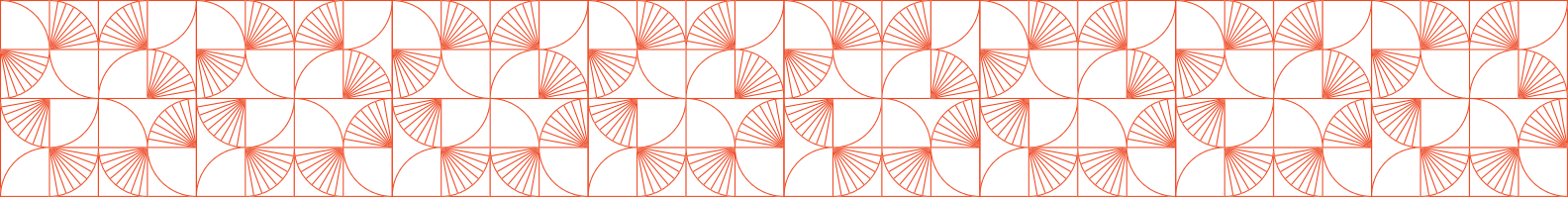


COINTREAU

THE ART OF THE MIX

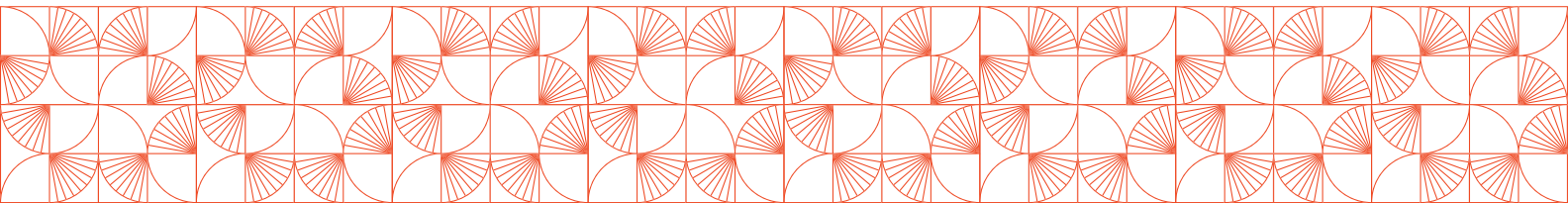


Holiday Cocktails



COINTREAU
THE ART OF THE MIX

HOLIDAY





Tell Your Mother I Say 'Chai'

Gather round the fire with your guests and a fireside chai this holiday season.

Serves 8

- ¾ cup Cointreau
- 2 cups Mount Gay Rum infused with chai
- 2 cups coconut milk
- 2 oz maple syrup
- 1 cup water
- 1 tsp vanilla

Stir all ingredients together in a pitcher and refrigerate. When ready to serve, add star anise for garnish. Pour into rocks glasses with ice and garnish with a star anise in each glass.

How to infuse rum:

Add 6 chai tea bags to rum and infuse for roughly an hour.



Thanks Given

When the turkey has been roasted and pies have been baked, it's time for a Thanks Given. Mix up this cranberry & sage cosmopolitan to complete your guests' holiday feast.

Serves 8

- 1 cup Cointreau
- 2 cups vodka
- 1 cup cranberry sauce
- ½ cup fresh lemon juice
- ½ cup maple syrup
- 2 cups sparkling wine to finish

Stir together all ingredients except sparkling wine in a punch bowl and refrigerate. When ready to serve, add large ice cube(s) to bowl and finish with sparkling wine plus sage leaves and orange wheels to garnish. Ladle into coupe glasses to serve, adding garnish to each glass.

OPTIONAL

Rim glasses with sage sugar.
To make, grind sugar together with a few sage leaves in a small food processor or spice grinder.



Merry Mule

Make your holiday party merry and bright with this festive Cointreau mule.

Serves 8

- 1.5 cups Cointreau
- 3 cups vodka
- 1 cup fresh lime juice
- $\frac{1}{2}$ cup ginger juice
- $\frac{1}{2}$ cup simple syrup
- $\frac{3}{4}$ cup soda water to finish

Stir together all ingredients except soda water in a pitcher and refrigerate. When ready to serve, add lime wheels to garnish. Pour into Collins glasses over ice and garnish each glass with lime wheels.



Coupe of Gold

Keep your holiday gatherings bright this season with this turmeric & mint sour.

Serves 8

- 1.5 cups Cointreau
- 3 cups The Botanist Gin
- 1.5 cups fresh lemon juice
- ½ cup simple syrup
- 1 tablespoon ground turmeric
- Mint leaves (approx. 20)

Stir all ingredients together in a punch bowl and refrigerate. When ready to serve, add large ice cube(s) to bowl and garnish with lemon wheels and a few additional mint leaves if desired. Ladle into coupe glasses and add garnish to serve.





COINTREAU
THE ART OF THE MIX

CLASSICS

The Sidecar

.75 oz Cointreau
1.5 oz Rémy Martin VSOP cognac
.75 oz fresh lemon juice

Combine all ingredients in a shaker and add ice. Shake and strain into a sugar-rimmed cocktail glass.
Garnish with a lemon twist.



The Cosmopolitan

.75 oz Cointreau
2 oz vodka
.25 oz cranberry juice
.75 oz fresh lime juice
.5 oz simple syrup (optional)

Combine all ingredients in a shaker and add ice. Shake and strain into coupe glass. Garnish with an orange peel.



The Original Margarita

1 oz Cointreau
2 oz blanco tequila
1 oz fresh lime juice

Combine all ingredients in a shaker and add ice. Shake and strain into a salt-rimmed rocks glass. Garnish with a lime wheel.



The White Lady

1 oz Cointreau
2 oz The Botanist Gin
1 oz fresh lemon juice
1 egg white (optional)

Combine all ingredients in a shaker and add ice. Shake and strain into a chilled cocktail glass. Garnish with a lemon twist.



COINTREAU

THE ART OF THE MIX

FOR MORE RECIPE IDEAS, VISIT
WWW.COINTREAU.COM/COCKTAILS