

5th Anniversary Night of Impact Virtual Gala

Libations & Mocktails

Burning Love

2 Oranges, peeled & juiced
2/3 Cups sugar
3 Tablespoons honey
3 Cloves
1 Cinnamon stick
7 Pink peppercorns
1/2 Nutmeg, grated
2 Star anise
2 Bottles of full bodied red wine
(Cabernet or Malbec are great for this!)
or sub N/A red wine

Simmer 1/2 bottle of wine with the spices, sugar and orange juice
Once the sugar is fully dissolved into a syrup, allow to cool & strain. Mix your newly made syrup with remaining wine in a saucepan. Heat slowly, making sure the wine does not boil.
Ladle into glasses and enjoy!

Fun garnishes include: flamed citrus twist

Potion D'Amour

1 1/2 Cups hard cider
or sub N/A cider
2 Cups water
1 Cup cranberry juice
1/2 Cup brandy or spiced rum
omit for N/A
1/2 Cup light brown sugar
3 Tea bags of chai tea

Add water to pot and bring to boil. Reduce heat to low and add tea bags. Allow to steep for 2 minutes and then remove the tea bags. Add the rest of the ingredients and stir. Simmer on low and serve hot.

Fun garnishes include: lemon wheel studded with cloves

A Sidecar Named Desire

2oz. Remi Martin 1738
1oz. Cointreau
1oz. Simple syrup
1oz. Lemon juice
.25oz. Egg white

Build contents into a mixing glass, shake & strain into a martini glass.

Fun garnishes include: asian pear slices, cherry

Aphrodite's Kiss

1oz. Gin
.75oz. Lillet Blanc
1oz. Club soda
2.5oz. Champagne

Build in glass with cubed ice. Stir, and top with club soda and champagne.

Fun garnishes include: lemon wheel, mint sprig