

(Lifestyle)

Subject Line: 8 New Winter Cocktails for At Home Entertaining

Hi XXXX,

The beverage development team at Breakthru Beverage Group, one of the largest beverage distributors in North America, has unveiled eight new winter cocktails easy to make in the comfort of your own home once the temperatures begin to drop. Using Brenne Single Malt French Whisky, FEW Spirits, Bluecoat Gin and Mezcal Vago, these cocktails pair perfectly with winter's blustery weather.

In addition to full recipes, Beverage Development Specialist Alex Alfonso shares the step-by-step instructions live from Breakthru's state-of-the-art beverage development laboratory The Alchemy Room in the links provided below.

Let me know if you are interested in additional details on Breakthru's new winter cocktails. I'm happy to connect you to the Breakthru team to discuss these cocktails as well as entertaining tips and other trends to watch for this season.

Best,

Widow's Lament featuring Widow Jane 10 Year Bourbon

- 2 oz. Widow Jane 10 Year Bourbon
- .5 oz. amaretto
- 2-3 dashes orange bitters

Directions

Combine Widow Jane 10 Year Bourbon, amaretto and orange bitters in a mixing glass filled with ice. Stir until well chilled and slightly diluted. Strain into a rocks glass with one large cube of ice. Garnish with a slice of orange or orange peel.

The Banana Seat featuring Brenne French Single Malt Whisky

- 1.5 oz. Brenne French Single Malt Whisky
- 1 oz. Routin Rouge Vermouth
- .5 Galliano L'Apertivo
- Barspoon Giffard Banane du Brésil liqueur

Directions

Pour just enough banana liqueur into the glass to coat it and then discard the rest. In a mixing glass filled with ice, combine Brenne, vermouth and Galliano L'Apertivo. Stir for 20-30 seconds until the drink is

well chilled. Strain into the banana liqueur-rinsed glass. Express an orange peel over the top of the cocktail and garnish with a dried banana chip.

Christmas [Morning](#) Mule featuring FEW Breakfast Gin

- 2 oz. FEW Breakfast Gin
- .5 oz. grenadine
- 3 whole allspice berries
- .75 oz. fresh lime juice
- 2 oz. ginger beer

Directions

Add the first three ingredients into a cocktail shaker and muddle just enough to crush the allspice berries. Add the fresh lime juice, along with a lot of ice. Shake until well chilled. Add ginger beer and then strain everything through a fine mesh strainer and pour into a Collins glass filled with ice. Garnish with a lime wheel.

(Trade Mag)

Subject Line: 8 new winter cocktails for Winter Drinks Menus

Hi XXXX,

The beverage development team at Breakthru Beverage Group, one of the largest beverage distributors in North America, has unveiled eight new winter cocktails. Made with handcrafted spirits like Bluecoat Gin, Mezcal Vago, FEW Spirits and Brenne Single Malt French Whisky, these recipes are perfect for the winter season.

In addition to full recipes, Beverage Development Specialist Alex Alfonso shares the step-by-step instructions live from Breakthru's state-of-the-art beverage development laboratory The Alchemy Room in the links provided below.

Let me know if you are interested in additional details on Breakthru's new winter cocktails. I'm happy to connect you to the Breakthru team to discuss these cocktails as well as other trends to watch for this season.

Best,

[The Banana Seat featuring Brenne French Single Malt Whisky](#)

- 1.5 oz. Brenne French Single Malt Whisky
- 1 oz. Routin Rouge Vermouth
- .5 Galliano L'Apertivo
- Barspoon Giffard Banane du Brésil liqueur

Directions

Pour just enough banana liqueur into the glass to coat it and then discard the rest. In a mixing glass filled with ice, combine Brenne, vermouth and Galliano L'Apertivo. Stir for 20-30 seconds until the drink is well chilled. Strain into the banana liqueur-rinsed glass. Express an orange peel over the top of the cocktail and garnish with a dried banana chip.

You'd Never Guess featuring Brenne French Single Malt Whisky

- 2 oz. Brenne French Single Malt Whisky
- .5 oz. Bigallet China-China
- .75 oz. fresh lemon juice
- .75 oz. simple syrup
- Soda water

Directions

Combine the Brenne French Single Malt, Bigallet China-China, lemon juice and simple syrup in a cocktail shaker filled with ice. Shake until well chilled, then pour the drink, including the ice, into a chilled Collins glass. Top with soda water.

Christmas Morning Mule featuring FEW Breakfast Gin

- 2 oz. FEW Breakfast Gin
- .5 oz. grenadine
- 3 whole allspice berries
- .75 oz. fresh lime juice
- 2 oz. ginger beer

Directions

Add the first three ingredients into a cocktail shaker and muddle just enough to crush the allspice berries. Add the fresh lime juice, along with a lot of ice. Shake until well chilled. Add ginger beer and then strain everything through a fine mesh strainer and pour into a Collins glass filled with ice. Garnish with a lime wheel.