

# RUN RUN RUDOLPH

**About the Recipe:** *This creamy Egnog has the classic flavors of an Irish coffee. We recommend Tullamore D.E.W. as the whiskey and the excellent cold brew liqueur Mr. Black. Santa definitely would appreciate one.*

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**3 ounces chilled Egnog base of choice (page 66)**

**1 ounce Irish whiskey**

**½ ounce coffee liqueur**

**Freshly grated nutmeg for garnish**

In a rocks glass, combine the ingredients and stir gently. Garnish with the grated nutmeg.

**For 6 drinks, combine 18 to 20 ounces of chilled base, 6 ounces Irish whiskey, and 3 ounces coffee liqueur. Pour into rocks glasses and garnish with freshly grated nutmeg.**

# WITH BELLS ON

**About the Recipe:** *Bold fruit flavor makes this French 75 perfect for winter, when you especially can appreciate its deep sunset color.*

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**1 ounce gin**

**1 ounce blood orange juice**

**½ ounce 100% pomegranate juice**

**½ ounce Simple Syrup (page 255)**

**¼ ounce lemon juice**

**1 dash orange bitters**

**2 ounces sparkling wine**

**1 lemon wedge for garnish**

In a cocktail shaker, combine all the ingredients except the sparkling wine. Fill the shaker with ice and seal it. Shake vigorously for 15 seconds and strain into a Collins glass filled with ice. Top with the sparkling wine and stir gently and briefly. Squeeze a lemon wedge into the glass and drop it in.

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