



LiquorandWineOutlets.com

2022

# HOLIDAY

*Guide*

*It's The Season*

OF GIVING!



**COOKIE, CAKE, &  
COCKTAIL RECIPES**

**PLUS**

**Upcycle Fun, Wine Pairings, and More!**



# *Wine &* **SPIRITS:**

The perfect  
gift for any  
holiday  
occasion



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or pick one up in any of our Outlet locations



# HOLIDAY *Greetings*

'Tis the season for celebrating! We are pleased to welcome you to this year's New Hampshire Liquor & Wine Outlet Holiday Guide! Our team wants to ensure your holidays are merry and bright—and as easy as possible.

That is why we have carefully crafted this guide to provide customers with helpful holiday tips, delicious recipes, flavorful ideas for entertaining, and even pointers for streamlining your holiday shopping. Since savings are synonymous with New Hampshire Liquor & Wine Outlet, our guide also offers opportunities to stock up and save on your favorite wines and spirits!

With an unrivaled selection of more than 14,000 wines and spirits, including the finest and most coveted whiskeys, tequilas, and wines, as well as fun grab-and-go gift

packs, we are here to be a guide for all your holiday shopping needs. Try out our recipes, raise a glass to your friends and family, and find some amazing gifts along the way.

Uncork your favorite red or pour a glass of a fine scotch as you stuff some stockings and wrap presents. It's time to get into the spirit of the season, and we truly hope our Holiday Guide serves as the perfect resource this year. We wish you and your family the warmest of holiday greetings, and we hope your New Year is filled with good health and happiness!

*Cheers!*

**The New Hampshire Liquor & Wine Outlet Team**

# Host a COOKIE SWAP



Cookie swaps are a tradition at this time of the year and a fabulous way to celebrate the holidays. They're a chance to trade homemade cookies, share recipes, and enjoy warm company.

## Spirits Infused Chocolate Cookies

½ cup melted unsalted butter

¾ cup packed light-brown sugar

2 tablespoons granulated sugar

1 large egg

2 tablespoons liquor or liqueur of your choice—options include: coffee liqueur, bourbon, brandy, dark rum, hazelnut liqueur, mint liqueur, etc.

1 cup all-purpose flour

⅔ cup unsweetened cocoa powder

¼ teaspoon cinnamon

1 teaspoon baking powder

½ teaspoon baking soda

A pinch of salt

1. Preheat oven to 350°F. Line a baking sheet with parchment paper.
2. In a large bowl, mix the butter and sugars together.
3. Add the egg and stir in your chosen liquor/liqueur.
4. Add the flour, cocoa powder, cinnamon, baking soda, baking powder, and salt. Mix until it has a wet, dough-like consistency.
5. Make balls from the dough and place them on the baking sheet.
6. Bake for 10 minutes then remove from the oven. They will be a little undercooked, but they'll finish cooking as they cool.



Share your delicious cookie swap pictures on Instagram with [@nhliquorwine](#) using the hashtags [#tistheseasonNH](#) [#liquorandwineoutlets](#)





# *Tis The Season*

## TITO'S MERRY MULE

- 1 1/2 oz Tito's Handmade Vodka
- 3 oz ginger beer
- 1/2 oz cranberry juice
- 1/4 oz lime juice
- 2 dashes orange bitters

Garnish with an orange  
peel & mint sprig



\*TitosVodka.com • Crafted to be savored responsibly. DISTILLED & BOTTLED BY TITO'S DISTILLERS INC. ASTORIA, OREGON 97103. 40% ALC/VOL. © 2017 TITO'S HANDMADE VODKA.

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Learn more about our products at: [www.heavenlyspirits.com](http://www.heavenlyspirits.com)

A circular logo with the text "HEAVENLY SPIRITS" around the top and a stylized globe in the center.



*'Tis The  
Season for*

# UPCYCLING

Use these simple ideas to breathe new life into your beverage containers—big and small! Share your creations with [@nhliquorwine](#), using the hashtag [#tistheseasonNH](#).

## Nips Bottle Shakers

Gently poke or drill holes in the cap of your favorite miniature bottle to create the perfect shaker. Use for spice blends, or make a pair of salt and pepper shakers!

## Wine Bottle Vases

Turn wine bottles into vases by removing the labels, coating them in paint, and adding some flowers. Theme as desired!

## Cork Trivets

Get a wooden picture frame and arrange your wine corks down in your chosen pattern to fill the frame. One by one pick up your corks, apply a strong glue to them, and press them back in place. Let it set. You have a trivet!

## Liquor Bottle Candles

Take your favorite liquor bottle and paint it in a design that suits your style—or theme it for a certain time of year. Some people will remove the label, others will leave it exposed. Insert a tall candle into the opening until it's nice and snug.



# GINGERBREAD SYRUP *Recipe*

(for use in **Gingerbread Mule**)

You can purchase pre-made simple syrups at our outlets or make your own—it's quick and easy. It'll make your home smell amazing too!

$\frac{3}{4}$  cup white granulated sugar

$\frac{1}{4}$  cup brown sugar

$\frac{1}{2}$  cup water

1 tablespoon molasses

$\frac{1}{2}$  teaspoon cinnamon

$\frac{1}{2}$  teaspoon ground ginger

$\frac{1}{4}$  teaspoon cloves

1. Place a small saucepan on medium heat and combine all ingredients in the pan. Bring to a soft boil and cook until the sugar dissolves, stirring continuously.
2. Cool to room temperature, transfer to a sealed container, and store in the fridge for up to 6 months.



## GINGERBREAD *Mule*

Combine refreshing and savory in this holiday smash hit! Share your creative garnishes with @nhliquorwine and use the hashtags **#tistheseasonNH** **#liquorandwineoutlets**.

1.5 oz Tito's Handmade Vodka

0.5 oz gingerbread syrup

0.25 oz lime juice

4 oz ginger beer

*Optional: gingerbread man*

Glass: copper mug

Garnish: gingerbread man piece or a lime wedge

1. Fill copper mug with ice.
2. Add all the ingredients.
3. Give it a gentle stir.
4. Add your garnish.



# *'Tis The Season*

## VIDEO SERIES



### *'Tis The Season for* **WINE & SPIRITS**

Your host has been gracious enough to invite you for dinner, but cooking an appetizer is not in your wheelhouse. Look no further! Here are some great wines to complement a great meal.



### *Waldorf* **COCKTAIL**

Impress your guests with this easy-to-make twist on the classic Manhattan—first poured in the Waldorf-Astoria in 1894.



### *'Tis The Season for* **SIMPLICITY**

Having trouble choosing from our premium and unique products? Let us take you through our collection of holiday wines and spirits. With our generous selection, there's a spirit or wine for everyone.





## View our video series

Use your mobile device's camera to scan the QR code to view our video series, or visit our YouTube page, [NHLiquorandWine](#).



### *12 Days of* **GIFT GIVING**

Finding the perfect personal touch for all your gifts can be a challenge. With this DIY 12 Days of Giving, you can incorporate bottles into your giving calendar and cater to all tastes, giving everyone something familiar and something new at the same time!



### *Holiday* **PUNCH**

Providing drinks for everyone over the holidays doesn't have to involve a lot of stress and effort. This year, add a twist that surprises your guests—craft this seasonal treat as your signature cocktail. Make it easy for you and everyone else with our delicious holiday punch recipe!



### *New Year's Eve* **COCKTAIL**

Champagne is a guaranteed attendee at your New Year's Eve party, but that doesn't mean it has to come dressed the same every year. Use this simple recipe to add a delicious twist to your New Year's Eve toast!



SAVE  
**\$4**

**Baileys Irish Cream with Glass Mug**

#8981 | 750mL

**\$23.99** Reg \$27.99-



SAVE  
**\$2**

**Smirnoff Peppermint Twist Vodka**

#3987 | 750mL

**\$11.99** Reg \$13.99-



SAVE  
**\$2**

**Jack Daniel's Winter Jack**

#1244 | 750mL

**\$15.99** Reg \$17.99-



SAVE  
**\$4**

**Grand Marnier with Cordial Glass**

#1336 | 750mL

**\$34.99** Reg \$38.99-



SAVE  
**\$3**

**Crown Royal with 2 Glasses**

#366 | 750mL

**\$27.99** Reg \$30.99-



SAVE  
**\$7**

**Grey Goose with Martini Glass**

#6058 | 750mL

**\$22.99** Reg \$29.99-



**Fireball Candy Cane**

#6039 | 50mL/10

**\$9.99**



**Baileys S'mores**

#7614 | 750mL

**\$27.99**

# *'Tis the season for* **GIFT GIVING!**

These Gift Packs make a great grab-and-go gift! Gift Packs contain bonus items that accompany your wine or spirits purchase. There are limited quantities, so be sure to head to your nearest **New Hampshire Liquor & Wine Outlet** location to see what's available.



# *Hot Buttered* **RUM CAKE**

## **CAKE**

3 cups cake flour  
1 tablespoon baking powder  
1¼ teaspoons hot buttered rum spice mix  
1 teaspoon salt  
½ teaspoon baking soda  
1 stick softened butter  
1¾ cups sugar (plus 1 tablespoon for the pan)  
4 large eggs  
¾ cup milk  
¾ cup dark rum  
3 tablespoons vegetable oil  
1 teaspoon vanilla extract

## **GLAZE**

1 stick unsalted butter  
¼ cup honey  
1¼ teaspoons hot buttered rum spice mix  
¼ teaspoon salt  
¼ cup dark rum

## **HOT BUTTERED RUM SPICE MIX**

Mix equal parts of the ingredients below in a container to create your spice mix. You can use this for many things that need a warm, festive flavor.

Ground cinnamon  
Ground cloves  
Ground nutmeg  
Ground allspice  
Ground cardamom



1. Preheat oven to 350°F. Coat a bundt or tube pan with cooking spray and 1 tablespoon of sugar.
2. Combine cake flour, baking powder, hot buttered rum spice mix, salt, and baking soda in a large bowl.
3. Cream the butter and sugar together on a low-medium speed until pale and fluffy. Add the eggs one at a time, adding the next only after the previous is fully incorporated.
4. Add dry ingredients in parts and use a whisk to combine. Mix until just combined.
5. In another bowl, whisk milk, rum, vegetable oil, and vanilla extract together. Slowly add this to the other mix, mixing until combined.
6. Pour batter into pan and bake for around 60 minutes. The cake should pull away from the sides and a toothpick inserted into the center should come out clean. Leave in the pan.
7. While the cake is cooling, make the glaze. In a small saucepan, over a medium heat, add the butter, honey, hot buttered rum spice mix, and salt. Cook for around 3 minutes, stirring occasionally. Mixture should foam and then subside. Add the rum and cook gently for one minute.
8. Using a thin skewer, poke multiple holes in the top of the cake. Pour half the glaze over the cake—making sure to get it in the holes. Let sit for 30 minutes.
9. Remove cake from pan onto cake plate. Coat with rest of glaze. Serve at room temperature, don't chill.

# The Season Holiday Pairing GUIDE



	Beef	Turkey	Ham	Shellfish	Tuna/Salmon	Haddock
Sparkling Wine						
Sauvignon Blanc						
Riesling						
Chardonnay						
Dry Rosé						
Pinot Noir						
Zinfandel						
Cabernet Franc						
Cabernet Sauvignon						
Merlot						
Tempranillo						
Malbec						
Syrah						
Beaujolais						



## *Brandy* **MILK PUNCH**

'Tis the season for brunch on holiday mornings! Here's a New Orleans classic cocktail to enjoy on those "relaxing-at-home" mornings.

**1.5 oz brandy or bourbon**

**2 oz milk**

**0.5 oz simple syrup**

**½ teaspoon vanilla extract**

*Optional: grated or powdered nutmeg*

**Glass:** rocks or cocktail

**Garnish:** freshly grated or powdered nutmeg

1. Add all the ingredients to a shaker.
2. Fill the shaker  $\frac{3}{4}$  full of ice.
3. Shake all ingredients vigorously for 7 seconds.
4. Strain cocktail into glass.
5. Garnish with freshly grated or powdered nutmeg



## **SPICED CIDER**

### *Recipe*

**(alternatively you can buy spiced cider and just heat it)**

**1 gallon cider**

**¼ cup light brown sugar**

**12 cinnamon sticks**

**12 whole cloves**

**1 star anise**

**2 teaspoons whole allspice berries**

**Peel of 2 oranges (cut into wide strips)**

**Pinch of nutmeg**

1. Add all ingredients to a pan and bring to a boil.
2. Reduce to just below a simmer and cook for 30 minutes.
3. Serve directly from the pan.

## *Bourbon* **CIDER**

'Tis the season for making things easy. This recipe will allow you to serve these warm cocktails all day long with minimum effort!

**2 oz bourbon**

**6 oz hot Spiced Cider**

**Glass:** hot drinks mug

**Garnish:** cinnamon stick and orange slice

1. Add bourbon and garnishes to glass.
2. Ladle cider mix into mug.

# Nice on Ice!



## GUERIN. FRENCH VERMOUTH!

There are many ways to enjoy this delicious French Vermouth:  
Chilled, on ice, or in your favorite cocktail!

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## TAKE ON THE HOLIDAYS

Please enjoy our wines responsibly.

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**TAKE THE LEAD  
THIS HOLIDAY**  
*with tips & tricks*



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Prices valid Nov. 1, 2022 - Jan. 1, 2023.

Prices are subject to change. Please drink responsibly.