

One of our favorite holiday indulgences is Candy Cane Vodka. This peppermint-infused spirit has a sweet yet minty flavor that will be a favorite treat at all your holiday parties. It can be served straight, used to make a cocktail, or paired with hot chocolate or coffee. Candy Cane Vodka is extremely easy to make. Drop 3 medium-size candy canes into 500 ml (approximately 2 cups) of vodka in the bottle of your choice. The candy will begin to melt immediately. Cap the bottle, then stir or shake the mixture to dissolve any residual sugar. That's all! The vodka is ready to use.

*Cheers and
Happy Holidays!*



Candy Cane **VODKA** *Recipes*

CANDY CANE MARTINI

- **Candy Cane Vodka**
- **Crème de Cacao, clear (no color)**
- **Angostura Bitters**
- **Candy Canes (to turn into cocktail glass rimming sugar)**

1. To make Candy Cane rimming sugar: place 2 Candy canes in a chopper or blender and process into a granulated sugar. Rim cocktail glasses.
2. Add Candy Cane vodka, Crème de Cacao, Bitters and ice to a shaker; shake and strain into a rimmed

CANDY CANE HOT CHOCOLATE

- **1.5 ounces Candy Cane Vodka**
- **8 ounces Hot Chocolate**
- **3-4 Peppermint Marshmallows**

1. Stir Candy Cane Vodka into a mug of hot chocolate
2. Top with marshmallows & enjoy!

CANDY CANE PEPPERMINT PUNCH

- **1 quart eggnog**
- **1 Liter club soda**
- **½ gallon peppermint candy cane ice cream**
- **Ad Candy cane Vodka for the adult version**

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