

SIT. STAY. POUR.

HOLIDAY COCKTAILS

SIT. STAY. POUR.

One bottle, a lot more than one drink.

Holidays are when your kitchen turns into a bar whether you planned on it or not. Most of what's in here uses things you already have or can grab at the grocery store. No infusions, no clarified anything, nothing that needs a week of prep.

A 750 ml bottle holds about 25 ounces. That's roughly twelve 2-ounce cocktails, or one full punch bowl for the party.

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BEFORE DINNER / 3 MIN / EASY

The Big Ass® Old Fashioned

The house pour. Wheated bourbon means you can go lighter on the sugar.



YOU'LL NEED

- 2 oz Big Ass® Bourbon
- 1 bar spoon demerara syrup
- 2 dashes angostura bitters
- Orange peel

MAKE IT

1. Add bourbon, syrup and bitters to a mixing glass with ice.
2. Stir thirty seconds, until the outside of the glass frosts.
3. Strain over one big cube in a rocks glass.
4. Express the orange peel over the top and drop it in.

BEFORE DINNER / 4 MIN / EASY

The Big Ass® Manhattan

Softer than a rye Manhattan. This is the one that converts people.



YOU'LL NEED

- 2 oz Big Ass® Bourbon
- 1 oz sweet vermouth
- 2 dashes angostura bitters
- Brandied cherry

MAKE IT

1. Combine bourbon, vermouth and bitters over ice.
2. Stir until well chilled, about thirty seconds.
3. Strain into a chilled coupe.
4. Drop in one good cherry. Not the neon kind.

BEFORE DINNER / 3 MIN / EASY

The Big Ass® Boulevardier

For the person at the table who orders the bitter thing. The soft wheat takes the edge off the Campari.



YOU'LL NEED

- 1.5 oz Big Ass® Bourbon
- 1 oz Campari
- 1 oz sweet vermouth
- Orange peel

MAKE IT

1. Combine everything but the peel in a mixing glass with ice.
2. Stir thirty seconds.
3. Strain over one big cube in a rocks glass.
4. Twist the peel over the top and set it on the rim.

AT THE TABLE / 4 MIN / EASY

The Cider House Sour

Tastes like October in a coupe. Use the cloudy cider from the farm stand if you can get it.



YOU'LL NEED

- 2 oz Big Ass® Bourbon
- 1.5 oz fresh apple cider
- 0.5 oz fresh lemon
- 0.25 oz maple syrup
- Thin apple slices

MAKE IT

1. Shake everything but the apple with ice until the shaker is cold.
2. Strain into a chilled coupe.
3. Fan the apple slices on the rim.

AT THE TABLE / 5 MIN / EASY

The Cranberry Smash

Bright enough to cut through a heavy plate. Make the syrup the night before and this takes no time.



YOU'LL NEED

- 2 oz Big Ass® Bourbon
- 0.75 oz cranberry syrup (page 16)
- 0.5 oz fresh lemon
- 6 mint leaves
- Crushed ice, fresh cranberries and a mint sprig

MAKE IT

1. Press the mint gently with the syrup in a shaker. Press it, don't shred it.
2. Add bourbon, lemon and ice, then shake briefly.
3. Strain over crushed ice in a rocks glass.
4. Top with the mint sprig and cranberries.

AT THE TABLE / 2 MIN / VERY EASY

The Big Ass® Buck

The drink to hand someone while you are still basting. Two minutes and it is done.



YOU'LL NEED

- 2 oz Big Ass® Bourbon
- 0.5 oz fresh lime
- 4 oz cold ginger beer
- Lime wedge

MAKE IT

1. Fill a tall glass with ice.
2. Add bourbon and lime, then top with ginger beer.
3. Stir once, gently, so it stays fizzy.
4. Add the lime wedge.

BY THE FIRE / 5 MIN / MEDIUM

The Rescue

Our house original. Warm, spiced, built for a cold porch.



YOU'LL NEED

- 2 oz Big Ass® Bourbon
- 0.75 oz spiced honey syrup (page 16)
- 0.5 oz fresh lemon
- 2 dashes black walnut bitters
- Rosemary sprig

MAKE IT

1. Shake bourbon, syrup, lemon and bitters with ice.
2. Double strain into a rocks glass over fresh ice.
3. Slap the rosemary once and lay it across the top.
4. Hand it to whoever just walked in from outside.

BY THE FIRE / 5 MIN / EASY

The Porch Light

A proper hot toddy. Warm the mug first and it stays hot through the whole conversation.



YOU'LL NEED

- 1.5 oz Big Ass® Bourbon
- 0.5 oz honey
- 0.5 oz fresh lemon
- 4 oz hot water
- Lemon wheel, 4 whole cloves, cinnamon stick

MAKE IT

1. Warm a mug with hot water, then empty it.
2. Stir honey and lemon in the mug with a splash of the hot water until the honey melts.
3. Add bourbon and the rest of the water.
4. Press the cloves into the lemon wheel and float it. Add the cinnamon stick.

BY THE FIRE / 6 MIN / EASY

Duke's Cocoa

St. Bernards are famous for showing up in the snow with something warm. This is our version.



YOU'LL NEED

- 1.5 oz Big Ass® Bourbon
- 6 oz hot chocolate, your favorite
- Whipped cream
- Shaved dark chocolate

MAKE IT

1. Make the hot chocolate and pour it into a warm mug.
2. Stir in the bourbon off the heat.
3. Top with whipped cream and shaved chocolate.

FOR THE WHOLE ROOM / 15 MIN / SERVES 12

The Gathering

Batch it before anyone arrives. Then actually talk to your guests.



YOU'LL NEED

- 1 bottle Big Ass® Bourbon
- 12 oz fresh lemon juice
- 9 oz demerara syrup
- 16 oz strong black tea, cooled
- Lemon wheels and grated nutmeg

MAKE IT

1. Combine everything but the garnish in a punch bowl.
2. Add one large block of ice, not cubes. It melts slower.
3. Float lemon wheels across the top.
4. Grate nutmeg over each cup as you pour.

FOR THE WHOLE ROOM / 5 MIN + CHILL / SERVES 8

The Shortcut Nog

Nobody needs to separate two dozen eggs. Good store-bought nog and real bourbon gets you there.



YOU'LL NEED

- 8 oz Big Ass® Bourbon
- 1 quart good store-bought eggnog
- Whole nutmeg and cinnamon sticks

MAKE IT

1. Stir the bourbon into the eggnog in a pitcher.
2. Chill for at least an hour.
3. Stir again and pour into small cups.
4. Grate fresh nutmeg over each one.

FOR THE WHOLE ROOM / 4 MIN / EASY

The New Year's Toast

For when everyone else has champagne and you want it to taste like something.



YOU'LL NEED

- 1 oz Big Ass® Bourbon
- 0.5 oz fresh lemon
- 0.5 oz honey syrup (page 16)
- 3 oz cold sparkling wine
- Long lemon twist

MAKE IT

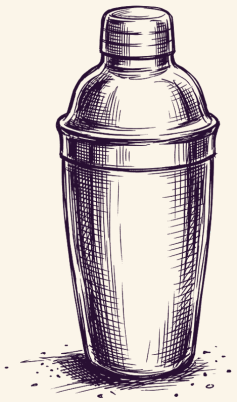
1. Shake bourbon, lemon and honey syrup with ice.
2. Strain into a flute.
3. Top slowly with the sparkling wine.
4. Add the lemon twist.

IF YOU'RE HOSTING

The night-before plan.

Do this the day before and you'll spend the party with your guests rather than your shaker.

THE DAY BEFORE	Make your syrups. Brew and chill the tea for The Gathering. Stir up The Shortcut Nog. Make big ice: fill a loaf pan or bowl with water and freeze it for the punch.
THAT MORNING	Squeeze the lemons and keep the juice in the fridge. Slice garnishes and cover them with a damp paper towel.
AN HOUR OUT	Build The Gathering without the ice and keep it cold. Set out glasses and napkins, with water and something without alcohol where people can reach it.
WHEN THEY ARRIVE	Add the ice block to the punch, grate the nutmeg, and hand someone a cup. You're done.
WHEN THEY LEAVE	Make sure everyone has a safe ride home.



THE BACK OF THE BAR

Four syrups and a short list.

DEMERARA SYRUP

1 cup demerara sugar, 1/2 cup water. Warm until dissolved. Keeps 2 weeks in the fridge.

HONEY SYRUP

1/2 cup honey, 1/2 cup hot water. Stir until smooth. Keeps 2 weeks in the fridge.

SPICED HONEY SYRUP

Make honey syrup, then simmer 5 minutes with 1 cinnamon stick and 4 cloves. Cool and strain. Keeps 2 weeks in the fridge.

CRANBERRY SYRUP

1 cup fresh cranberries, 1 cup sugar, 1 cup water. Simmer 10 minutes until the berries pop. Strain and cool. Keeps 1 week in the fridge.

THE WHOLE-BOOK SHOPPING LIST

From the store: lemons, limes, oranges, apple, rosemary, mint, fresh cranberries, cinnamon sticks, whole cloves, whole nutmeg, honey, maple syrup, demerara sugar, black tea, cocoa or hot chocolate, whipping cream, dark chocolate, eggnog, apple cider, ginger beer.

From the liquor aisle: sweet vermouth, Campari, sparkling wine, angostura bitters, black walnut bitters, brandied cherries.

From us: the bourbon.

HOW MUCH IS AN OUNCE?

1 oz is 2 tablespoons. 0.5 oz is 1 tablespoon. 0.25 oz is 1.5 teaspoons. A shot glass with lines works fine.



ONE LAST THING

Every recipe here starts with the same bottle.

Wheated bourbon whiskey, 88 proof

Second place, World Spirits Championship

$1 from every bottle goes to animal rescue

Ships to 47 states and DC, adult signature on delivery

GET THE BOURBON

bigassbrands.com



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