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"The delicious Citadelle Gin Peppermint Fling cocktail has been included in Lush Worthy's holiday drink recipe post"

Drink Recipes: Deck The Halls With Christmas Cocktails From Camarena Tequila, Citadelle Gin & Flor de Caña Rum

Posted on [December 16, 2012](#) by [Danielle H.](#)



Believe it or not, but this Tuesday will mark exactly one week until we hit **Christmas Day** and do you know what that means? One week to crunch in all your holiday shopping? One week before you can indulge in those much needed holiday vacation days? Not quite. Instead I was thinking something more along the lines of us only having one week to get our Christmas cocktails in order. But fear not fellow cocktail connoisseurs because I've compiled a list of three spirited cocktails that are sure to inspire a little Christmas cheer in all (if you're 21 and over that is). We've got a holiday margarita recipe courtesy of [Camarena](#) tequila, a minty cocktail made using [Citadelle Gin](#) and homemade peppermint simple syrup, and lastly [Flor de Caña](#) rum's refreshing "Santa's Surprise."

Santa's Surprise (Pictured Above)

INGREDIENTS

1.5 oz Flor de Caña 7 Year Rum
0.5 oz Lemon Juice
0.5 oz Cranberry Juice
0.75 oz Vanilla Syrup
2 Dashes Orange Bitters

DIRECTIONS

Combine all ingredients in a shaker with ice. Strain into a martini glass and garnish with a lemon, strawberry, and sprig of mint.



Mistletoe Margarita

INGREDIENTS

1 1/2 oz Camarena Silver Tequila
1 oz Lime Juice
1/2 oz Agave Nectar
1/4 oz Gin
8 Cranberries

DIRECTIONS

Muddle cranberries in a mixing glass. Add tequila, lime juice, agave nectar, gin and ice. Shake and strain into a bucket glass with ice. Garnish with a skewer of cranberries.

Citadelle Gin Peppermint Fling

INGREDIENTS

2 oz Citadelle Gin
1 oz Heavy Cream
1/2 ea. Egg White
2 oz Peppermint Simple Syrup (see below)

DIRECTIONS

In a martini shaker, build cocktail in order of ingredients listed. Shake vigorously until egg white becomes frothy and heavy cream is incorporated. Pour cocktail into a peppermint rimmed martini glass.

Peppermint Simple Syrup

1/2 cup Granulated Sugar
1/2 cup Water
10 large Red/White Peppermint Candy Canes

For the simple syrup: Combine all ingredients in a sauce pot. Dissolve sugar and candies on medium heat, stirring continuously. After sugar and candy has dissolved, bring to a boil until syrup begins to thicken, about 1-2 minutes. Remove from heat and allow syrup to cool.