

Get into the holiday spirit!

12 *Stoli* Cocktails of Christmas

DECEMBER 2018

HOMOCULTURE
THEHOMOCULTURE.COM



Get into the holiday spirit!

Table of Contents

Good Tidings	3
Silent Night	4
Jack Frosties	5
Jingle Juice	6
Joy to the World	7
White Christmas	8
Chocolate Candy Cane Martini	9
Christmas Cocoa	10
The Sugar Cookie	11
The Gingerbread Martini	12
The Grinch	13
Santa Clausmopolitans	14



Please drink responsibly.



Good Tidings

As the year winds to an end and the holidays are in full swing, it's easy to get swooped up in the mix of it all. This holiday season, spread the love and joy of good tidings to others less fortunate than yourself. Giving back is a great way to truly enjoy the spirit of the holidays while aiding others.

Here are 6 easy and thoughtful ways you can share the magic of Christmas throughout the holiday season:

1. Send Christmas cards
2. Volunteer at the LGBT center, at a soup kitchen, or other organization in need of help.
3. Donate a gift to a children's toy drive,
4. Donate essentials such as cans of food, blankets, toiletries, and jackets to a homeless shelter or the LGBT center.
5. Make a contribution to a LGBT cause.
6. Pre-pay for the person behind you in line at the coffee shop.

The positive wave of energy you'll create from doing nice things for people and spreading good tidings this holiday season will create a ripple effect of good. And you'll feel great knowing you did something to help out humanity. For spreading good tidings, pat yourself on the back, and treat yourself to A Good Tidings cocktail.

What you'll need:

- 1.5 oz Stoli Blueberi
- 1 oz triple sec
- 1 oz lemon juice
- 1 oz cranberry juice
- Club soda

Shake ingredients with ice. Strain into a Collins glass over ice and top with club soda. Garnish with a lemon wheel.



Silent Night

With all the chaos of the holidays, it's not always easy finding your inner calm. The Christmas season isn't just about spending time with family and friends — it's also a great time of year for you to treat yourself when you don't necessarily get a chance to do so any other part of the year.

This year, find your zen. Take some time out for you. Meditate. Do yoga. Don't skimp on going to the gym and burning off all those unnecessary calories from drinking and holiday food. Go on a run, take a hike, or just go outside and be one with nature.

Sit down, take a few hours to send out Christmas cards and well wishes to all the people you are grateful to have in your life. Find a charity to donate some money to. Take some time to write in a journal.

And when you've finished all of these, make yourself a Silent Night cocktail to celebrate the achievement of celebrating and treating yourself. You've earned it. Merry Christmas!

What you'll need:

- 2 c milk
- ½ tsp ground cinnamon
- ½ tsp ground nutmeg
- ½ tsp vanilla extract
- 6 large egg yolks
- ½ c sugar
- 1 c cream
- 1/3 c Stoli Vanil

Combine milk, cinnamon, nutmeg, and vanilla in a small saucepan over low heat. Slowly bring mixture to a low boil. In a large bowl, whisk egg yolks with sugar until yolks are pale in color. Slowly add hot milk mixture to egg yolks in batches to temper the eggs and whisk until combined. Return mixture to saucepan and cook over medium heat until slightly thick but does not boil. Remove from heat and stir in heavy cream and Stoli Vanil. Refrigerate until chilled. Serve in festive glass. Garnish with whipped cream and cinnamon.



Jack Frosties

Is Jack Frost nipping at your toes? The mythical personification of winter, freezing temperatures, frost, snow, and all things cold comes around at least once a year. You should know how to avoid freezing this winter and only partake in Jack Frosties cocktails versus engaging with Mr. Frost and the cold too much. Jack Frost, also known as Old Man Winter, won't stand a chance against your heat wave if you make a point of keeping your blood boiling.

Stay warm and sexy hot this season by getting physical. Build a fire of your own. Keep up a regular gym routine 4-6 times a week. When you go out into the cold, bundle up with layers so you can keep your body insulated against the sub-zero temperatures. Make sure to protect your extremities. Get some nooky and warm up your body by sustaining a healthy sex life. Or just heat things up on your own. Keep your relationship warm this winter by participating in winter sports or winter outdoor activities; it will allow you to stay warm while getting fit.

Think of Jack Frost as your reason to exercise and workout this winter. Doing what you can to keep moving; being physical through these cold months will lead to you staying warm this winter. Say goodbye to Jack Frost and hello to a delicious Jack Frosties beverage.

What you'll need:

- 2 oz Stoli Gluten Free
- 2 oz sparkling wine
- ½ oz blue curacao
- ½ oz lemonade
- ¼ c ice

Add all ingredients into a blender. Blend until smooth. Pour into a sugar-rimmed glass.



▶ Jingle Juice

Sticking to your diet during the holiday season is a hard-pressed game to play. You want to enjoy all the delicious home cooked meals, treats, and libations of Christmas. But partaking isn't always the best thing for you, especially when it means trying to stick to your daily regimen of eating healthy and staying fit. Holiday grub is rarely good for you, so do what you can to avoid the carbs and calories, so you can drink them in a cocktail like Jingle Juice later on.

When you're stacking your plate, don't over fill it. Load up on greens. Bright colored fruits and vegetables are the way to go. Keep that fiber intake up. Choose lean meat like white meat pieces—breasts and thighs—on turkey and chicken. Don't skip the gym: It might be closed on Christmas day of, but the gym is a business like any other that should be open. You should be able to find one even in your hometown. If not, try and do some body-weight exercises around the house or get out and go for a long, brisk walk. Drink plenty of water. Try and control your alcohol intake.

If you do drink, partake with the family. Share a big bowl of holiday deliciousness with the whole family.

Jingle Juice is the perfect beverage to enjoy with friends and loved ones. If you're going to skimp on the calories to make room for something, skip the pumpkin pie and have a glass of some Jingle Juice. Or three. And then workout tomorrow.

What you'll need:

- 1 c Stoli Razberi
- 2 bottles red moscato
- 1 bottle prosecco
- 4 c cranberry juice
- 2 c frozen cranberries
- 1/3 c fresh mint leaves
- 2 limes, sliced into rounds

Combine all ingredients into a punch bowl. Stir together. Serve in red-sugar rimmed punch glasses.



Joy to the World

Joy to the World! Oh Holy Night! Here Comes Santa Claus! Deck the Halls! Let it Snow! Carol of the Bells. These are just some of the most iconic and memorable Christmas carols ever written. It isn't Christmas without hearing these legendary songs at every shopping center, restaurant, and store during the month of December. Would it really be the holidays if you didn't hear Mariah Carey's "All I Want for Christmas" 10-20 times before the New Year?

Some of the most iconic names have performed and been behind some of the most famous of Christmas songs. LGBT icon and popstar George Michael with band Wham doing Last Christmas. Bing Crosby's White Christmas. Bowie and Bing's epic Little Drummer Boy. Nat King Cole's The Christmas Song. Elvis and his Blue Christmas. Eartha Kitt's Santa Baby. John Lennon's Xmas Song. Judy wishing we all Have (Y)ourselves a Merry Little Christmas.

A great way to embrace the spirit of the season is to listen to your favorite Christmas music,

deck your halls, and celebrate a little Joy to the World. Dig in with the divas like Mariah, Brenda Lee, Ariana, Christina, Gaga with their songs of the season and drink a Joy to the World cocktail while dancing around your living room in your underwear. Sing your heart out, laugh at some of the lyrics, and celebrate the happiness and joy of the holiday with a Joy to the World cocktail!

What you'll need:

- 1 oz Stolichnaya Premium Vodka
- 1 oz lavender syrup
- ½ oz fresh lemon juice
- 2 oz dry sparkling rose

Add Stolichnaya Premium Vodka, lavender syrup, and lemon juice into a shaker filled with ice. Shake. Strain into a coupe, and top with sparkling rose.



White Christmas

Dashing through the snow. Skiing. Sledding. Snow angels. Snow ball fights. Hopefully where ever you are this holiday season, you get to enjoy a white Christmas. There's something magical about sitting inside, warm around the fire, sipping on a White Christmas cocktail, and watching the snow fall outside on December 25.

You don't have to stay indoors to enjoy a white Christmas. There are lots of fun ways to enjoy the snow this Christmas by going outside. There's tobogganing (sledding), ice skating, winter hikes, walks through the snowy parks, snow ball fights, snow angels, horse drawn sleigh rides, and more. Head out doors to get your blood working, keeping you warm in the subzero temperatures.

And when you're done, pop back inside for some warmth by the fire, carols by the piano, and a delicious cocktail in hand: The White Christmas. You'll be feeling winter wonderlandalicious with every sip.

What you'll need:

- 12 oz Stoli Vanil
- 8 oz triple sec
- 1 (14 oz) can coconut milk
- ½ c fresh lime juice

Combine all ingredients into a blender. Blend until smooth. Pour into sugar-rimmed glasses and garnish with a fresh lime wheel and fresh cranberries.



Chocolate Candy Cane Martini

One of the quintessential items of the Christmas Season is the candy cane. What would the holiday season be without this sexy striped and minty deliciousness? From adorning a tree to having a reserved place in your mug of homemade hot cocoa, candy canes have a special place in many people's hearts this time of year. But how did this sweet treat become such a standard fix during our holiday season?

According to legend, a choirmaster in 1670 Cologne, Germany was sick of all the little kids chattering and being noisy during the Christmas Eve Nativity Scene. He had a local candy maker create sweet minty sticks, justifying giving kids candy by making candy canes into a hook at the end to remind the children of the shepherds that visited the newborn baby Jesus.

Whether this tale of the origins of the candy cane is true or not, stick candy on record was first referenced at the 1837 Exhibition of the Massachusetts Charitable Mechanic Association, where confections, including original stick

candies, were judged and critiqued. By 1920 and ever since, candy canes went from being rare handmade treats to mass-produced confectionaries, especially at Christmas. The rest, as they say, is history.

In honor of the everyone's favorite Christmas time candy, have a Chocolate Candy Cane Martini! Take the sweetness of candy canes to a whole new level with some Stoli Vanil goodness. You'll feel like a kid in a confectionary store all over again with this delicious cocktail.

What you'll need:

- 2 oz Stoli Vanil
- 1 oz Crème de cacao Liqueur
- 1 oz Peppermint Schnapps

Shake all ingredients with ice. Strain into a martini glass rimmed with crushed candy cane.



Christmas Cocoa

The cold and winter weather make you just want to sit in front of fire place simply sipping on hot chocolate. Maybe listening to a few Christmas carols while you're at it. Hot cocoa or chocolate is a freezing weather delicacy—a treat and a device to increase body temperature. Did you know that there is evidence of humans consuming chocolate and cocoa as early as 500 BC?

While there is archeological evidence that chocolate actually predates them, the Mayans were the first to use cacao and were using it to make chocolate drinks nearly 3,000 years ago. By the 1400s, the Aztec nobility were drinking a cold chocolate drink, and having cacao was a sign of stature and wealth. The Spanish conquistadors brought cacao back to Europe in the 1500s, and by the 17th century, the European aristocracy begin purchasing and consuming chocolate imported from the new world. By the 1800s, cocoa powder was developed and hot cocoa as we know it today was created.

This Christmas, when you make and pour yourself a cup of hot chocolate or hot cocoa, relish in your newfound knowledge of the history of hot cocoa and chocolate as we know it. Add a little Stoli Premium Vodka to the mix, and you've got the perfect hot chocolate adult beverage: the Christmas Cocoa.

What you'll need:

- 1 oz Stoli Premium Vodka
- ½ oz peppermint Schnapps
- ½ oz coffee liqueur
- 3 oz hot chocolate

Pour all ingredients into a cocoa powdered rimmed mug. Top with whipped cream and sprinkle with cocoa powder.



■ The Sugar Cookie

The best part of Christmas are the rituals and traditions each and every year. Holiday traditions may differ from person to person and household to household, but there a lot of common Christmas customs that millions of people engage in every year. Christmas isn't just for Christians: many countries, cultures, and faiths celebrate Christmas and its conventions, like having / attending holiday parties and giving gifts to family, friends, and coworkers.

Whether it is putting out milk and sugar cookies for Santa, hanging stockings, the highly sensitive debate on when to put up your Christmas tree, setting up Christmas lights (and when they should go up and be taken down), singing and listening to Christmas carols, mailing Christmas cards, which holiday parties to go to, what holiday movies to watch, and if you should serve ham, turkey, trout, or steak for Christmas dinner, there will always be highly cherished, time-honored Christmas traditions that everyone loves (or even modern Christmas traditions!).

Lots of holiday traditions center around food, drinks, and cooking. From gingerbread houses to Christmas sugar cookies, eggnog to deviled eggs, candy canes to candied ham, this is the season for all this yummy and delightful, including the Sugar Cookie cocktail. You'll be adding this delicious adult beverage to your annual Christmas traditions in no time!

What you'll need:

- 1 oz Stoli Vanil
- 1 oz vanilla Irish cream
- 2 oz half-and-half

Add all ingredients into a shaker filled with ice. Shake. Pour into a sprinkle-rimmed martini glass.



■ The Gingerbread Martini

“Run! Run! As fast as you can! But you cannot catch me. I am the Gingerbread Man!” While the Gingerbread Man story dates back to an 1875 St. Nicholas tale, gingerbread making first appeared in the 11th century Europe. After the publishing of the Brothers Grimm story Hansel and Gretel, the first gingerbread house began appearing in Germany in the early 1800s. These gingerbread houses became popular at Christmas in North America, imported during the holidays through German Pennsylvanian immigrants. The rest, as they say, is gingerbread history.

The tradition of baking gingerbread over the holiday season and decorating both gingerbread men and gingerbread houses is as engrained in Christmas as Christmas trees, stockings, and gift giving. Gingerbread houses have become so commercialized that there are gingerbread house making kits sold at grocery and department stores throughout Europe, Oceania, and North America.

When you think of Christmas, the holiday season, and what flavors go along with this time of year, gingerbread is always an immediate response. If you think you're too old to make a gingerbread house or make gingerbread man cookies, try mixing the Gingerbread Martini. The Gingerbread Martini is the drink for the holiday season. You don't have to run as fast as you can to get caught up in the season with the Gingerbread Martini.

What you'll need:

- 1 ½ oz Stoli Premium Vodka
- 1 ½ oz Irish cream
- 1 oz coffee liqueur
- 1 oz gingerbread syrup
- 1 scoop softened vanilla ice cream

Add all ingredients into a shaker filled with ice. Shake. Strain into a martini glass. Top with whipped cream and crushed gingerbread cookie.



The Grinch

“You’ll shoot your eye out!” One of the best parts of Christmas are all the holiday movies that you grew up with. Classics like Home Alone, White Christmas, Miracle of 34th Street, A Christmas Story, Christmas Vacation, It’s a Wonderful Life, and more. Then there’s the new one or the original How the Grinch Stole Christmas.

These classics are a part of Christmas that brings back nostalgic memories of love and comedic joy. If you’re feeling down or alone this Christmas, you don’t have to be a Grinch. Just play one of the OG Christmas flicks you grew up with and mix yourself up The Grinch cocktail.

Celebrate being alive, the friends and family you have, and the gay life you lead with The Grinch cocktail and cheers to your childhood.

You’ll laugh, you’ll cry. And hopefully, you won’t shoot your eye out. This Christmas, tune into the Christmas movie magic you simply live for each and every single holiday season. It’s a wonderful life, indeed, Mr. Grinch.

What you’ll need:

- 1 ½ oz Stoli Gluten Free Vodka
- 1 ½ oz melon liqueur
- ½ oz lemon juice
- 1 tsp simple syrup

Add all ingredients into a shaker filled with ice. Shake. Pour into a sugar-rimmed glass. Garnish with a fresh lime wheel.



■ Santa Clausmopolitans

Santa Claus is one of the most beloved characters in the world, especially, obviously at Christmas time. Is it simply cult celebrity fandom? Or is the man in the red suit more than meets the eye? While you think you may know Santa Claus, you might still be surprised at some of the fun facts about Kris Kringle:

While he has his own postal code, H0H 0H0, Santa Claus is technically Canadian because he lives at the North Pole.

He delivers the most packages of any logistics company in the world on a single day.

He has been the face of Coca-Cola since 1931 when the company used reimagined images of Santa Claus on their products.

Santa Claus' cloak used to be green, representing the winter solstice.

The image we know have and know of Santa Claus came about during the 1920's.

Santa Claus is a mythical result of a combination of people from different regions including Germany, the Netherlands, England, and New York, including the Dutch Saint Nicholas.

Cheers to the man with the bag! This Christmas blow your relatives and fellow holiday party goers away with your newfound, virtually useless except at this time of year, trivia about Santa Claus. And make a Santa Clausmopolitan in Santa Claus' honor!

What you'll need:

- 1 ½ oz Stoli Razberi
- 2 oz oz cranberry juice
- ½ oz triple sec
- ½ oz fresh lime juice

Shake all ingredients in a shaker full of ice. Strain into a sugar-rimmed martini glass. Garnish with fresh cranberries.

Get into the holiday spirit!

12 *Stoli* Cocktails of Christmas

DECEMBER 2018



www.TheHomoCulture.com

Please drink responsibly.