

MIXOLOGY

# Turkey Day Mixology 101

BY ROBERT COOK



## ◀ Pecan Pie, Anyone?

If pecan pie is one of your favorite desserts on Thanksgiving Day, why wait until dessert? The Pecan Pie Martini will satisfy your yen and then some.

**W**hen Norman Rockwell painted his Thanksgiving masterpiece, “Freedom from Want,” he did not include any pre-Turkey Day cocktails the adults might have enjoyed leading up to the main event. The Saturday Evening Post — which included Rockwell’s painting as a featured illustration — may not have included any cocktail recipes either.

Instead, Rockwell’s painting and the Post focused on the joy and warmth of family and friends gathering around the Thanksgiving Day dinner table — a quintessential American moment that is savored by millions of families nationwide each year since Thanksgiving was proclaimed a national holiday by President Abraham Lincoln.

Depending on when your family prefers to dine on this succulent feast, pre-dinner cocktails are certainly in order with some small plates to placate those growling tummies.

These spirits are full of fall flavors that will complement the roast turkey, cranberry stuffing, mashed potatoes, sweet potato casserole and cranberry sauce on your table. They will also give you and your guests a sweet taste of the Turkey Day desserts that await after the big meal — like pumpkin pie, apple pie and pecan pie to name a few.

So before you toast your blessings, consider adding one of these Turkey Day cocktails to your celebration.

### < Pecan Pie Martini

- 2 ounces heavy cream
- 1 ounce Irish cream liqueur
- 1 ounce pecan-flavored vodka
- ½ ounce vanilla-flavored vodka
- 1 teaspoon maple syrup for garnish
- ¼ cup brown sugar for garnish
- ¼ cup pecans for garnish

Gather all of your ingredients. Measure them out into shot glasses or regular glasses for easy mixing.

Next, add a handful of ice to your shaker. The cup should be about a third full, with enough ice to chill the drink but not water it down.

Cover the shaker cup and mix the drink for about 5 seconds. Pour the martini into a prepared martini glass and serve.

For a seasonal garnish, blend the brown sugar and pecans. Add some maple syrup to a dish and then press down the rim of the martini glass. Dip the glass in the brown sugar mix.

## Pumpkin with a Kick

If you prefer to get a vodka fix combined with pumpkin and cinnamon spice, the Pumpkin Pie Moscow Mule is the perfect pre-Turkey Day dinner cocktail.

### Pumpkin Pie Moscow Mule

- ½ lime
- 1 tablespoon pumpkin butter
- 4 ounces ginger beer
- 1½ ounces vanilla vodka
- Star anise and/or cinnamon stick for garnish

Add the vanilla vodka, pumpkin butter and lime juice to a cocktail shaker with ice. Shake until it's very cold. Strain the contents of the shaker into a copper mug with ice. (Double strain the drink if you want to minimize any traces of pumpkin butter.) Top everything with the spicy ginger beer, and garnish with star anise or a cinnamon stick.

*Photo courtesy delish.com*



## An Old-Fashioned Treat

Bourbon, apple cider and maple syrup were made for each other — especially at Thanksgiving. The Apple Cider Old-Fashioned is easy to make and very pleasing to sip as the aroma of roast turkey fills the room.

### < Apple Cider Old-Fashioned

- 1 teaspoon maple syrup
- ¼ cup apple cider
- 3 drops bitters
- 2 ounces Bourbon or whiskey
- Apple slice for garnish
- Orange slice for garnish
- Cinnamon stick for garnish

In a lowball glass, stir together the apple cider, whiskey, maple syrup and bitters until combined. Add in a large ice cube and top with an apple and orange slice and a cinnamon stick.

*Photo courtesy reciprunner.com*

## Guaranteed to Warm you Right Up

To take off that chill in the air, warm up with a Cinnamon Maple Whiskey Sour. This cocktail blends the fruits and spices that liven up any holiday gathering.

### Cinnamon Maple Whiskey Sour

- 1 ounce fresh lemon juice
- 2 teaspoons maple syrup
- 1 pinch ground cinnamon
- 1½ ounce Bulleit bourbon

Fill a cocktail shaker or mason jar about two-thirds full with ice. Pour in the bourbon, lemon juice, maple syrup and a pinch of ground cinnamon. Securely fasten the lid and shake well. Pour fresh ice into your cocktail glass and strain the cold whiskey sour mixture into the glass.



Always drink in moderation.



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## Berry Good

Many of us just assume that cranberries should only be consumed with turkey, stuffing, et al. But these wonderful New England berries have many uses, including a holiday season spirit sure to dazzle and delight your guests.

½ lime  
1 teaspoon coarse sea salt  
4½ ounces cranberry juice  
1½ ounces blanco tequila  
1 ounce triple sec  
Cranberries for garnish  
Rosemary sprig for garnish

Run a lime wedge around the rim of a glass and dip in salt. Fill the glass with ice. Fill a cocktail shaker with ice and add cranberry juice, tequila, triple sec and the juice of half a lime. Shake to combine. Strain the cocktail over the prepared glass and garnish with fresh cranberries and rosemary sprig.

## Cranberry Margarita >

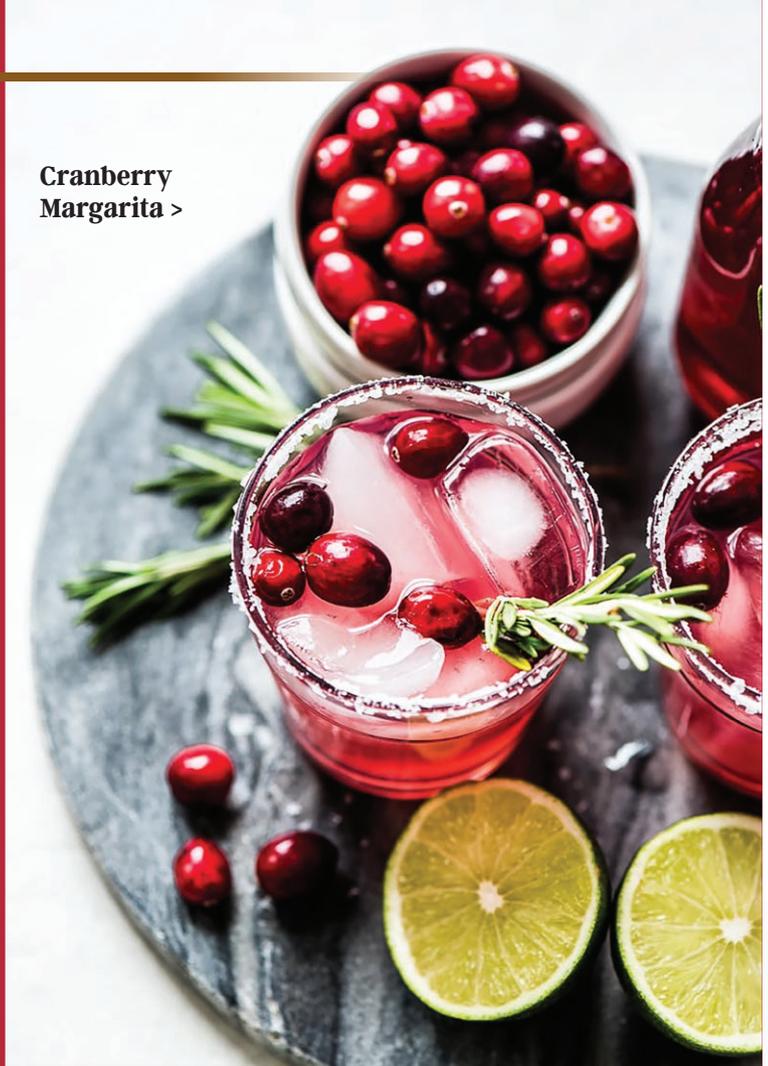


Photo courtesy isabeleats.com

## A Winning Combination

Imagine if you took one of the fall's tastiest treats like a caramel apple and combined it with caramel-flavored vodka. The end result would surely soothe any sweet tooth prior to gathering around the Thanksgiving table. The Salted Caramel Appletini with Salted Caramel-Infused Vodka is such a cocktail.

### < Salted Caramel Appletini with Salted Caramel-Infused Vodka

**Salted Caramel Vodka** *Makes enough for 4 cocktails*

1 ounce salted caramels  
8 ounces vodka

**Salted Caramel Appletini**

2½ ounces apple cider  
2 ounces Salted Caramel-Infused Vodka  
¼ ounce caramel sauce

Once your vodka is infused (up to 24 hours), add ice to a cocktail shaker. If desired, dip the rim of your martini glasses into caramel sauce. Measure the apple cider and salted caramel vodka into the cocktail shaker. Drizzle in the caramel sauce, too, for some extra caramel flavor. Shake vigorously for up to 40 seconds. Pour into the prepared martini glass. You may garnish with apple slices, too.

The wonderful thing about Thanksgiving Day cocktails is there are so many to choose from. Whatever liquid refreshment you select for you and your guests will be a big hit.

Photo courtesy homeandplate.com

Please drink responsibly.

