

## New Year's Cocktail Recipes

Written by Compiled by Melissa Larsen

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**Bid adieu to 2010 and welcome 2011 with a festive cocktail (featuring the holiday season's most sophisticated sip—bubbly) in hand this New Year's Eve.**



**Pomegranate Fizz**

1 oz. Vodka of choice

1.5 oz. Cranberry juice

1 oz. Pomegranate juice

1.5 oz. Sparkling wine or your favorite Champagne

*Mix the first three ingredients in a shaker with ice, and pour into a double rocks glass. Top with sparkling wine or Champagne.*



### **Champagne Swizzle**

2 oz. Vodka of choice

1 oz. Pineapple juice

1 oz. Cranberry juice

2 oz. Sparkling wine or your favorite Champagne

*Mix the first three ingredients in a shaker with ice and set aside. Pour sparkling wine or Champagne into a chilled martini glass and top with the vodka and juice mixture. Garnish with a fresh pineapple wedge.*

Above recipes are provided by Hotel Valley Ho.

### **Spiced Pear Bellini**

1 oz. Poire Williams pear brandy

1/2 oz. Simple syrup

1/2 oz. Lime

1 oz. Spiced pear nectar (recipe below)

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2 oz. Prosecco

Spiced pear nectar:

16 oz. Pear nectar

1 Cinnamon stick

2 Clove

1 Star anise

*Combine and simmer 30 minutes.*

*Combine all ingredients except prosecco. Shake well for six seconds. Add prosecco and strain into flute. Garnish with fresh slice of cranberry.*

### **Airmail Revised**

1.5 oz. El Dorado 5-year rum

1/2 oz. Lime

3/4 oz. Singh Farms honey syrup

3 oz. Prosecco

6 drops Cardamom bitters

*Combine all ingredients except bitters and prosecco. Shake well for six seconds. Add prosecco. Strain into Champagne coupe. Add cardamom bitters to top.*

Above recipes are provided by Jason Asher at Sanctuary on Camelback Mountain.

