

Bring trendy craft cocktails home for the holidays with easy recipes from Martin Miller's Gin and celebrity chef and renowned mixologist Kathy Casey. These delicious craft cocktails are sure to spice up your holiday celebrations and enchant your guests all season long.

## SNOW DRIFT

Yield 4 cocktails

### INGREDIENTS

- 4 ounces (½ cup) Martin Miller's Gin
- 1½ ounces (3 tablespoons) fresh lemon juice
- 1½ ounces (3 tablespoons) Cranberry Ginger Syrup (recipe follows)
- 1½ ounces (3 tablespoons) pasteurized or organic egg white
- 1 cup ice
- Garnish: candied ginger and cranberry on a pick

### DIRECTIONS

1. Measure cocktail ingredients in a blender with ice. Blend on high until ice is totally blended and drink is frothy.
2. Pour into coup glasses. Garnish with candied ginger and cranberry on a pick if desired.



## CRANBERRY GINGER SYRUP

Yield about 20 ounces.

### INGREDIENTS

- 1 cup fresh or frozen cranberries
- 4 teaspoon finely grated orange zest
- 4 teaspoon finely minced fresh ginger
- 2 cups water
- 2 cups sugar

### DIRECTIONS

1. Place ingredients into a small saucepan. Bring to a simmer over medium-high heat. Simmer for 1 minute then turn off heat. Let steep for 30 minutes.
2. Then strain through a fine mesh strainer, pressing out the cranberries. Store in a pretty bottle. Refrigerate for up to 2 weeks.

## MARTIN MILLER'S GIN PARTY PUNCH

Yield 16 - 20 servings

### INGREDIENTS

- 3 cups water
- 3 Orange Pekoe Tea bags
- 1½ cups sugar
- ¼ teaspoon ground nutmeg
- 1 bottle (750 ml) Martin Miller's Gin
- 1 cup pomegranate juice
- ¾ cup fresh orange juice
- ¾ cup pineapple juice
- 1 cup fresh lemon juice
- 2 tsp. Angostura or Peychaud's bitters
- Garnish: sliced mandarin or oranges and/or lemons

### DIRECTIONS

1. Bring water and tea bags to a boil. Add the sugar, stirring to dissolve. Remove from heat, let steep 10 minutes, then strain and cool.

2. To the tea, add Martin Miller's Gin, pomegranate, orange, pineapple and lemon juices, and bitters. Stir together and chill until ready to serve.

3. Add sliced mandarins or oranges and pomegranate seeds to punch before serving if desired. Serve in ice-filled glasses grated with fresh nutmeg.

## RUBY SPICED MARTINI

Yield 1 cocktail

### INGREDIENTS

- 2 ounces (¼ cup) Martin Miller's Gin
- ½ ounce (2 tablespoons) PAMA pomegranate liqueur
- ½ ounce (2 tablespoons) Spiced Vermouth (recipe follows)
- 1 dash Angostura or your favorite bitters
- Garnish: orange zest twist and an Amarena cherry

### DIRECTIONS

1. Measure the gin, liqueur and Spiced Vermouth into a mixing glass. Fill three-quarters full with ice and add bitters. Stir with a bar spoon until well chilled.

2. Serve strained up in a chilled martini glass. Garnish with an orange twist and cherry.



## SPICED VERMOUTH

The longer you let this sit, the more the flavors marry. Yield 16 ounces

### INGREDIENTS

- 2 cups sweet, red vermouth
- ¼ cup spiced rum
- 6 strips orange peel
- 8 pieces clove
- 4 pieces allspice
- 2 slices fresh ginger
- 1/3 cup fresh OR frozen cranberries

### DIRECTIONS

1. Combine all ingredients in a pretty bottle. Let infuse at least 24 hours.

2. Keep refrigerated until ready to use. Store refrigerated for up to one month.

Recipes by Kathy Casey Liquid Kitchen®

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15635 F.M. 2920 • Tomball, Texas 77377

[www.arborgate.com](http://www.arborgate.com) • 281-351-8851