



LOEWITH & GREENBERG CURATED HOLIDAY RECIPES

ROSÉ-APEROL SPRITZ

INGREDIENTS

- $\frac{3}{4}$ cup passion fruit juice, chilled
- $\frac{1}{4}$ cup Aperol
- $\frac{1}{4}$ cup fresh lime juice
- 4 teaspoons sugar
- 1750ml bottle sparkling rosé, chilled
- Ruby red grapefruit wedges (for serving)

INSTRUCTIONS

1. Whisk passion fruit juice, Aperol, lime juice, and sugar in a large pitcher until sugar is dissolved. Stir in rosé.
2. Serve spritz in large ice-filled wine glasses. Garnish with a grapefruit wedge.

PREP TIME
5 mins

TOTAL TIME
10 mins

SERVINGS
4-6





LOEWITH & GREENBERG CURATED HOLIDAY RECIPES

GROWN-UPS-ONLY HOT CHOCOLATE



INGREDIENTS

- 4 cups Whole milk
- 2 tbsp Sugar
- 1/2 Vanilla bean or 1 tsp vanilla
- 6 oz Dark chocolate (60%)
- 1 tsp Sea salt
- 4 oz Bourbon
- 2 oz Frangelico
- 2 oz Irish cream
- Marshmallows

INSTRUCTIONS

1. In a small sauce pan heat milk, sugar, salt and vanilla over medium-low heat until sugar and salt are completely dissolved. Make sure the milk does not come to a boil. Add the chocolate in pieces, whisking until completely incorporated. Remove from heat.
2. Once removed from heat, stir in bourbon, frangelico and Irish cream. Serve immediately with marshmallows.

PREP TIME
5 mins

COOK TIME
10 mins

SERVINGS
4





LOEWITH & GREENBERG CURATED HOLIDAY RECIPES



MULLED WINE

INGREDIENTS

- 1 Bottle red wine
- 2 Oranges
- 3 Cinnamon sticks
- 5 Star anise
- 10 Whole cloves
- 3/4 cup Brown sugar

INSTRUCTIONS

1. Place all ingredients except the oranges into a medium sized pot.
2. Using a sharp knife or peeler, peel half of one orange. Avoid peeling as much pith (white part) as possible, as it has a bitter taste.
3. Juice the oranges and add to the pot along with the orange peel.
4. Over medium heat, warm the mixture until just steaming. Reduce the heat to a low simmer. Heat for 30 minutes to let the spices infuse.
5. Strain the wine and serve into heat-proof cups.

PREP TIME
15 mins

COOK TIME
30 mins

SERVINGS
6





LOEWITH & GREENBERG CURATED HOLIDAY RECIPES

GRINCH PUNCH FOR THE KIDS



INGREDIENTS

- Two 13oz packets Unsweetened Lemon-Lime Kool-Aid
- Sugar
- Pineapple Juice
- Frozen Lemonade Concentrate, thawed
- Spritelce
- Red Sanding Sugar for Glass Trim

INSTRUCTIONS

1. Pour 2 quarts of water in a 1 gallon pitcher.
2. Add the Kool-aid mix and sugar and stir until the sugar is dissolved.
3. Add the pineapple juice and lemonade and stir well.
4. To top the rim of a glass, dip the top in water then dip into the sanding sugar.
5. Just before serving, add the Sprite and ice.
6. Serve and Enjoy!

PREP TIME
5 mins

TOTAL TIME
10 mins

SERVINGS
4

