

The cold and rain have settled in and Thanksgiving is around the corner. It's the perfect time of year for a toasty beverage. Sit by the fire or curl up under a fuzzy blanket and warm up with these delicious seasonal drinks. Try an old classic or something a bit different. Or, if hot alcohol isn't your thing, we've included some seasonally appropriate cold drinks as well. Cheers!

*Ingredients listed in **bold** are available at Bartell's – selections may vary.

Hot Drinks



Mulled Wine

A classic – and for good reason! Mulled wine dates all the way back to the 2nd century when ancient Romans heated their red wine with spices and honey in the winter months to help keep warm. These days, there are plenty of variations of the drink, but here is one of the more traditional versions.

1 (750-ml.) bottle red wine – try **Columbia Crest H3 Merlot** or **Menage a Trois Midnight Dark Red Blend**

1 Orange, sliced into rounds, plus more for garnish
6 whole Cloves

3 Cinnamon sticks, plus more for garnish
3 star anise

1/4 c. **SueBee Honey**

1/2 c. **E&J Vs Brandy**

In a medium saucepan over medium heat, combine all ingredients. Bring to a simmer not a boil, then reduce heat to medium-low. Simmer gently over low heat for 10 minutes. Serve warm and garnish with more citrus slices and cinnamon sticks. This can also be made by adding all ingredients to a crockpot on low and keeping warm for several hours.

*Modified from <https://www.delish.com/cooking/recipe-ideas/a23364385/mulled-wine-recipe/>



Hot Buttered Rum

The origins of hot buttered rum are thought to be from early America – we’re talking when we still belonged to the English crown early. Rum was the drink of choice, as it was cheap and easy to come by with trading in the Caribbean. Similar to mulled wine, people added spices and sugar to hot rum to heat up in the winter months.

- 1 tsp brown sugar
- 1 tbsp butter (soft)
- 1 dash ground cinnamon
- 1 dash ground nutmeg
- 1 dash ground allspice
- 1 splash vanilla extract
- 2 oz **Captain Morgan Rum**
- 5 oz water (hot)

Place the sugar, butter, and spices into the bottom of an Irish coffee glass or mug and mix well or muddle. Pour in the rum and top it with hot water.

*Modified from <https://www.thespruceeats.com/hot-buttered-rum-recipe-759309>



Egnog Spiked Latte

An adult spin on your favorite holiday themed coffee beverage from your you-know-who Seattle based coffee shop.

- 2 oz espresso – we love grounds from **Café Appassionato**
- 6 oz egg nog
- 1 oz **Kraken Black Spiced Rum**
- Whipped cream
- Ground Nutmeg (for garnish)

Steam your eggnog to the proper consistency for pouring a latte. This may be a bit different from frothing milk due to the richness and viscosity of the eggnog. For a cheat, you can also just heat in the microwave but it won't have the same consistency. Make your espresso (or really strong coffee) and pour into a cup. Add the rum and egg nog. Top with whipped cream and sprinkle ground nutmeg on top.

*Modified from <https://www.wholelattelove.com/blogs/recipes/spiked-eggnog-latte>



Hot Spiked Cider

Similar to a mulled wine, you can make this adult version of hot apple cider in your crockpot. The perfect blend of apple, spices, and either rum or bourbon to enjoy on those cold and rainy days.

- 1 gallon unfiltered apple juice or apple cider
- 1 large orange, cut into slices
- 3 cinnamon sticks
- 4 star anise
- 1 tbsp whole cloves
- 1 tsbp whole allspice
- 1 inch ginger root, sliced
- 1 1/2 cups **Sailor Jerry Spiced Rum** or **Maker's Mark Kentucky Bourbon**

In a crockpot, add apple juice, orange slices, cinnamon sticks, star anise, whole cloves, whole allspice and ginger root. Heat on low for 2-3 hours. Add rum to the apple cider mixture. Remove fruit and spices from the pot and serve.

*Modified from <https://www.joyfulhealthy eats.com/easy-hot-spiked-mulled-apple-cider-recipe/>



Hot Schnappolate

Put an adult spin on an old classic. There are SO many ways you can dress up a hot chocolate. Try one, or try them all!

Hot chocolate mix – try **Stephens Gourmet Hot Chocolate** or **Theo Drinking Chocolate** Milk or water

Any type of schnapps that goes with chocolate! Here are some of our recommendations:

- **Rumple Minze Peppermint Schnapps**
- **Grand Marnier** (orange)
- **Baileys** (cream)
- **Kahlua** (coffee)
- Butterscotch Schnapps
- Frangelico (hazelnut)
- Rumchata (cinnamon and vanilla)

The instructions are easy-peasy. Make your hot chocolate a little stronger than you normally would, then put a splash (or two, or three...) of your favorite liqueur. Top with whipped cream if you so desire. Voila!

Cold Drinks



Cranberry Mule

Put a holiday twist on this classic cocktail. It is said that the traditional Moscow Mule was the reason vodka became popular in America. The name Moscow was attributed to vodka's Russian roots and Mule because the ginger gave the drink a 'kick' of flavor.

- 2 oz. **Ocean Spray Cranberry Juice**
- 2 oz. **Tito's Vodka**
- 1/4 c. lime juice, plus lime slices for garnish
- 3 oz. **Fever Tree Ginger Beer**
- 1 Handful fresh or frozen cranberries

Combine cranberry juice, vodka and lime in a glass or copper mug filled with ice. Top with ginger beer, whole cranberries and garnish with a lime wedge.

*Modified from <https://www.delish.com/cooking/recipe-ideas/recipes/a56722/cranberry-mules-recipe/>



Pear and Thyme Fizz

Fruity and earthy, this pear and thyme fizz is a great pick for Thanksgiving or other festive celebrations. And it looks beautiful with the thyme sprig garnish!

- 2 cups **Nantucket Nectars Apple Juice**
- 1 ripe but firm pear, very thinly sliced
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- 12 sprigs fresh thyme
- 1/4 cup **Grand Marnier**
- 1 bottle **LaMarca Prosecco**

In a pitcher, combine apple juice, pears, thyme and liqueur. Stir together, then refrigerate for 2 – 4 hours to allow the pears and thyme to infuse the juice with flavor. Divide between 6 champagne flutes, discarding thyme, then fill remainder of each glass with champagne. Garnish each glass with a sprig of fresh thyme

*Modified from <https://cammilestyles.com/food/bottoms-up-pear-thyme-fizz/>



Harvest Punch

A sparkling punch for a small (and safe, socially-distanced) gathering, this harvest punch is bursting with fall flavors. Easily cut the recipe in half or quarters for just a few people.

1/2 gallon apple cider

1 bottle **Domaine Ste Michelle Sparkling Wine**

1 c. **Smirnoff Vodka**

2 375ml bottles **Bundaberg Ginger Beer**

3 apples, sliced

2 oranges, sliced into wedges, plus more for rimming

8 cinnamon sticks

Cinnamon sugar mix, for rimming

In a large punch bowl, add ice. Pour in apple cider, sparkling wine, vodka, and ginger beer. Add apples, oranges, and cinnamon sticks. Using an orange slice, wet rim of glasses, then dip into cinnamon sugar, turning to coat. Serve punch in rimmed glasses.

*Modified from <https://www.delish.com/cooking/recipe-ideas/recipes/a55182/harvest-punch-recipe/>