

HOLIDAY HAPPY HOUR AT KING'S

FEATURING A FESTIVE COCKTAIL DEMONSTRATION
BY MARK DEWOLF, BSC(HONS.)'94

An Old-Fashioned Holiday

1 Serving

1 1/2 oz whisky

1/2 oz cranberry simple syrup*

2 drops Angostura bitters

Orange peel, for garnish

Rosemary, for garnish (optional)

Directions: Place whisky, cranberry simple syrup, and bitters in an ice-filled glass. Stir until chilled and desired dilution has been achieved. Strain into an ice-filled rocks glass. Express orange peel over glass. Add orange peel and rosemary to garnish.

*Combine 3/4 cup water, 1/4 cup lemon juice, 1 cup sugar, 1 cup cranberries and 2 cinnamon sticks in a pot. Bring to a boil. When the sugar has dissolved, reduce heat to low and let simmer for 5 minutes. Strain to remove cranberries, let cool.

Directions: Place gin, lemon juice and pomegranate simple syrup in an ice-filled cocktail shaker. Shake and strain into a coupe glass. Top with Prosecco. Garnish with lemon twist.

* Combine 1 cup pomegranate juice and 1 cup sugar in a pot. Bring to a boil. When sugar dissolves remove from heat. Let cool before using.

Pomegranate 75

1 Serving

1 oz gin

1/2 oz lemon juice

1/2 oz pomegranate simple syrup*

3 oz Prosecco, chilled

Lemon twist, for garnish

Thyme-Less Mocktail

1 oz cranberry juice

3 oz orange juice

2 oz ginger ale

Sprig thyme, for garnish

Fresh cranberries, for garnish

Directions: Fill an old-fashioned glass with ice. Add cranberry juice and orange juice. Top with ginger ale. Garnish with a sprig of thyme and fresh cranberries.