

Life

## Poppin' Bottles: 5 Batch-Made Cocktails for Your Holiday Party

Whether you're the host or the guest, ditch the drink-making duties at dinnertime with these premade DIY mixes

BY SASHA LEVINE | PHOTOGRAPH BY BRENT HERRIG

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During the holidays, it's all about having one less thing to do. As a host, you can't greet guests, time the cooking, listen to grandma, and mix each and every person a drink. And as a guest, you want a gift that'll stand out among the battalions of wine lining the buffet table—without having to try *too* hard, of course. But where a punch bowl can feel like a very frat bro Christmas, a bottled batch of cocktails hits all the marks, leaving the guest to do the (minor) grunt work. Grab a cup, add some ice, garnish, and voilà.

It's not just home bartenders who crave efficiency, either, as batch drinks have become the *a la minute* movement in the

world of cutting-edge cocktails. "We wanted to have high-quality classic cocktails, made consistently in a timely manner," says early adopter Linden Pride, of New York's Saxon + Parole. "The only way we could do that was to put a premixed drink into a bottle."

But best of all, a large bottled cocktail, like your friends and family eating from the same bird, passing the sides, and sharing their stories, smacks of communion. Everyone eating, laughing, and boozing it up together—isn't that what the holidays are all about?

### Bottled Andalusian Punch

By Caitlin Doonan of Toro (New York)

Makes six 2 L bottles

#### Ingredients

16 oz. Lustau Los Arcos Amontillado or other Amontillado sherry  
8 oz. Cesar Florida Moscatel Dorado or other Moscatel sherry  
8 oz. El Maestro Sierra PX or other Pedro Ximenez sherry  
6 oz. grapefruit juice  
2 oz. lemon juice  
20 oz. water  
fresh grated nutmeg for garnish, optional

"Sherry brings up all the flavors we associate with fall and winter," Doonan says, referring to the spicy, nutty, and dried fruit characteristics present in the punch's three Spanish fortified wines. Meanwhile, the winter citrus helps to lift the flavors while the addition of water makes it easy to drink straight from the bottle.

#### Directions

Mix all ingredients together in a vessel and portion into bottles. Refrigerate until ready to serve. Serve in the bottle, or pour into glass over ice with some fresh grated nutmeg. Batch can be made up to twelve hours in advance.

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