SPIRITED SNOWBIRDS TASTING: CREAMY HOLIDAY COCKTAILS

Bill Bailey Won't You Please Come Home?

Welcome to Spirited Snowbirds!

This is a free cocktail tasting. Tonight we're trying creamy holiday cocktails made with Baileys, talking a little about how they're made, and giving you the recipes so you can make your favorites at home. Each recipe makes one full drink, which we split four ways. Even so, tasting everything adds up to roughly four standard drinks. Pace yourself, drink some water, eat something, and skip anything you like. Please don't drive afterward, golf carts included. **Nearly everything tonight contains dairy. Some drinks also contain coffee, eggs, chocolate, coconut, strawberries, raspberries, or nut flavoring, so ask before tasting if you have an allergy.**

1. Pecan Pie Bourbon Cocktail

RETURNING FAVORITE

The lesson: Back by popular demand from Bourbon, Spice & Everything Nice. The creamy pattern: spirit, flavored liqueur, and dairy.

- 3 oz bourbon
- 1 1/2 oz praline or pecan liqueur
- 1 oz pure maple syrup
- 2 oz half-and-half
- A dash of ground cinnamon

How: Shake with ice until well chilled. Strain into a small coupe. **Contains dairy and nut flavoring.**

2. Classic Mudslide

The lesson: The creamy trio: vodka for strength, coffee liqueur for flavor, and Irish cream for body. Remember it for the next two.

- 2 oz vodka
- 2 oz Kahlúa or other coffee liqueur
- 2 oz Baileys Original

How: Shake with ice until cold. Strain over fresh ice. A swirl of chocolate syrup in the glass is optional. **Contains dairy and coffee.**

Three Mudslides in a Row

Start with the Classic. Then taste what chocolate and raspberries do to it, and what happens when strawberries replace the coffee.

3. Chocolate Raspberry Mudslide

The lesson: Same trio, with Baileys Chocolate, cream, and muddled raspberries for a bright berry twist.

- A few fresh raspberries
- 1 1/2 oz Baileys Chocolate
- 1 1/2 oz vodka
- 1 1/2 oz coffee liqueur
- 1 1/2 oz heavy cream

How: Muddle the raspberries in a shaker. Add the rest and ice, shake well, and double strain to catch the seeds.

4. Pink Mudslide

The lesson: Strawberries take the place of the coffee, so it tastes more like a strawberry milkshake than a mocha.

- 6 fresh strawberries
- 1/2 oz strawberry syrup
- 3 oz Baileys Strawberries & Cream
- 1 1/2 oz vodka
- 1 1/2 oz heavy cream

How: Muddle the strawberries with the syrup. Add the rest and ice, shake about 30 seconds, and double strain.

More recipes on the back

5. Strawberry Cream Colada

The lesson: Shaken vs. blended. A colada with no pineapple, blended with ice. Notice how much lighter and colder it tastes.

- 2 oz Baileys Strawberries & Cream
- 3 oz coconut rum, such as Malibu
- 1 cup ice

How: Blend until smooth. Add 3 or 4 strawberries for more berry and a pinker color. **Contains coconut.**

6. Chocolate Raspberry Martini

The lesson: How a fruit liqueur changes a chocolate drink. Chambord brings the berry.

- 3 oz Baileys Chocolate
- 2 oz vodka
- 1 oz Chambord
- Hot chocolate powder for dusting

How: Shake with ice. Strain into a chilled martini glass, dust with hot chocolate powder, and add a raspberry.

One Bottle, Many Flavors

Original, Chocolate, Strawberries & Cream, and Salted Caramel all get a turn tonight. Which bottle would you take home?

7. Salted Caramel Martini

The lesson: Shake it longer. The longer and harder you shake, the frothier it gets.

- 3 1/2 oz Baileys Salted Caramel
- 1 1/2 oz vodka
- 3 1/2 oz cream
- 2 to 4 tbsp caramel sauce

How: Drizzle caramel inside the glass. Shake everything hard with ice, longer than you think, and strain.

No Salted Caramel Baileys? Use Baileys Original plus a pinch of sea salt.

8. Raspberry White Chocolate Martini

The lesson: A dessert finale. Raspberry vodka keeps it from being too sweet.

- 2 1/4 oz Baileys Original
- 1 1/2 oz raspberry vodka
- 1 1/2 oz white chocolate liqueur
- Raspberries and white chocolate shavings

How: Shake hard with ice. Strain into a chilled glass and top with raspberries and shavings.

Easy shavings: run a vegetable peeler down a white chocolate bar.

Going Home: Warm Baileys Eggnog

- 5 oz eggnog, warmed low and slow
- 1 1/2 oz Baileys Original (optional)
- Ground nutmeg and a cinnamon stick
- Spike your cup or keep it plain.
- Don't let eggnog boil, or it can curdle.
- **Contains dairy and eggs.**

Tried one at home? Tell us how it went!

Full recipes, a shopping list, and setup tips for hosting your own tasting are on the page.

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