

# DES ARCHIVES, J'EN MANGE !

## Revisiter les goûts d'autrefois



## GREAT MISTLETOE DRINKS

### DRINKS TO WARM THE COCKLES OF YOUR HEART

Winter drinks can be hot, hearty, or just plain warming. Here are some tips to help you make them. Remember the handy "Entertaining Reminder" on the back page and jot down your guests' preferences.

#### THE BAR

Items you'll need — blender or shaker, mixing glass, strainer, ice tongs, ice pick, juicer, jiggers, bottle opener, bottle stoppers or caps, corkscrew, lime-lemon squeezer, sharp knife, cutting board, stirring spoons, toothpicks and swizzle sticks.

#### TIPS

— Use shaved or finely crushed ice for frappé drinks to be sipped through straws; ice cubes for highballs or cocktails served in an old fashioned glass; cracked ice for shaken drinks.

— Since sugar does not dissolve easily in alcohol, dissolve it in water first or use sugar syrup.

— Use a bar strainer to pour all shaken drinks.

— For quick drinks, use instant cocktail mixes. Some come in handy pre-measured envelopes. Just add liquor.

#### 1. Hot Toddy

Warm a mug with very hot water. Place pinch sugar, strip lemon peel stuck with a whole clove, pinch cinnamon and 3 oz. rye whisky or brandy in mug. Fill with boiling water and stir.

#### 2. Café au Kirsch

Mix 1½ oz. Kirsch, 1½ oz. black coffee,

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1 tsp. sugar and 1 egg white. Shake vigorously with crushed ice. Strain into wine glass.

#### 3. Christmas Comfort

Put 1½ oz. Southern Comfort, a piece of lemon peel and a cinnamon stick into a glass mug. Put spoon in mug and fill with boiling water. Top with a pat of butter.

#### 4. Green Lady

Mix ¾ oz. green crème de menthe, ½ oz. cherry brandy and ¾ oz. light cream. Shake with cracked ice and strain into chilled cocktail glass. Add a cherry.

#### 5. Tom and Jerry for 4

Whip in blender 2 eggs, 2 tbsp. sugar, 2 oz. dark rum, ¾ cup rye, dash cinnamon, dash of cloves. Process at high speed until frothy and light yellow. Remove feeder cap and add 1½ cups hot milk while blender is running. Serve in warm mugs. Sprinkle with nutmeg.

#### 6. Alexander

Mix 1 oz. gin, ¾ oz. crème de cacao and ¾ oz. cream. Shake with crushed ice. Strain into cocktail glass. Add cherry or nutmeg.

#### 7. Christmas Calypso

Mix 1 jigger dark rum, 1 jigger evaporated milk and 1 jigger ginger ale. Shake with crushed ice and pour into old fashioned glass. Sprinkle with cinnamon.

#### 8. Banana Daquiri

Whirl at high speed in blender until smooth, 2 oz. Jamaican rum, 1 very ripe banana, 1½ scoops ice cream, and a little crushed ice. Pour into cocktail glass.

#### 9. Maple Leaf Cocktail

Mix 2 oz. rye whisky, 1 oz. lemon juice and 1 tbsp. maple syrup. Shake with crushed ice and strain into cocktail glass. Add twist lemon peel.

#### 10. Scarlet O'Hara

Whirl in blender at high speed until frothy, 2 jiggers Southern Comfort, 2 tbsp. lime juice, 1½ tsp. grenadine and 4 ice cubes or 1 cup crushed ice. Strain into cocktail glasses. Makes 2 drinks.

#### 11. Brandy Flip

Mix 1 egg, 1 tsp. sugar, 1½ jiggers brandy. Shake vigorously with cracked ice and strain into Delmonico glass. Sprinkle with nutmeg.

#### 12. American Beauty

Mix 1 oz. brandy, ½ oz. Italian vermouth, ½ oz. grenadine, dash crème de menthe and a splash orange juice. Shake with crushed ice and strain into cocktail glass.

#### 13. Scottish Milk

Over ice cubes in a highball glass, pour 1 jigger scotch. Fill with cold skim milk and stir. Sprinkle with nutmeg.

#### 14. Yellow Bird Whistle

Whip in blender at high speed until frothy 2 oz. white rum, 3 oz. orange juice, 2 oz. grapefruit juice, juice of ½ lime and ½ lemon, 2 dessert spoons honey and cracked ice. Pour into highball glass and sprinkle with nutmeg.

#### 15. Snowball

Pour into highball glass filled with ice cubes 2½ oz. egg liqueur (Advocat), dash of lime juice. Fill with uncola beverage. Stir.

#### 16. Russian Tranquilizer

Mix 1 oz. vodka, 1 oz. gin, 1 oz. crème de cacao. Shake with crushed ice and strain into cocktail glass.

#### 17. Rusty Nail

Mix 1 jigger scotch and 1 jigger Drambuie. Shake with cracked ice and pour into cocktail glass.

#### 18. Hot Buttered Rum

Stir 2 oz. dark rum and 1½ tsp. sugar syrup with 5 oz. hot water in a mug. Add small piece of butter. Serve with a cinnamon stick stirrer.

#### 19. Fire Goddess

Mix 2 oz. rum, ½ oz. sloe gin, 2 small splashes soda water. Shake with crushed ice; strain into cocktail glass.

#### 20. Heather Hopper

Pour 1½ oz. scotch over finely crushed ice in an old fashioned glass. Squeeze one whole orange into glass. Add 2 dashes orange bitters and a twist of lemon. Stir.

#### 21. Harvey Wallbanger

Over ice cubes in highball glass pour 6 oz. orange juice. Stir in 1 oz. vodka. Float ½ oz. Galliano on top.

### HOLIDAY PUNCHES

#### Christmas Eggnog

for 20-25

12 eggs, separated  
½ cup extra fine sugar  
4 cups whipping cream  
2 tbsp. extra fine sugar  
1 bottle (26 oz.) rye whisky  
1½ cups Jamaica rum  
1½ quarts cold milk  
Grated rind of 1 orange  
Grated rind of 1 lemon  
Nutmeg

Beat egg whites with ½ cup sugar until foamy. In another bowl, beat egg yolks until thick and lemon-coloured. Pour egg whites into yolks and beat until thoroughly combined. In a very large container beat cream with 2 tbsp. sugar until cream forms soft peaks. Gradually pour in egg mixture, beating constantly. Slowly add whisky, rum and cold milk, beating constantly. Chill for 2 hrs. or overnight. Pour into punch bowl. Sprinkle with grated lemon and orange rind and nutmeg.

#### Christmas Cranberry Punch

2 bottles (32 oz. ea.) cranberry cocktail  
4 tins (6 oz. ea.) frozen lemonade  
Orange and lime slices studded with cloves

1 bottle (30 oz.) ginger ale

Mix cranberry cocktail and lemonade (undiluted). Add orange and lime slices studded with cloves. Just before serving, add ice and ginger ale. Makes about 30 punch-cupfuls.



#### GLASSWARE

Here are some glasses you may wish to have. For red and white wines (even champagne) use 6 to 8 oz. tulip-shaped glasses. Clear glass or crystal is preferable to tinted glass.

A. Red wine D. Old Fashioned  
B. Champagne E. Highball  
C. White wine F. Liqueur

