



THE  
**DESSOFF CHOIRS**  
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**Glüwein (Mulled Wine)**



**Winter Gin and Tonic**



## **Dessoff Holiday Cocktails**



**Silent Night**

# Dessoff Holiday Cocktails

## Glüwein (Mulled Wine)

Harking back to the Germanic childhood of our founder, Margarete Dessoff, glüwein would surely have been a holiday staple in her home. Preparation may be a bit of a process, but the bonus of having all that lovely holiday spice wafting through your home is almost as good as the drink itself. (Store leftovers in the fridge and reheat gently on the stovetop.)



- 3/4 cup sugar
- 3/4 cup water
- 1 cinnamon stick (1/2 tsp ground cinnamon)
- 1 orange
- 10 cloves (1/4 tsp ground cloves)
- 1 bottle (750ml) red wine (whatever you have on hand -- don't go nuts!)

1. In a saucepan, combine sugar, water, and cinnamon over medium heat.
2. Bring to boil, then reduce to simmer.
3. Cut orange in half; gently squeeze juice from each half into saucepan.
4. Stud 5 cloves into outer peel of each orange half and carefully place into simmering syrup.
5. Continue simmering for 30 minutes until reduced to a thick syrup.
6. Pour in wine and heat gently till warmed through.
7. Serve in mugs or glasses pre-heated with warm water (cold glasses may crack!).
8. Fortify servings with an optional ounce or two of rum or brandy or amaretto or....

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## Winter Gin and Tonic

Gin and tonic, a holiday drink? Why yes. A holiday-spiced simple syrup gives this summertime treat a festive, wintry spin.



For the syrup:

- 1/4 cup granulated sugar (for added richness, try demerara)
- 1/4 cup water
- 1 cinnamon stick (1/2 tsp ground cinnamon)
- 1 star anise
- 5 whole cloves (pinch ground cloves)

1. Combine syrup ingredients in saucepan over medium-low heat, stirring occasionally.
2. When sugar has fully dissolved, turn off heat and let spices steep for at least 15 minutes.
3. Strain syrup (or don't -- they'll continue to add flavor) into container.

Note: Yields 3 oz, enough for 6 servings!  
Scale as appropriate.

For the drink:

- 2 oz London dry gin (we like Beefeater's)
- 1/2 oz spiced simple syrup
- 4 oz tonic water (we like Fever Tree, Q Tonic, Schweppes)
- 1 star anise for garnish
- thinly sliced apple (optional)

1. Add syrup to serving glass (wine glass would work nicely to amplify the aromas!).
2. Stir in gin (carefully!) to combine; add several cubes of ice and stir to chill.
3. Top with tonic
4. Float star anise.
5. Garnish with (optional) apple slice

# Dessoff Holiday Cocktails

## Silent Night

The advanced course for those who'd like to try something new. This riff on the classic Vieux Carré, created especially for Dessoff, dials back the richness of its original source while playing up the holiday spice in the Benedictine and Angostura. It all marries elegantly with the funky hogo from the Jamaican rum. Heavenly peace, indeed.



1 oz Jamaican rum (Smith and Cross)  
1 oz cognac (Pierre Ferrand 1840)  
1 oz Cocchi Americano (or Lillet)  
1/2 oz Benedictine  
2 dashes Angostura bitters  
Orange peel (optional)

1. Add ice to rocks glass.
2. Dash bitters onto ice.
3. Add rum, cognac, Cocchi, and Benedictine; stir to chill.
4. With a vegetable peeler, pull a 2-3" strip of peel from orange; express oils onto drink by squeezing between thumb and fingers, peel side facing the drink. Drop into glass.