



Pinnacle Whipped Hot Cocoa

- 2 ounces Pinnacle Whipped Vodka
- 5 ounces hot chocolate

Mix ingredients and serve in a mug. Garnish with mini marshmallows and a candy cane.

Après-Ski: Winding Down by Warming Up

The only thing better than a great day on the slopes may be a memorable evening off the slopes.

Relaxing with friends and going over the day's adventures – reliving great runs, sharing beautiful views and even laughing about a few spills, bumps and bruises – is as much a part of the experience as a blanket of fresh powder. Ski culture has embraced après-ski: that time of day when the sun dips behind the peaks, the boots come off and the fires are stoked.

Après-ski traces its roots back to the mid-1800s Norway, when friends would share drinks at the home of a fellow skier after a day on the mountain. From those humble beginnings, an entire culture has flourished. And Vermont being Vermont – home to 17 alpine ski resorts, 30 cross-country touring centers and more than 5,500 acres of alpine terrain – the camaraderie that comes to life après-ski is very much a part of the Green Mountain State's identity.

When it's time to wind down, a few ingredients and some creativity can turn a quiet evening into an opportunity to create even more memorable experiences.

Setting the table with a few après-ski classics will certainly please weary guests. Goopy fondue has always been at home at the end of a freezing cold day, and beef stew will certainly fit right in, but a tried-and-true classic, with a twist, will make everyone happy. There's not much that can top this savory classic that adults and kids alike will appreciate. ☘

Grilled Cheese with Caramelized Onions

(Makes four servings) Courtesy foodnetwork.ca

- 2 tablespoons olive oil
- 3 large onions, sliced
- 8 thick slices of multi-grain bread
- ¼ cup butter
- 2 cups grated, aged cheddar cheese
- Salt and pepper

Sauté oil and onions until soft and caramelized (approximately 25 minutes). Season with salt and pepper, remove from pan and set aside. Generously butter both sides of bread slice. In between two bread slices, pile caramelized onions in between two layers of cheese. Heat pan on medium/low heat. Grill the sandwiches until the cheese has melted and the bread is golden brown, about 2-3 minutes each side.

Pair it with an appropriately-themed cocktail, and the get-together will be well underway.

