

SIT. STAY. SLEIGH.

CHRISTMAS COCKTAILS

SIT. STAY. SLEIGH. / FOR WHOEVER'S HOSTING CHRISTMAS

One bottle, a lot more than one drink.

Between the tree, the wrapping and everybody coming over, December goes fast. These take minutes. Most of what's in here uses things you already have or can grab at the grocery store.

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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TRIMMING THE TREE / 4 MIN / EASY

The Mistletoe

Crisp, pale and a little tart. Sugared cranberries make it look like you tried.



YOU'LL NEED

- 2 oz Big Ass® Bourbon
- 1 oz white cranberry juice
- 0.5 oz fresh lime
- 0.5 oz demerara syrup (page 16)
- 3 sugared cranberries on a pick

MAKE IT

1. Wet the cranberries, roll them in sugar and thread them on a pick.
2. Shake everything but the garnish with ice.
3. Double strain into a chilled coupe.
4. Rest the cranberry pick across the rim.

TRIMMING THE TREE / 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.

TRIMMING THE TREE / 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.

CHRISTMAS DINNER / 3 MIN / EASY

The Stocking Stuffer

Bright red, bubbly and easy to pass around the table.



YOU'LL NEED

- 2 oz Big Ass® Bourbon
- 1 oz pomegranate juice
- 0.5 oz fresh lime
- 3 oz cold soda water
- Rosemary sprig and pomegranate seeds

MAKE IT

1. Fill a tall glass with ice.
2. Add bourbon, pomegranate and lime, then stir.
3. Top with soda water.
4. Add the rosemary and a few seeds.

CHRISTMAS DINNER / 3 MIN / EASY

The Gingerbread

The whole spice cabinet in one glass. Make the syrup once and you're set till New Year's.



YOU'LL NEED

- 2 oz Big Ass® Bourbon
- 0.5 oz gingerbread syrup (page 16)
- 2 dashes angostura bitters
- Orange peel and one star anise

MAKE IT

1. Add bourbon, syrup and bitters to a mixing glass with ice.
2. Stir thirty seconds.
3. Strain over one big cube in a rocks glass.
4. Finish with the orange peel and star anise.

CHRISTMAS DINNER / 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 / 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.

BY THE FIRE / 5 MIN / EASY

Silent Night

Hot buttered bourbon. Everybody goes quiet for the first sip.



YOU'LL NEED

- 1.5 oz Big Ass® Bourbon
- 1 tablespoon spiced butter (page 16)
- 5 oz hot water
- Grated nutmeg

MAKE IT

1. Warm a mug with hot water, then empty it.
2. Add the spiced butter and bourbon.
3. Pour in the hot water and stir until melted.
4. Grate nutmeg over the top.

BY THE FIRE / 3 MIN / EASY

The Nightcap

Bourbon milk punch, cold and creamy. The very last thing you do before bed on the 24th.



YOU'LL NEED

- 1.5 oz Big Ass® Bourbon
- 3 oz whole milk
- 0.5 oz demerara syrup (page 16)
- A few drops of vanilla extract
- Grated nutmeg

MAKE IT

1. Shake everything but the nutmeg with ice until very cold.
2. Strain over fresh ice in a rocks glass.
3. Grate nutmeg over the top.

FOR THE WHOLE HOUSE / 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 HOUSE / 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 HOUSE / 25 MIN / SERVES 8

The Yule Mull

Mulled wine with some backbone. Put it on before anyone arrives.



YOU'LL NEED

- 6 oz Big Ass® Bourbon
- 1 bottle dry red wine
- 1/4 cup demerara sugar
- 1 orange, sliced
- 8 whole cloves and 2 cinnamon sticks

MAKE IT

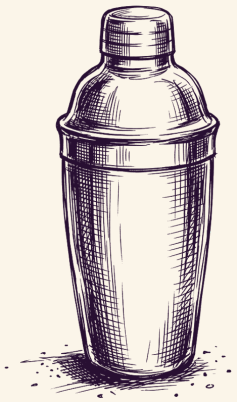
1. Warm wine, sugar, orange and spices on low for twenty minutes. Do not boil.
2. Turn off the heat and stir in the bourbon.
3. Strain into a warm pot.
4. Ladle into mugs.

IF YOU'RE HOSTING

The night-before plan.

Do this ahead and you'll spend Christmas with your guests rather than your shaker.

THE DAY BEFORE	Make your syrups and the spiced butter. 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	Start The Yule Mull on low. Set out mugs and glasses, with water and something without alcohol where people can reach it.
WHEN THEY ARRIVE	Hand someone a mug. You are done.
WHEN THEY LEAVE	Make sure everyone has a safe ride home.



THE BACK OF THE BAR

Syrups, butter and a short list.

DEMERARA SYRUP

1 cup demerara sugar, 1/2 cup water. Warm until dissolved. Keeps 2 weeks in the fridge. Double it if you're making The Gathering.

SPICED HONEY SYRUP

1/2 cup honey, 1/2 cup hot water, 1 cinnamon stick, 4 cloves. Simmer 5 minutes. Cool and strain. Keeps 2 weeks in the fridge.

GINGERBREAD SYRUP

1 cup brown sugar, 1 cup water, 1 tablespoon molasses, 1 teaspoon each ground ginger and cinnamon, 1/2 teaspoon ground cloves. Simmer 5 minutes, then strain. Keeps 2 weeks in the fridge.

SPICED BUTTER

1/2 cup soft butter, 1/2 cup brown sugar, 1 teaspoon cinnamon, 1/4 teaspoon each cloves and nutmeg. Mash together. Keeps 2 weeks in the fridge.

THE WHOLE-BOOK SHOPPING LIST

From the store: lemons, limes, oranges, rosemary, pomegranate seeds, fresh cranberries, cinnamon sticks, whole cloves, star anise, whole nutmeg, ground ginger, ground cinnamon, ground cloves, honey, sugar, demerara sugar, brown sugar, molasses, butter, whole milk, vanilla, whipping cream, dark chocolate, black tea, eggnog, hot chocolate, white cranberry juice, pomegranate juice, soda water.

From the liquor aisle: sweet vermouth, Campari, dry red 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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