

Hot Drinks For The Cold Season

As we all know January and February seem to be the longest and coldest months of the entire year. The good news is life seems to take a step back from all the holidays and commotion of family and everything. You can finally relax and get some of those winter activities underway. Many people love these months because it brings skiing, snowboarding, sledding, snowmobiling and of course ice fishing. I want to share some hot drink ideas and recipes for you to try next time you are outside for a bit to help warm yourselves up.

Captain's Steamy Applecolada Dream Drink

4 oz Hot Apple Cider

½ oz Captain Morgan Spiced Rum

½ oz Parrot Bay Coconut Rum

½ oz Sour Apple Pucker

Start with hot apple cider then add equal parts of schnapps, spiced rum and coconut rum. Stir and serve.

Amaretto Tea

6 oz Hot Tea

2 oz Amaretto Almond Liqueur

1 ½ oz chilled Whipped Cream

Pour hot tea into glass, add amaretto (but do not stir).

Top with chilled whipped cream and serve.

After Dinner Mint

½ oz White Creme De Menthe

¾ oz Peach Liqueur

½ oz Vodka

In a coffee mug add all ingredients and add hot chocolate, stir and garnish with whipped cream if desired.

Nutty Irishman

1 oz Baileys Irish Cream

1 oz Frangelico Liqueur

In a coffee mug fill with hot coffee and add ingredients.

Stir and serve with whipped cream.

Hot Buttered Rum

1 tsp Sugar

½ tsp Butter

1 jigger Light or Dark Rum

4 Cloves

In a mug put sugar, butter, rum and cloves.

Fill with boiling water and stir.

Bushmills Irish Punch

8 oz Bushmills Irish Whiskey

2 oz Drambuie

4 oz Sour Mix

3 oz Honey

1 ½ cup Water

4-5 dashes of Angostura Bitters

Combine all ingredients in a medium pot. Over medium heat stir constantly, pour into a punch bowl and garnish with nutmeg.

Chocolate Kiss

1 ½ oz Peppermint Schnapps

½ oz Coffee Liqueur

Hot Chocolate

Whipped Cream and Hersey Kiss for garnish.

Pour the liquor into the mug, top off with hot chocolate.

Stir well and add whipped cream and hersey kiss.

Spiked Three-O Mocha

2 oz Hot Cocoa

1 ½ oz Three Olives Triple Shot Espresso

½ oz Amaretto

Whipped Cream and shaved chocolate for garnish.

Pour the ingredients into an Irish coffee glass, garnish with whipped cream and sprinkle shaved chocolate on top.

French Toast

Rum Chata

Crown Royal Maple

Mix equal parts of both Rum Chata and Crown Royal Maple.

Mix together and stir, serve as a shot or drink on ice.

I know there are tons of recipes out there and I would put more on here but I do want to also mention a couple new products that would also keep you warm this cold season. First one is Courvoisier Gold.

This is the newest addition to the Courvoisier line. It is a blend of cognac and also moscato grapes. It is meant to be drank on the rocks or in a few different cocktails. You get notes of honey and of course notes of the moscato grapes such as peaches, pears, some floral and orange notes as well.

The second new product that will help you keep warm would be Ice Hole Hot as Hell. This is their new cinnamon schnapps. It is not an overpowering cinnamon schnapps and is great as a shot. The alcohol content is pretty low so its really easy to drink or mix it in a cocktail as well. It will be a sure fire way to keep warm.

This is the end of this newsletter, I hope that all of you try some of these recipes or pass them on to someone who you know may want to try them. Just imagine sitting by the fireplace or being completely bundled up in your living room just relaxing and drinking some great warm drinks. I hope you all had a wonderful holiday season and a great new years!

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