

KUMQUAT- TANGERINE

LIQUEUR

KUMQUATS,
TANGERINE AND LEMON
PEEL, VODKA, SUGAR

Keep refrigerated or freeze
for up to 3 months

MAKE A MIXED-CITRUS DROP

Combine 1 ounce **kumquat-tangerine liqueur**,
1 ounce **vodka**, and 1 tablespoon each **fresh
lemon** and **tangerine juices** in a cocktail shaker
with 1 teaspoon **sugar**. Shake vigorously.
Strain into a lowball glass filled with **ice**. Serve
garnished with **fresh mint**.

ESPRESSO- VANILLA

LIQUEUR

ESPRESSO BEANS, VODKA,
SUGAR, CINNAMON
STICK, VANILLA EXTRACT

Keep refrigerated or freeze
for up to 3 months

MAKE AN ESPRESSO MARTINI

Combine 1 ounce **espresso-vanilla liqueur**,
1 ounce **brewed espresso**, and 1½ ounces
vodka in a cocktail shaker filled with **ice**. Shake
well. Strain into a martini glass.

CHERRY- CINNAMON

LIQUEUR

CHERRIES, CINNAMON,
VODKA, SUGAR,
ALMOND EXTRACT

Keep refrigerated or freeze
for up to 3 months

MAKE A SPRITZ

Combine equal parts **sparkling water** and
sparkling rosé wine, such as Cava. Add 1 ounce
cherry-cinnamon liqueur. Garnish with a
Luxardo cherry (or a vodka-soaked one from
the recipe) and an **orange twist**.

BROWN-SUGAR CHOCOLATE-CHUNK

SHORTBREAD

BAKING INSTRUCTIONS

Let dough stand at room temperature 10 minutes.
Use a serrated knife to slice off ½-inch-thick rounds.
Bake at 325° on parchment-lined baking sheets
until golden on edges, 16 to 18 minutes. Let cool on
wire racks for about 1 hour.