



# Green Mountain Region PCA Holiday Party 2020

## Favorite Cocktails

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## Aperol Spritzer

- Equal parts of Aperol and Prosecco

Submitted by Arlene Diesenhause

# *Favorite Cocktails*

## The Gilmour Special

- 3 oz Balvenie single malt Scotch, a splash and two ice cubes.

Submitted by Sandy Gilmour

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## A Sure Classic

- Acquire any good wine or beer, arrange on a table.
- Gather your friends.
- Pour a drink, then MIX with your friends.
- Will never disappoint if done responsibly.

Submitted by Jerry Hansen

# *Favorite Cocktails*

## The Highland Park

- Highland Park Single Malt Scotch on the Rocks

Submitted by David Holton

# *Favorite Cocktails*

## Chilean Wine

- Kingston Family Vineyards
  - 2018 Bayo Oscar" Syrah

Submitted by Al Iuppa

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## Italian Wine

- Citra Montepulciano d'Abruzzo

Submitted by Don Jones

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## “The Cold Weather Antidote”

- Fresh Coffee
- Bailey’s Irish Cream

Submitted by Corrine Krueger Levinthal



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## Frosty Gold Fashion

- 1.5 oz of VT 14 Maple Bourbon
- 1oz of Laphroaig Scotch (Or other single malt)
- Couple of dashes of orange bitters and angostura bitters
- 1 teaspoon of maple syrup
- Shake with ice, strain and serve over a large cube of ice w/an orange slice

Submitted by Duffy and Bernie Miller

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2nd Place

## Cranberry Daiquiri (6 Servings)

- 1/2 cup sugar and 1/2 cup water in medium saucepan over medium heat
- Add 1 cinnamon stick & 1/2 teaspoon grated orange peel. Bring to boil
- Mix in 1/2 cup cranberries and cook them until they pop. Let cool then discard cinnamon.
- Pour mixture into jar; add 1/2 cup light rum. Chill.
- Strain syrup into pitcher, reserve cranberries. Add 6 tablespoons each dark rum, light rum, cranberry juice to pitcher. Chill
- Service in martini glasses filled w/crushed ice. Use cranberries as garnish.

Submitted by Susan & Carl Wulfestieg