

Colorado Holiday Cocktails

By Stephen L. Brauns

As the holidays approach, there will no doubt be numerous reasons to celebrate. We've created some fun cocktails and hot warmers to get you through the holidays in a festive way. We used Colorado craft spirits wherever possible...they're a lot better than many of the big brands. Enjoy!

Dad's Nog - Not for the faint of heart!

- 13 eggs, separated
- 1½ quarts heavy cream
- 1 quart whole milk
- 1¼ cups sugar
- 1 Tbsp. ground nutmeg
- ½ cup Montanya Platino Rum
- 2 cups good brandy or cognac
- 3 cups Leopold Bros. American Small Batch Whiskey

Separate the eggs. Mix yolks well, gradually adding the cream, milk and sugar. Whip egg whites until soft peaks form. Fold the whipped whites into the yolk mix. Blend in alcohol. Serve and sprinkle nutmeg on top. Sit down!

Snow Drift

- 1 oz. Tuaca® Vanilla Citrus Liqueur
- 1 oz. heavy cream
- 1 oz. 303 Vodka

Mix all ingredients with ice in a shaker and strain. Serve up or on the rocks.

Breckenridge Nog

- 4 oz. non-alcoholic eggnog
- ½ oz. Godiva® White Chocolate Liqueur
- 1½ oz. Breckenridge Bourbon

Mix and serve in a snifter with a sprinkle of chocolate flakes.

Peach Toddy

- 1 oz. Peach Street Colorado Straight Bourbon
- 1½ oz. Peach Street Peach Brandy
- 1 cup apple cider or apple juice
- 1 tsp. honey
- Cinnamon stick

Heat all ingredients, except cinnamon stick, in a saucepan; do not boil. Pour into a hot mug, add cinnamon stick...Enjoy!



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Hot Buttered Rum

- 3 tsp. raw sugar or light brown sugar
- 1 cinnamon stick
- 2 cloves
- 2 oz. Downslope Spiced Rum
- Boiling water
- 1 pat of softened unsalted butter

Have a warmed coffee glass or mug, add sugar and a small amount of hot water and mix into a syrup. Add cinnamon stick and cloves; pour in rum, fill with hot water. Place the butter pat on top and allow to melt.

Colorado Coffee

- 1½ oz. Roundhouse Corretto Coffee Liqueur
- 1 oz. Stranahan's Colorado Whiskey
- Fresh brewed coffee
- Heavy cream

Pour liqueur and whiskey into a large coffee mug, add coffee and top with whipped cream.

Frisco Un-Reined-Deer

- 1½ oz. Colorado Craft Spirits served neat

May we suggest: Breckenridge Bourbon, Downslope Distilling Double-Diamond Whiskey, Leopold Bros. American Small Batch Whiskey, Peach Street Straight Colorado Bourbon or Stranahan's Colorado Whiskey.