

Recipe: Lovely martini

Sandra Lee

Ingredients

2 ounces Baileys® Irish cream liqueur
3 ounces Godiva® Chocolate liqueur
1 ounce hazelnut liqueur
1 ounce half and half
Ice
1 chocolate-covered candy bar stick, chopped

Preparation

Fill a cocktail shaker with ice. Pour Irish cream, chocolate liqueur, hazelnut liqueur and half and half over ice. Shake vigorously; strain into 2 chilled martini glasses. Garnish with chopped candy bar stick.

Serving Size

Makes 2 cocktails

Recipe: Country Christmas

Sandra Lee

Ingredients

8 cups boiling water
16 bags chai spice black tea
1/2 cup Captain Morgan® Original Spiced Rum
1/2 cup Smirnoff® Vanilla Flavored Vodka
2 Cinnamon sticks, plus more for serving
2 cups sweetened condensed milk

Preparation

Splash in some spiced rum, vanilla vodka, and condensed milk and this ancient Indian secret becomes a festive cocktail you can savor anywhere. Garnish with a cinnamon stick.

Pour boiling water into a 4-quart slow cooker. Place tea bags in slow cooker and secure lid, with tea tabs hanging outside. Let steep for 10 minutes. Remove tea bags and discard.

Stir in rum and vodka. Add cinnamon sticks. Cover and cook on low setting for 2 hours. Stir in condensed milk and switch to warm setting for serving.

Serving

Serve in Irish coffee mugs with cinnamon-stick swizzles.

Serving Size

Serves 10