

Charlotte Art Collective Virtual Holiday Show

I will be using the spirits listed below to make cocktails for the Virtual Holiday Show. With one exception, these are made in NC and are available for sale in NC ABC stores. The non-local spirit, Maker's 46, is widely available all over the country. Feel free to substitute another similar spirit you prefer for any of these, and always try to support your local!

- Muddy River Coconut Rum made in Belmont, NC
- Muddy River Spiced Rum made in Belmont, NC
- Brothers Vilgalys Krupnikas: a spiced honey liqueur made in Durham, NC
- Fair Game Apple Brandy made in Pittsboro, NC
- Doc Porter's Gin made in Charlotte, NC
- Maker's 46 Bourbon from Kentucky

I've tried to make all of these cocktails with ingredients that are easy to acquire and as few bar tools as possible, but if you want to regularly make cocktails at home I highly recommend getting a good jigger for measuring ounces. CocktailKingdom.com has some beautiful and well-made jiggers as well as many other quality bar tools for the professional and home bartender. If you do not have an ounce-measuring tool, use these equivalent measurements for these holiday cocktails:

- 1 tablespoon equals 1/2 ounce
- 1/4 cup equals 2 ounces

Below is my contact information and Instagram account. Please feel free to reach out with any questions or comments, and come visit me at Haberdish or the upcoming Supperland in Charlotte!

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Cranberry Gin Punch

First Cocktail on Nov 21st

Supplies:

- Stemmed glass (or pitcher for a large batch)
- Doc Porter's Gin
- Chilled Sparkling Rosé
- Chilled Cranberry juice (OceanSpray or something similar)
- Lemon syrup (recipe below)
- Frozen whole cranberries

Lemon Syrup Recipe:

Mix equal parts fresh squeezed lemon juice and sugar in a small saucepan. Stir and bring to a boil. Lower the temperature to a simmer and let cook for 10-15min or until it cooks down and thickens up a little. Remove from the heat and chill.

Cocktail Recipe:

Add to the stemmed glass
1oz Doc Porter's gin
.5oz lemon syrup
1oz cranberry juice
3oz sparkling rosé
Handful frozen cranberries
Enjoy!

For Larger Batch:

This recipe is easily doubled or tripled, etc. to fill a pitcher or bowl. Stir before serving and garnish with frozen cranberries. You can of course add ice if you want to chill the punch further but remember it will slowly dilute your punch.

Mocktail Version Recipe:

Add to the stemmed glass
1oz lemon syrup
2oz cranberry juice
Sparkling water
Frozen cranberries

Maple Old Fashioned

Second Cocktail on Nov 21st

Supplies:

- Old Fashioned glass
- Spoon for stirring
- Vegetable peeler
- Maker's 46 Bourbon
- Maple syrup (recipe below)
- Ginger bitters (Hella brand can be found at Harris Teeter, or other ginger bitters can be found online)
- Ice
- Orange for peeling

Maple Syrup Recipe:

Mix equal parts high-quality real maple syrup and hot water. Stir. Chill. Straight maple syrup is often too thick for cocktails, so we thin it out a little to add to our cold drinks.

Cocktail Recipe:

Add to the old fashioned glass

2oz Maker's 46 bourbon

.5oz maple syrup

4 dashes ginger bitters

Few ice cubes

Stir

Garnish with orange peel

Enjoy!

Adults Like Milkshakes Too

Third and Final Cocktail on Nov 21st

Supplies:

- Pint glass
- Blender
- Chilled medium-sized mixing bowl
- Standing or hand mixer with beaters (OR a whisk and some determination)
- Muddy River Coconut Rum
- Krupnikas
- Your favorite chocolate ice cream
- Ice
- Whipping cream
- Powdered sugar

Boozy Whipped Cream:

Add to chilled mixing bowl

1 cup whipping cream

.25 cup powdered sugar

Beat the cream and powdered sugar in the chilled mixing bowl for a few minutes. Add 1oz Krupnikas and whip until stiff peaks form. Keep cold until ready to use.

Cocktail Recipe (can be doubled or tripled):

Add to the blender

1 cup of ice

2 large scoops of chocolate ice cream

1oz Muddy River Coconut rum

1oz Krupnikas

Blend at high speed until completely smooth

Pour into your pint glass and top with Boozy Whipped Cream

Enjoy!

Mornings with Family

First Cocktail on Dec 5th

Supplies:

- Tall, skinny glass like a collins glass
- Long spoon
- Vegetable peeler
- Muddy River Spiced Rum
- Krupnikas
- Cold brew coffee (purchase your favorite brand or make your own with the recipe below)
- Sparkling water
- Ice
- Orange for peeling
- Reusable straw

Cold Brew Coffee Recipe:

Coarsely grind 1 cup of coffee beans. Add 4 cups of cold water. Let sit overnight or for 12 hours. Strain and keep cold until ready to use.

Cocktail Recipe:

Add to the glass

2oz cold brew coffee

1.5oz Muddy River Spiced rum

.25oz Krupnikas

Ice to the top

Sparkling water

Stir with the long spoon

Add straw & garnish with orange peel

Enjoy!

Hot Buttered Rum

Second Cocktail on Dec 5th

Supplies:

- Mug
- Teaspoon
- Muddy River Spiced Rum
- Krupnikas
- Orange marmalade
- Ginger bitters (Hella brand can be found at Harris Teeter, or other ginger bitters can be found online)
- Boiling hot water
- Butter
- Clove-studded orange slice

Cocktail Recipe:

Add to the mug

2oz Muddy River Spiced Rum

.5oz Krupnikas

Heaping teaspoonful of orange marmalade

4 dashes ginger bitters

Fill to the top with boiling hot water

Add about half tablespoon of butter and allow to melt

Top with clove-studded orange slice

Enjoy!

Holiday Party EggNog

Third and Final Cocktail on Dec 5th

Supplies:

- Chilled small glasses
- Standing or hand mixer with beaters (OR a whisk and some determination)
- 2 medium mixing bowls
- Rubber spatula
- Maker's 46 Bourbon
- Fair Game Apple Brandy
- Krupnikas
- 6 eggs, separated
- Sugar
- Whole milk
- Heavy cream
- Whole nutmeg and a microplane grater OR ground nutmeg

Cocktail Recipe:

Add to one of the mixing bowls

6 egg yolks (save the egg whites in a small bowl to the side)

Beat the yolks well until they are light in color

Slowly add to the yolks

.5 cup Krupnikas

4 cups whole milk

2 cups heavy cream

8oz Maker's 46

8oz Fair Game Apple Brandy

Beat all together until well-combined

Chill until ready to serve

When you are ready to serve

In the other mixing bowl

Beat the 6 egg whites & .25 cup sugar until stiff peaks form

Fold the whipped eggs into the nog mix and immediately portion out into the chilled small glasses

Grate or sprinkle nutmeg over the top

Enjoy!