



Thanksgiving drinks*

It's Thanksgiving. Your table is set and your dinner – Turkey, stuffing, sides and all – are ready to be served. But now you want to add to that air of festivity – a warm drink? Something sparkly? The perfect wine accompaniment? Here are some good options:

- If you want to keep your meal festive but non-alcoholic, [warm apple cider](#) or a store bought sparkling cider are delicious options.
- For an adult version of the apple cider, try the [Hot Apple Toddy](#).
- For something sweet and sparkly, make a pitcher of Cranberry Vodka Fizz.
- Want to be truly seasonal? Try this Creamy Pumpkintini!
- Trying to keep things more simple? Consider pairing your meal with a Chardonnay. If you and your guests prefer sweeter wines, try the White Zinfandel or for even sweeter option, go with the Riesling.

Creamy Pumpkintini

Tired of pumpkin pie? Try this smooth drink for dessert.

Ingredients:

1 c simple syrup (to make your simple syrup, combine 1 c sugar with 1 c water, bring to boil and stir until sugar dissolves. Let it cool and then you're ready to use it.)
1 c whipping cream
½ c rum
1 tsp pumpkin pie spice
1 c ice

Put all of the ingredients in a blender and blend until smooth. Pour into glasses and serve.

Serves 4

Cranberry Vodka Fizz

The cranberry juice in this drink gives it a seasonal feel. It's a cool way to warm your insides on any festive occasion when friends are gathering.

Ingredients:

4 c of Sprite or Club Soda

1 ½ c cranberry juice

¼ c lime juice

1 c vodka

Ice

Directions

Stir all of the ingredients in a pitcher and pour into an ice filled glasses.

*Just remember friends, if you're going to drink, please don't drive.

Serves 8

