

A GREEN CHRISTMAS

A Selection of Seasonal Organic Cocktail Recipes from

ALTITUDE SPIRITS

VODKA14

Notte Silenziosa

This sophisticated Italian twist on everyone's favorite holiday standby, eggnog, begins with 0.75 ounces of Vodka 14, 0.75 ounces of amaro, 0.25 ounces of Angostura bitters, 0.25 ounces simple syrup, 0.25 ounces of heavy cream, and an egg yolk in a shaker with ice. Shake vigorously, until the yolk is thoroughly beaten. Strain into a martini glass and garnish with fine shavings of fresh nutmeg.



Juniper Green Gin Christmas Creamsicle

An orange infusion provides a delectable, completely natural flavor for this festive cocktail. Start by placing slices of organic orange in a sealed glass container with Juniper Green Organic Gin and allow it to steep at room temperature for about six days. When ready to serve, combine 2.5 ounces of the infused gin with half an ounce of light cream and an ounce of sparkling water. Stir and strain into a martini glass. Garnish with a candy cane and a leaf of fresh mint.

Highland Harvest Highland Fence

Begin with three ounces of Highland Harvest Organic Scotch Whisky to create this sweet Scotch treat. Add three ounces of apple cider and a dash of ground cinnamon. Shake and serve on the rocks, garnished with an apple wedge and a cinnamon stick swizzle.

PAPAGAYO RUM Hot Black Maria

In a shaker, mix two ounces of Roundhouse Corretto Coffee Liqueur, two ounces of Papagayo Organic Silver Rum, four ounces of fresh black coffee (hot), and two teaspoons of powdered sugar. Shake. Serve in a coffee mug topped with whipped cream.

*These recipes and many others
can be found at our new resource
for craft & organic cocktails:*

 **PouredPure.com**