

Holiday Entertaining

The Right Holiday Spirits For A Spirited Party

(NAPSA)—Helping your guests get into the holiday spirit may have a lot to do with what spirits you stock the bar with. Here are key tips so you can mix delicious cocktails with the right garnishes and the perfect glassware.

The Core Spirits

Stick to the basics: rum (Bacardi Superior is a favorite of bartenders worldwide and known for its mixability); vodka (Grey Goose is the world's best tasting); scotch whisky (Dewar's is very popular); gin (Bombay Sapphire is perfectly balanced); tequila (Cazadores is a premium tequila that's very smooth); and vermouth (critical to creating balanced cocktails). Martini & Rossi Red and Extra Dry bring out the full flavor of a great mixed drink. Round out the selections with bourbon, wine and beer.

When it comes to how much you should have on hand, party planners suggest one drink per person an hour based on the typical 1.5 ounces of liquor. Remember, a 750-ml. bottle yields about 16 cocktails. A bottle of champagne or a sparkling wine such as Martini & Rossi Asti serves six 4-ounce servings.

Garnishes

Any way you slice it, garnishes are also important:

- Lime wedges for mixed drinks with tonic water
- Lemon wedges for mixed drinks with soda water
- Lemon twists for mixed scotch drinks
- Cherries for a great touch.

The Glassware

Glasses are not only one of the keys to a fabulous holiday bar, they can be a fashion statement as well.

A well-stocked bar has champagne flutes, all-purpose wine glasses, martini glasses, highball



One way to make entertaining merrier is with a Chestnut Martini that blends the flavors of chestnuts, vodka and amaretto.

glasses, and old-fashioned glasses for on-the-rocks drinks.

Of course, a fully stocked bar needs a good bartender behind it. Try this recipe for a Chestnut Martini. It's a great way to add a sophisticated spirit to your holiday gathering.

- 1½ parts Grey Goose L'Orange Vodka**
- 1 part Disaronno Amaretto**
- 3 chestnuts**
- 1 tsp. sugar**
- 1 dash bitters**

In a shaker, place two chestnuts and sugar, muddle well. Add Grey Goose L'Orange Vodka, Disaronno Amaretto and bitters. Shake well and strain into a martini glass. Present with the preserved chestnut speared on a pick.

Remember, it's important to serve food whenever you serve alcohol. And make sure you have designated drivers on hand. The party is most fun when everything is enjoyed in moderation, especially the spirits. For more recipes and party tips, visit www.greygoosevodka.com.