

Maple Port Manhattan

Ingredients

Yield: Makes 1 cocktail

- 2 oz Bourbon or Rye
- 1 oz Port (Tawny if possible)
- 0.5 oz Maple syrup
- 2 dashes Bitters (orange or other)
- Orange zest and/or maraschino cherry for garnish

PREPARATION

- Put all the ingredients in a shaker with ice and shake vigorously.
- Strain into a chilled martini glass or rocks glass over ice.
- Rub the orange zest on the rim of the glass.
- Garnish with the orange zest and maraschino cherry.

OTHER NOTES

Add a little Chanukah cheer to a classic Manhattan with port and maple syrup. Goes well with your favorite latkes or sufganiyot.

Pear Vodka & Pomegranate Champagne Cocktail

- 2 oz pear vodka (or non-flavored vodka and pear juice) - chilled
- 1 oz pomegranate juice - chilled
- 1 bottle Champagne or Sparkling wine - chilled
- 1/4 cup pomegranate arils
- 1 pear, thinly sliced for garnish (optional)

INSTRUCTIONS

- Add pear vodka and pomegranate juice to a champagne flute.
- Top with champagne.
- Garnish with pomegranate seeds and a sliver of pear, if desired.

Pomegranate Iced Tea Holiday Punch Recipe (Non Alcoholic)

For the holiday punch iced tea

- 1/2 gallon (8 cups) [Milo's Famous Unsweet Tea](#) (or tea of choice)
- 2 oranges (1/2 cup fresh orange juice)
- 1 lime (2 tablespoons lime juice)
- 1 cup pomegranate juice
- 1 bottle (750 mL) sparkling apple cider

For the garnish

- ¼ cup Pomegranate arils
- 1/2 orange
- 1 lime
- 2 rosemary branches (optional)

INSTRUCTIONS

- For the holiday punch iced tea: in a large bowl, mix together all ingredients. Add the sparkling cider just before serving.
- Thinly slice the orange and lime. Pour the holiday punch iced tea into a pitcher (adding the sparkling cider last), then add the rosemary branches and orange and lime slices into the pitcher. Add the pomegranate seeds and serve.

