

Holiday Entertaining

Add A Signature Holiday Drink To The Mix

(NAPSA)—'Tis the season to savor and share—good times, sumptuous food and signature drinks. A few tips can help make holiday entertaining simple and easy. To be sure the drinks you serve at your party are as inspired as your menu, you may want to heed some advice from the experts.

“A signature holiday drink is a must,” says Michael Waterhouse. As CEO of Drink Tank, he helps top restaurants around the country develop drink menus and create their own signature cocktails to reflect their venue.

Waterhouse says it's easy to mix like a professional and make dozens of different cocktails with simply a few choice liquors and liqueurs.

In winter, no home bar should be without its share of brown spirits (scotch malt whiskey, bourbon, brandy, dark and spiced rum) and warming liqueurs.

Popular liqueurs include Licor 43, raspberry-based liqueurs and quality cream liqueurs. For those who like to introduce new tastes to friends, the latest cream-based spirit is Sylk Cream Liqueur, a blend of fresh, light dairy cream, heather honey and a secret recipe of herbs and spices combines with the “bite” of aged Scotch malt whiskies.

Product versatility is a must, and a quality liqueur such as Sylk Cream Liqueur can be served straight, chilled or mixed with citrus juice, other liqueurs and even champagne.

Individuals are loyal to “preferred” drinks, so make sure to keep a bottle of vodka, gin and tequila on hand and plenty of beer, champagne and port.



A smooth-as-silk signature drink can help to make the season bright.

For that signature holiday drink, Waterhouse recommends a punch or even a nog. Two of his recent recipes include the Sylk Nog and the Sylk Royal.

Holiday Inspired Cocktails Sylk Nog (Martini glass)

3 parts Sylk Cream Liqueur
3 parts brandy
1 part Licor 43

1 part ½ & ½

Shake over ice and strain into a martini glass.

Sprinkle with nutmeg

Sylk Royal (Champagne glass)

2 parts Sylk Cream Liqueur
2 parts champagne
Splash of raspberry liqueur

Combine ingredients in a cocktail shaker. Mix until fully incorporated and pour into champagne glasses. Garnish with a strawberry.