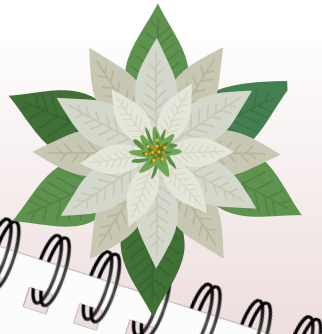


The bartender's guide to the holidays

Collegian Editor and bartender
Dominique Williams offers some drink
recipes sure to increase the merriment
this holiday season



Jack Frost

- 2 oz Malibu
- 1/2 oz Blue Caracao
- Pineapple Juice to taste

Rim margarita glass with corn
syrup and coconut flakes.
Add all ingredients and blend
or shake over ice.
Pour into glass.

Pumpkin Spice White Russian

- 2 oz Kahlua
- 1 oz Vodka
- Pumpkin Spice Creamer

Add ice to bucket glass.
Layer Kahlua then vodka.
Fill to the top with cream-
er. Garnish with pumpkin
pie spice.



Santa Claus - mopolitan

- 2 oz Vodka
- 1/2 oz Triple Sec
- Cranberry Juice
- White Cranberry Peach Juice
- Fresh Lime Juice

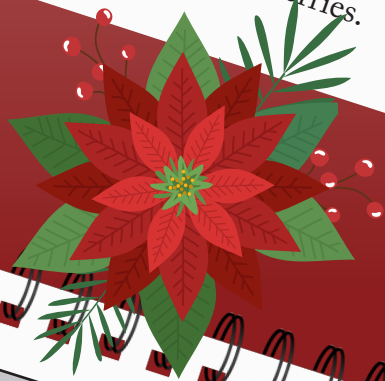
Add all ingredients to shaker with
ice. Shake and pour into martini
glass. Garnish with rosemary and
fresh cranberries.

Mistletoe Mule

- 2 oz Vodka
- Ginger Beer
- Fresh Lime Juice
- Cranberry Juice

Fill copper mug with ice.
Add vodka.
Fill mostly to the top with
ginger beer.
Add splash of cranberry
juice.

Squeeze fresh lime juice.
Garnish with lime, rose-
mary and cranberries.



Caramel Apple Mimosa

- Champagne
- Apple cider
- Caramel Sauce

Measure ingredients to taste.
Rim champagne flute with caramel
sauce.
Pour champagne and apple cider
in flute. Garnish with apple slice.

