

## Winter Cocktails

Here in New Brunswick, the cold weather for some is filled with the promise of cold fingers and prayers for an early spring. Others are clearly on the other side of the fence, hoping for more snow than recent winters and a longer season. These are the people (myself being one of them) that enjoy outdoor activities such as skiing, snowmobiling, snow shoeing and sleigh rides.

Whether you are the 'warm weather and no snow type' or the 'lots of snow bring it on and enjoy type,' I am sure we can all agree that it's always great to come in from the cold to a warm beverage of hot chocolate, coffee, cider etc.. And you can always spice those choices up by adding a special spirit or liqueur aka the winter cocktail.

Winter cocktails have been made famous in recent years by mass media from TV shows and magazines such as Martha Stewart and Oprah. One local magazine that comes to mind is *Occasions* which is published quarterly and available in store or online compliments of NB Liquor. The current winter issue contains some fun and fancy winter cocktails to be served at get-togethers or for that wind down time after a long day.

One of the featured drinks is the "Swerving Sled Martini." This tasty martini is a great suggestion for a small gathering as it's simple to make and a real crowd pleaser.

### Swerving Sled Martini

½ ounce of Russian Standard vodka  
½ ounce of Goldschlager  
½ ounce of Phillips Butter Ripple Schnapps

### Directions

- Combine Vodka, Goldschlager and Schnapps in a cocktail shaker with ice
- Shake vigorously then strain into a chilled Martini glass
- Top with cranberry juice

I recently sampled this next winter cocktail "The Blizzard Cocktail" at a party over the holidays. It was delicious as you would expect coming from the one and only Martha Stewart. Here's the recipe:

### The Blizzard Cocktail

1 ½ ounces of Irish whisky or Rum (we used Irish whisky)  
½ ounce of Frangelico hazelnut liqueur  
½ ounce of Bailey's Irish Cream

## Hot Coffee and Whipped Cream

### Directions

- In a glass coffee mug, stir together whisky, hazelnut liqueur and Irish cream. Top with coffee and garnish cocktail with whipped cream.

My favourite everyday cocktail is a mug of Hot Apple Cider with 1 ounce of spiced rum added and garnished with a cinnamon stick. This is my main staple for warming up after my winter activities.

For more winter cocktail ideas, visit [www.occasionsmagazine.ca](http://www.occasionsmagazine.ca) and enjoy winter and cocktails while you still can.

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