

Christmas Holiday Cocktails

Fun and easy to make festive cocktails

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INGREDIENTS

Orange Mimosa (2 portions)

- 2 medium organic oranges
- champagne or prosecco (can be substituted with a non-alcoholic alternative)
- fresh mint for decoration



Orange Brulee (2 portions)

- 3-4 tbsp sugar
- ½ tsp cinnamon
- juice of 1 orange
- ginger ale
- 1 organic orange
- cinnamon stick for decoration (optional)

Cherry Dream

- ice
- 1 shot cherry liqueur per portion (can be substituted with cherry syrup)
- some pomegranate
- fresh mint
- sparkling water/tonic water/white wine

DIRECTIONS

1. To make the orange mimosa, wash the oranges well and peel one long stripe of skin with a vegetable peeler. Roll the orange skin with the skin side up (the white side down) and pierce with a wooden toothpick. (See video) Juice the oranges and fill up the glasses up to half with the orange juice. Then fill the glass up until the end with the champagne. Torch the orange skin shorty and lightly (be careful not to burn the skin), then add one into each glass and decorate with some fresh mint.
2. To make the orange brulee, sprinkle the sugar and the cinnamon over a plate. Brush the edge of the glass with some orange juice so that the complete edge is wet and then roll the glass in the cinnamon sugar. Repeat with the second glass. Add about one teaspoon of the cinnamon sugar to each glass. Then divide the orange juice evenly between the two glasses and fill the glasses up with ginger ale. Slice two thin slices from the second orange. Cover the orange slices with the rest of the cinnamon sugar and torch until caramelized. Add the caramelized orange slices to the glasses right before serving and decorate with a cinnamon stick.

3. To make the cherry dream, add some ice to each glass. Then add a shot of cherry liqueur to each glass. Add a handful of pomegranate to each glass along with fresh mint. Fill the rest of the glass with sparkling water, tonic water or white wine.