

### Blood Orange & White Rum Punch with Kaffir Lime

Yields 4-6 servings

4 cups blood orange Italian soda  
Juice of 2 kaffir limes, plus additional slices to garnish  
1½ cups white rum  
4 -6 dashes of bitters

Combine ingredients. Serve chilled  
in punch bowl with slices  
of kaffir lime.



# Sweet sips to share

**W**inter is the ideal season to entertain through seasonal-inspired sips perfect for the chilly weather. Put a spin on classic cocktails, ciders and punches with a twist of seasonal inspiration. Swap out traditional apples in hot cider with pineapple juice, apricot nectar or pomegranate juice for an instant update. Add a sparkle to punches with frozen citrus slices, bubbling champagne, warming bourbon or a hint of fresh herbs. Change up bases of traditional chocolate or coffee drinks with international influences: coconut milk for whole milk, Chinese five spice for mulling spices, or add a swirl of chocolate to your favorite eggnog. Happy sipping!

*Callie Salls is the owner / private chef of  
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Visit her website for more information about her private  
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Making homes fabulous, one hot mess at a time!

<b>Celebratory Ciders</b>	Hot Pomegranate Cider with Molasses Mulled Red Wine with Grapefruit Slices Hot Pineapple Cider with Cinnamon Syrup
<b>Coffee Classics</b>	Espresso Martini with Sugared Cranberries Coffee with Frangelico & Orange-Whipped Cream Affogato with Mexican Vanilla Ice Cream
<b>Chocolate Crazed</b>	Cranberry Milkshake with White Chocolate Shavings Hot Chocolate with Ground Ancho Chile Chocolate Egg Cream with Crushed Peppermint
<b>Party Punches</b>	Tangerine & Champagne Punch Bourbon "Milk Punch" with Vanilla Beans Cranberry Lime Punch with Candied Ginger

## Coconut Milk White Russian

Yields 4 servings

One 13.5 ounce can coconut milk  
½ cup vodka  
¼ cup plus 2 tablespoons coffee liqueur

Combine ingredients. Serve chilled over ice.



## Mexican Chocolate Eggnog

Yields 4-6 servings

2 cups heavy cream  
1 cup bittersweet chocolate chips  
½ teaspoon ground cinnamon  
4 cups bottled eggnog

Bring heavy cream to a bubbling simmer. Whisk in cinnamon to hot cream mixture. Pour over chocolate chips in a bowl. Stir with a spatula until mixture turns smooth and glossy. Whisk chocolate ganache mixture into eggnog and chill until ready to serve.



## Asian-Spiced Pear Cider

Yields 4-6 servings

4 cups organic pear juice  
1 cinnamon stick  
2 star anise  
4 whole cloves  
One 2-inch piece of peeled ginger  
1 lime, sliced

Combine all ingredients and simmer over medium-high heat for 45 minutes. Serve hot.

