

The Best Mixed Drinks Christmas Cocktails Recipes With Easy And Delicious

Christmas is the perfect time to celebrate with loved ones and indulge in delicious food and drinks. When it comes to festive beverages, nothing beats a well-crafted Christmas cocktail. From traditional classics to unique creations, there are endless options to choose from. In this article, we'll explore some of the best mixed drinks Christmas cocktails recipes that are both easy to make and absolutely delicious.

1. Spiced Cranberry Mule



This refreshing cocktail combines the tartness of cranberry juice with the crisp and spicy flavors of ginger beer. To make this Spiced Cranberry Mule, you'll need:

**The Best Mixed Drinks Christmas Cocktails
Recipes Book with Easy and Delicious Recipes
For The Holidays** by Vanessa Olsen (Kindle Edition)

★★★★☆ 4.3 out of 5

Language : English



File size : 14642 KB
Screen Reader : Supported
Print length : 251 pages
Lending : Enabled



- 2 oz vodka
- 4 oz cranberry juice
- 2 oz ginger beer
- Fresh lime juice
- Cinnamon sticks and cranberries for garnish

Start by filling a copper mug with ice, then add vodka, cranberry juice, and ginger beer. Squeeze in some fresh lime juice and stir gently. Garnish with a cinnamon stick and some cranberries for a festive touch. This cocktail is perfect for a cozy Christmas celebration.

2. Winter Wonderland Martini



This dreamy Winter Wonderland Martini is like a sip of Christmas. It combines the sweetness of vanilla vodka with the creamy richness of white chocolate liqueur. Here's what you'll need:

- 2 oz vanilla vodka
- 1 oz white chocolate liqueur
- 1 oz cream
- Coconut flakes and edible silver pearls for garnish

Combine the vanilla vodka, white chocolate liqueur, and cream in a shaker with ice. Shake well and strain into a chilled martini glass. Garnish with a sprinkle of coconut flakes and some edible silver pearls for a touch of winter magic!

3. Gingerbread Eggnog Punch



This Gingerbread Eggnog Punch is sure to become a holiday favorite. It combines the classic flavors of eggnog with the warmth of gingerbread syrup and a hint of spiced rum. Here's what you'll need:

- 4 cups of eggnog
- 1 cup spiced rum

- 1/4 cup gingerbread syrup
- Nutmeg for garnish

In a punch bowl, combine the eggnog, spiced rum, and gingerbread syrup. Stir well and add ice. Sprinkle some nutmeg on top for an extra festive touch. This punch is perfect for sharing with friends and family during the holidays.

4. Peppermint White Russian



For those who love the classic White Russian, this Peppermint White Russian is a must-try. It adds a refreshing twist of peppermint to the rich flavors of vodka,

coffee liqueur, and cream. Here's what you'll need:

- 1.5 oz vodka
- 1.5 oz coffee liqueur
- 1.5 oz peppermint schnapps
- 1.5 oz cream
- Crushed candy canes for garnish

In a shaker, combine the vodka, coffee liqueur, peppermint schnapps, and cream. Shake well and strain into a glass filled with ice. Garnish with some crushed candy canes for an extra touch of holiday cheer!

These are just a few of the many delightful mixed drinks Christmas cocktails that you can enjoy during the holiday season. Whether you prefer refreshing flavors, creamy concoctions, or a festive punch, there's something for everyone. Get creative, experiment with flavors, and raise a glass to the joyous spirit of Christmas!



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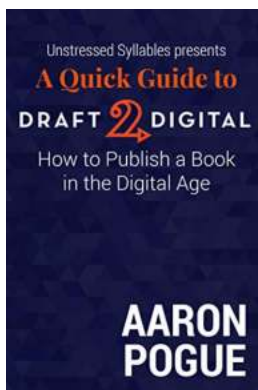
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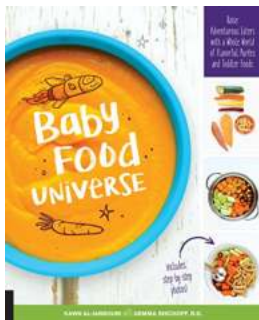


Merry Christmas and Happy Holiday. It is a time to celebrate and let's get your party started. There's nothing better than having a good time with friends and family this holiday season. No holiday event is complete without Festive Christmas cocktails. This Christmas cocktails cookbook is perfect for gifting and simple enough to sweeten great parties and special occasions and you can make fantastic cocktails from the comfort of your home, without prior experience or lots of fancy equipment and ingredients. This festive cocktail recipes cookbook features more than 60 festive cocktail recipes



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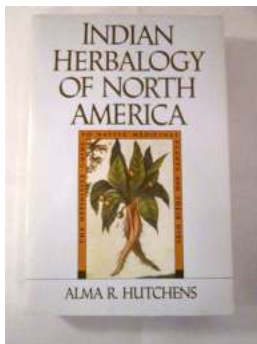
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