



WESTSIDE LIQUOR LIQUOR NEWSLETTER



Westside Liquor Newsletter

December 2012

Holiday Gatherings

Holidays usually means family and friend gatherings to really appreciate our loved ones and to celebrate life. As much preparation and time goes into the holidays it is well worth it by the time it comes. I know in our newsletters we have given new product ideas and some fun recipes. I am going to do something a little different for the holidays. I am going to give you a few new products and I am also going to give you some good recipes for some fun holiday drinks.

First I am going to talk to you about Crown Royal Maple. This is newest line of one of the most well known and commonly drank Canadian whiskeys. I was pleasantly surprised by it. I myself am not a Canadian whiskey drinker but this one intrigued me. When you first open the bottle it fills the room with a strong maple smell. However when you sip it, you don't get the overpowering taste of maple. Don't get me wrong you can definitely taste maple but compared to the maple smell it is a very well balanced flavor. This is a great after dinner drink to sip on, or it is even great in apple cider. We have had a lot of people taste it in the last month and most of the people say that it is a great drinker and perfect for the holiday season. Maybe bring a bottle to Christmas and treat everyone to something a little different and wonderful.

Secondly I want to tell everyone about Chila Orchata. This is a cinnamon cream rum liqueur. It is going to be similar to Rum Chata. I have tried it and it has a great flavoring to it. It is not quite as thick as Rum Chata but a great contender and its even a little cheaper for all you Rum Chata fans. I thought it would be great for the holidays. I

would suggest putting it in your coffee or playing around with it in some of your favorite drinks. Try it with cinnamon schnapps, spiced rum or vanilla vodka. Here are a few recipes that go with this.

Hot Cream

3 part Chila Orchata

1 part Dr McGillicuddys Fireball

*shake over ice and serve in shot glass

Cake and Ice Cream

1 part Chila Orchata

1 part cake flavored vodka

*serve over ice

Honey Badger

1 part Chila Orchata

2 part Jack Daniels Honey

*shake over ice and serve in shot glass

Cinnamon Bun

3 part Chila Orchata

1 part Kahlua

*shake over ice and serve in shot glass

Ole Smoky Tennessee Moonshine just came out with a couple newer flavors; peach and blackberry. This is adding to their other popular flavors of white, apple pie, and cherry flavors. I am thinking these would be great gifts or even housewarming gifts for the holiday season. They are not your usual packaging and are very unique. They are bottled in 750 ml mason jars then closed up and labeled. The peach flavored moonshine is 40 proof and an extremely easy sipper. I would suggest drinking it straight, as a shot or try to be creative and play around with mixing it. You will find it is a very easy mixer. The Ole Smoky blackberry moonshine is also a great flavored drink. I would suggest either one of these for anyone who may be looking for something different and unique. Here are a few recipes to go with these.

Shine N Seven

Equal parts of Ole Smoky Blackberry Moonshine

and also lemon lime soda

Full Moon

Equal parts of Ole Smoky Blackberry, White Moonshine,

Apple Pie, and Peach Moonshine. Add 3 parts sour mix

Sex on the Moon

*2 parts Ole Smoky Peach
1 part juice from Ole Smoky Cherry
3 parts pineapple juice
splash of lemon lime soda*

The final product I would like to talk about is called Liquor Whipped. This is a vodka infused whipped cream. I am sure you all may have tried different kinds of these whipped creams but this one so far has been the best I have tried. It comes in vanilla, chocolate, caramel, and white chocolate peppermint. It is 28 proof so it does have kind of a kick but it is very good. The flavors are wonderful and my favorite has to be the white chocolate peppermint. This is great on top of hot chocolate. You can put this on pretty much anything. I know on top of shots or mixed drinks its ideal. It adds a little bit of a kick and some extra flavoring.

So now that I have given you a few new products and ideas I am going to give you a few fun holiday drink ideas.

Holiday Mischief Maker

*1 oz X-rated Fusion liqueur
½ oz orange liqueur
1-2 dashes of orange bitters
4 oz sparkling wine
1 tsp grenadine*

**Pour X-rated Fusion, orange liqueur, and bitters into shaker with ice. Shake. Pour into champagne flute. Top off with cold sparkling wine. Drizzle grenadine on top of drink.*

Nice N Naughty

*8 oz Seagram's Escapes Wild Berry
1 oz vodka
2 oz cranberry juice
splash of lime juice
lime wedge*

**Combine cranberry juice, lime juice, vodka and ice in shaker. Shake to combine. Top with Seagram's Wild Berry. Strain into cocktail glass. Garnish with lime wedge.*

Candy Cane Swirl

1 oz Skyy Infusions Raspberry

3 oz red cranberry juice

½ oz grenadine

½ oz peppermint schnapps

lemon lime soda

**Rim margarita glass with crushed candy cane. Combine vodka, peppermint schnapps, grenadine, and cranberry juice into shaker with ice. Shake well and strain into margarita glass. Top with lemon lime soda.*

Rosy Cheeks

½ cup whipping cream

¼ cup Chambord

3 tbsp raspberry vodka

2 tbsp vanilla vodka

½ cup ice cubes

8 fresh raspberries

**In a blender, combine whipping cream, chambord, raspberry vodka, vanilla vodka. Add ice cubes. Cover and blend thoroughly.*

**Pour mixture into eight 1 ½ oz shot glasses. Garnish with raspberries. Enjoy immediately.*

Brandy Kissed Snowflakes

¾ cup vanilla ice cream

1/3 cup brandy

¼ cup white crème de cacao

½ cup ice cubes

whipped cream

ground cinnamon

**In a blender, combine ice cream, brandy and crème de cocoa. Add ice cubes. Cover and blend well.*

**Pour mixture into eight 1 ½ oz shot glasses. Top each with whipped cream and a sprinkle of ground cinnamon. Serve immediately or nest in ice.*

Raspberry Mojito Punch

¼ cup sugar

¼ cup lightly packed mint leaves

3 cups cold water

1 ½ cups white rum

*12 oz can of frozen raspberry juice, thawed
1/2 cup lime juice
1 1/2 cups carbonated water, chilled
ice cubes*

**In a punch bowl combine sugar and mint leaves.*

Using a wooden spoon lightly crush mint by pressing it against the bowl. Add the cold water, rum, juice concentrate, and lime juice stirring til sugar is dissolved.

**Slowly pour carbonated water down the side of the bowl; stir gently. Add ice cubes. If desired add fresh raspberries, lime slices or fresh mint sprigs.*

I know there was a lot of information that was put into this newsletter but I really appreciate everyone taking the time to read it and continuing to follow it through out time. As always all of us here at Westside Liquor wish you and your family a wonderful, fun and safe holiday season. Don't forget to stop in and stock up for the holidays or get a gift card for the special someone on your list. We are looking forward to seeing you soon!

Westside Liquor
45 Waite Ave N, Waite Park, MN
(320) 253-9511
Check out our website at
www.westsideliquor.com

All Westside Liquor Locations:
Waite Park, Baxter, St Cloud, Little Falls, Rice, Sartell