



Holland America Line®
SAVOR THE JOURNEY

Dale DeGroff Holiday Cocktails



UNCLE ANGELO'S EGG NOGG

(1 batch 8 to 12 people)

My Great Uncle Angelo Gencarelli's recipe appeared on the Four Roses whiskey bottle for years in the 1950's. What makes it so special is the lightness: two parts milk to one-part heavy cream. The yolks and the whites are separated and the egg whites whipped stiff are folded into the finished eggnog like clouds above a sea of nog...

INGREDIENTS:

6 eggs (separated)[†]

1 quart milk

1 pint cream

1 tablespoon ground nutmeg

3/4 cup sugar

6 oz. old bourbon

4 oz. your favorite medium bodied rum or spiced rum

Preparation: Put the whites aside in the fridge. Beat egg yolks well until they turn very light in color, adding half a cup of sugar as you beat. Add the milk, cream and the spirits to finished yolks. Add some grated nutmeg to the batch and stir well. Chill. Just before serving, beat egg whites with 1/4 cup of remaining sugar until they peak. Fold whites into mixture. Grate fresh nutmeg over each cup.

[†] NOTE: As with cooking, raw eggs in cocktails when stored and handled properly are completely safe; in fact, because they are mixed with strong spirits there is an added measure of safety by virtue of the antibacterial properties of strong spirits.



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GENERAL HARRISON'S NOG

(A nog with no cream or milk products)

A personal favorite, adapted from a recipe in Jerry Thomas's 1862 edition of *How to Mix Drinks* or *The Bon Vivant's Companion*. The bourbon and bitters are my addition.

INGREDIENTS:

1.5 oz. Makers Mark Bourbon
4 oz. fresh apple cider
1 medium egg
1.5 teaspoons sugar
Dash of Dale DeGroff's Pimento Bitters™

Preparation: Assemble the bourbon, cider, egg, and sugar in a cocktail shaker with ice. Shake very well to completely emulsify the egg. Strain over ice into a large goblet and top with the pinch of ground cinnamon.



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RITZ COCKTAIL*

Dale's tribute to César Ritz and the Champagne Cocktails
of the Ritz Hotels of Paris and Madrid.

INGREDIENTS:

0.5 oz. VSOP Cognac
0.5 oz. Cointreau triple sec
0.25 oz. maraschino liqueur
0.25 oz. fresh lemon juice
2.5 oz. Champagne

Preparation: Stir in a mixing glass all ingredients except the Champagne. Strain into a martini glass and fill with Champagne. Garnish with burnt orange peel.

*(Dale DeGroff original or adaptation)



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MANHATTAN REDUX*

(A Manhattan style libation for the non-whiskey drinker)

INGREDIENTS:

2 oz. Absolut Vodka

1 oz. Cynar

2 dashes Dale DeGroff Pimento Bitters

Grapefruit zest garnish

Preparation: Assemble all the ingredients in a cocktail mixing glass and stir well with ice. Strain into a chilled cocktail glass. Squeeze the oil from the grapefruit peel over the drink and drop in.

*(Dale DeGroff original or adaptation)