

I Hope You're Doing Well: Health & Harmony Festive Concert Repertoire-themed Cocktails



We've put together a list of fun and festive libations to match our December concert repertoire. Enjoy them alongside our broadcast and raise a toast to the music—both are sure to lift your spirits and warm you this winter. Recipes will follow the program order and are suggestions. Feel free to use what you have on hand and get creative. Cheers!

Rebecca's Traditional Swedish Glögg

This is a warming and festive traditional Swedish mulled wine, complete with a dazzling pyrotechnic display! Always a staple at Sacred & Profane's usual post-concert holiday party, this will certainly get you ready to celebrate. *Makes a lot!*

You will need:

- Metal strainer
- Metal ladle
- Cheesecloth or a large metal tea or spice infuser for soaking the mulling spices
- Matches or long lighter
- 1 gallon jug of cheap red wine, like Carlo Rossi burgundy
- Cheap vodka
- 1 16 oz box sugar cubes
- Mulling spices:
 - Approx 1-2 tsp. whole cardamom
 - Approx 1-2 tsp. whole cloves
 - 2-3 cinnamon sticks
 - a few slices orange peel

1-3 days before cooking the glögg:

- Heat the wine in a large pot until warm, but do not boil. Then turn off heat

- Add a cheesecloth bag with mulling spices, and let it soak for 1-3 days

When making the glögg - Two people need to do this part! This can be nice to do with people viewing and the lights off, a lovely holiday tradition.

- One person should hold the ladle and vodka and another should light the wine/vodka mixture. The lighter should also stand ready with a lid for the pot in case the entire pot catches fire.
- Remove the spice bag
- Add vodka to taste to the wine (I usually add approx 3-5 cups or so) and heat the wine until very warm, but do not boil!
- Fill the strainer with sugar cubes and hold over wine, fill the ladle with wine/vodka mixture and light it on fire. If it does not light you may need to heat the mixture more and/or add a splash of vodka directly to the ladle. I will sometimes add more vodka to the wine mixture to get a higher alcohol content. When you are able to light the ladle of wine/vodka mixture, slowly dribble the blue flame over the sugar cubes so that the sugar caramelizes into the wine. Repeat until the entire package of sugar has dissolved into the wine.

Serve warm in small coffee cups with slivered almonds and/or raisins.



***There is a Balm in Gilead* - arranged Stacey V. Gibbs**

Beekeeper's Balm in Gilead

6 tablespoons honey

1/4 cup hot water (or very warm)

2 cups white rum

3/4 cup lemon juice (freshly squeezed, strained)

1 cup lemon balm leaves (fresh, loosely packed)

club soda (to top off, optional)

lemon slices (for garnish, optional)

- Stir honey and water in a pitcher until honey is dissolved. Add the rum and lemon juice.
- Add the lemon balm and muddle with a wooden spoon.
- Fill glasses with ice cubes. Divide the cocktail evenly among the glasses. Top with club soda if desired. Garnish with lemon slices. (*Serves 9*)

Lemon Balm in Gilead Martini

1 oz lemon juice

3 tsp simple syrup

4 oz vodka

16 fresh lemon balm leaves

- Pulse ingredients in blender or food processor.
- Strain into mixing beaker.
- Stir with ice.
- Using a julep strainer, strain liquid into martini or coupe glasses.
- Garnish with a lemon balm leaf and some edible flowers or a lemon peel. (Serves 2)



Ana El Na - Karen Siegel (adapted from traditional Hebrew prayer)

Mazel Tov Cocktail

3 ounces Manischewitz

1 1/2 ounces Gin

twist of lime

- Combine wine and gin in an old-fashioned glass with ice cubes and stir well.
- Garnish with lime twist and serve. (*Serves 1*)

Kosher Cosmo

1 oz kosher vodka

1 oz kosher triple sec (e.g. Leroux)

0.3 oz lime juice

0.25 oz freshly squeezed orange juice (seedless).

- Fill the cocktail shaker with ice, add all ingredients
- Shake until all the ingredients are mixed and well chilled (*Serves 1*)



***Frè O* - arranged Sten Källman (Haitian traditional Vodou chant)**

Cremas (traditional Haitian cocktail made during the holidays)

1 can of evaporated milk	1 tsp star anise extract
2 cans of sweetened condensed milk	1 tsp almond extract
1 can cream of coconut	1 tsp vanilla extract
1 tsp grated nutmeg	1 tsp lime juice
1 tsp cinnamon	1 cup rum

- In a large bowl add the can of evaporated milk and 2 cans of sweetened milk.
- Add the cream of coconut and mix thoroughly.
- Add vanilla, almond, anise, cinnamon and nutmeg to the mixture.
- Add the lime juice to the mixture to slightly thicken it.
- Finally, add the dark rum and mix thoroughly.
- Let the mix sit for a few min then use a funnel to pour mixture into bottles. The mix should fill a 750 ml bottle. Serve over ice, chilled or at room temperature.

Hatian Flyer

1 1/2 oz Rhum Barbancourt
1/4 oz fresh lime juice
1/2 tsp simple syrup
champagne
quartered lime for garnish

- Combine all but champagne with ice in a shaker and shake for 30 seconds.
- Strain into chilled glass.
- Fill with champagne and garnish with lime quarters.



***I Hope You're Doing Well* - Dale Trumbore**

Glow-in-the-Dark Aurora Trumborealis

Aptly named Aurora, this drink glows under a black light and looks similar to the Northern Lights in your very own glass! *Makes a punch bowl of servings... you may want to scale this recipe down.*

2 liters gin or vodka

9 liters tonic water

3-4 bottles Roses Mojito Passion, OR 3-4 canisters of pink lemonade concentrate

Ice

- Mix all ingredients together shortly before the party begins.
- Add ice as late as possible before drinking.

Trumbora Bora

$\frac{2}{3}$ part grenadine

$\frac{2}{3}$ part lemon juice

2 parts pineapple juice

2 parts passion fruit juice

maraschino cherry and pineapple for garnish

- Fill a shaker with ice cubes. Add all ingredients.
- Shake and strain into a highball glass filled with ice cubes.
- Garnish with a cherry and pineapple.



Beatitudes - Arvo Pärt

Pear(t) Collins

2 oz gin

club soda

thyme

2 oz pear puree

pear puree:

- 1 medium pear, peeled, cored and diced

- 1 tbsp lemon juice

- 1 tbsp honey

- 2 tbsp water

- To make the pear puree, heat all ingredients in a small saucepan over low heat, stirring occasionally. Simmer until pears are softened, about 10 minutes. Remove from heat and let cool. Blend in a blender or food processor.
- To make cocktail, place gin and pear puree in a shaker with ice cubes and shake. Strain into a highball glass with ice. Top with soda and garnish with thyme. (*Serves 1*)

Ginger & Pärt Bourbon Splash

2 oz bourbon

2 oz pear nectar or juice

½ lemon, juiced

1 oz ginger honey simple syrup

ginger ale to taste

optional garnishes: crystallized ginger,
thinly sliced pear, lemon wedges

ginger honey simple syrup (enough for 2
cocktails):

- ¼ cup Honey

- ¼ cup Water

- 1 1" piece of ginger – peeled and thinly
sliced

- Make the simple syrup: In a small saucepot combine honey, water and ginger. Bring to a gentle simmer over medium heat, stirring, until honey dissolves into water. Remove from heat and set aside to steep for 20 minutes. Strain into a container, discarding ginger, cover and refrigerate until ready to use.
- For the cocktail: Combine bourbon, pear juice, lemon and simple syrup in a cocktail shaker with ice. Vigorously shake until chilled.
- Pour over ice in glass and top with a bit of ginger ale. Garnish with pear slices, a lemon wedge and a few pieces of crystallized ginger on a skewer. (*Serves 1*)



Sure on this Shining Night - Morten Lauridson

Morton Salted Pomegranate Moscow Mule

2 oz (¼ cup) vodka

½ cup ginger beer

1 Tbsp lime juice

⅛ tsp Morton Fine Himalayan Pink Salt

¼ cup pomegranate juice

2 tablespoons pomegranate arils (garnish)

1 teaspoon Morton Fine Himalayan Pink
Salt (garnish)

1 teaspoon sugar (garnish)

1 sprig fresh mint (optional)

- Fill a copper mug with ice. Pour in vodka, ginger beer, lime juice, and Morton® Fine Himalayan Pink Salt.
- Fill with pomegranate juice and stir to mix.
- Garnish: Roll pomegranate arils in Morton® Fine Himalayan Pink Salt and sugar and add to the mug. Garnish with a sprig of fresh mint if desired.

Sure on this Shining Nightcap Hot Toddy

1 chamomile tea bag

½ oz Amaro Montenegro

½ oz sweet vermouth

1 dash Angostura bitters

lemon slice or wedge

- In footed Irish coffee mug or Collins glass, steep tea in 4 ounces hot water for 3 minutes. Remove and discard tea bag.
- Add amaro, vermouth and bitters. Stir, then add lemon. (*Serves 1*)



Enjoy!