick up a bottle of Cointreau, a premium French triple sec. Lemon juice (fresh squeezed is excellent!) is all that's required except that. and simple syrup. While you can certainly purchase simple syrup, there's really no need to when you consider how quickly and easily it can be made at home by just boiling equal parts sugar and water until the sugar dissolves.

## Is it OK to use pre-made lemonade or bottled lemon juice in a lemon drop?

While bottled lemon juice may work in a hurry, fresh lemon juice is the finest option when it comes to preparing the ideal Lemon Drop martini. Fresh lemon juice has a flowery, zesty tartness that is unmatched by anything in a bottle. Avoid using bottled lemonade in this recipe, but if you're hosting a party and there will be some guests who don't drink alcohol, Ree Drummond's homemade lemonade is sure to please.

## Ingredients

- Four fluid ounces of vodka.
- 1 ounce of triple sec.
- two fluid ounces of freshly squeezed lemon juice.
- Simple syrup, 2 ounces.
- sugar granules, for sprinkling.
- Garnish with lemon twists.

## Directions

- Use just as much ice as will fit in a cocktail shaker. Mix in the vodka, triple sec, lemon juice, and simple syrup. Don't open the shaker for 30 seconds and shake like crazy.

- Coat the rims of two coupes or martini glasses with lemon slices. Put some sugar on a plate, then use it to coat the edges of your glasses. The vodka mixture should be split between two glasses. To serve, you may add lemon twists as a garnish.

## 4. Chocolate Martini

Use this adult-only dessert in lieu of the standard holiday fare. Despite the popularity of chocolate Santas, we think that chocolate martinis with chocolate drizzle are much more delicious.

Who can find fault when their dessert and digestif are combined into one? This chocolate martini recipe blends two sweet and creamy liquors with a splash of vodka for the best of both worlds. A simple drink to wow a date and crowd-pleasing chocolate treats in one.

### Ingredients in a chocolate martini.

The chocolate martini, like the negroni, is a traditional drink with an easy-to-remember ratio: of 1 to 1. To make our chocolate martini, we mix equal quantities of vodka, chocolate liqueur, and Baileys Irish cream. We use two martini glasses and four ounces of each ingredient, which we pour over ice, mix, and filter into the glasses. To make the ideal chocolate martini, just stir in some chocolate sauce.

This drink's adaptability is as impressive as its ease of preparation. Instead of regular vodka, try one flavored with vanilla, coffee, or even fruit. Substitute Kahla for the chocolate liquor for a different take on coffee.

### Which dishes complement a chocolate martini?

Pairing chocolate with dessert is a no-brainer. The drink has a sugary chocolate flavor and a smooth texture. You may enjoy it with sweet but not sugary sweets. This martini goes well with dark chocolate brownies, chocolate truffles with sea salt, or a rich, somewhat tart cheesecake.

### Ingredients

- Drizzleable chocolate syrup.
- Shake with ice.
- Four ounces of Baileys Irish cream.
- Four ounces of premium chocolate liqueur, such as Godiva.
- Four fluid ounces of vodka.

- Crumbled chocolate is available on the side.

## Directions

- Before serving, chill two martini glasses in the freezer for at least 15 minutes.
- Fill the cups with chocolate syrup.
- Mix the Bailey's, chocolate liqueur, and vodka in a cocktail shaker half-filled with ice. Vigorously shake to blend and chill. Put the contents of the shaker through a strainer and into two martini glasses. When ready to serve, sprinkle with chocolate shavings (optional).

## 5. White Wine Spritzer

In the midst of a hefty holiday feast, a boozy beverage may not seem like the best idea. The fruit adds a touch of sweetness to the otherwise dry white wine in these spritzers. It's the best way to clear your taste buds.

## Exactly which wine would go best with this dish?

One of the keys to crafting a great spritzer is starting with a white wine that you already like. Like your whites bone-dry and crisp? Pinot Grigio or Vhino Verde, a Portuguese wine with a touch of natural carbonation, are great choices. Do you wish for whites that were softer and rounder? You may also try a semi-dry Riesling or an unoaked Chardonnay. Always keep in mind that taste is paramount. Start with your favorite wine and accent it with fresh fruit to complement the wine's fruity characteristics, since the wine will be diluted by sparkling water and not covered by a savory mixer (often mentioned on the back label).

## Where can I get the finest sparkling water for white wine spritzers?

Any flavorless carbonated water will do, although there are some subtle distinctions that make some better than others for making spritzers. Unlike more expensive sparkling mineral waters (such as San Pellegrino, Perrier, or Topo Chico, which is used in Ree Drummond's Ranch Water drink), club soda has a fairly neutral taste, making it an appealing option for spritzers. However, keep in mind that a serving of club soda has around 80 milligrams of sodium, whereas a glass of sparkling mineral water contains about 10 milligrams of sodium. Not to worry, it's not as salty as ocean water, but it does have a hint of salt (which is kinda nice, actually). To sum up, the white wine spritzer's essential quality is its clean, refreshing taste, so steer clear of fruit-flavored sparkling water and diet beverages, which add artificial flavors to dilute the wine's natural ones.

# In what ways can you freeze fruit to create ice cubes?

To make fruity ice cubes to decorate your spritz, just place pieces of fresh fruit in ice cube trays, fill them with water, and freeze until firm. If you want crystal-clear ice cubes for your fruity drinks, use distilled water.

## Ingredients

### SYRUP ICE CUBES:

- RAW blackberries.
- Those strawberries, sliced.

### PUBLIC NOTICE: FOR THE SPRITZER

- There are 12 cubes of ice in this delicious mold.
- One and a half cups of chilled white wine.
- Half a cup of club soda or carbonated water.
- Garnish with lemon slices.
- Garnish with some fresh mint leaves.

## Directions

- Blackberries and strawberries may be added to the wells of two ice cube pans to generate delicious ice cubes. Fill the wells with water until they are three-quarters full. Set the oven to the lowest possible temperature and freeze for 12 hours.
- Split the fruity ice cubes between two wine glasses to create two spritzers. Put some wine in each glass and then fill the rest with sparkling water. Add some lemon slices and mint leaves to the top of each spritzer if you prefer.

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