

Snowflakes & Silver Linings

To celebrate together, we encourage you to make one of our holiday drinks. Enjoy our Foundation Jack Frosty, B:CIVIC Sangria, Double Chocolate Hot Chocolate or Molson Coors' Leadership Extra Gold Lager.

Foundation Jack Frosty



Ingredients

1 cup of vodka	6 cups of ice
1 cup of Prosecco	1/2 cup of lemonade
1/2 cup of Blue Curaçao	
Lemon wedge for rim	
White sanding sugar for rim	

Directions

In a blender combine vodka, Prosecco, Blue Curaçao, lemonade and ice until combined. Run a lemon wedge around the rim of each glass then dip in sanding sugar. Pour frosties into rimmed glasses and serve immediately. View recipe from Delish.com.

B:CMC Cranberry Sangria



Ingredients

1/2 cup of whole cranberries	1 bottle of white wine
2 apples, diced and tossed with lemon juice	1 cup of seltzer water
1 cup of apple cider	Thinly sliced apple for garnish
1/4 cup of cranberry juice	

Directions

Add fresh fruit to a medium pitcher. Pour wine, cranberry juice, apple cider and seltzer over the fruit. Stir to combine. Cover pitcher and refrigerate until chilled, about one hour. Serve with thin apple slices for garnish. View recipe from Delish.com.

Non-Alcoholic: Double Chocolate Hot Chocolate



Ingredients

15 oz. bittersweet chocolate

2 oz. milk chocolate

1/2 cup of boiling water

3/4 cup of whole milk

1/4 cup of heavy cream

Marshmallows

Directions

In a medium bowl, combine the bittersweet chocolate with the milk chocolate. Add the boiling water and let stand for 1 minute. Whisk the chocolate mixture until it is smooth.

In a small saucepan, bring the milk and heavy cream just to a simmer. Add the chocolate mixture and whisk over moderate heat until hot. Remove the saucepan from the heat and add the whiskey.

Pour the hot chocolate into demitasse cups or small mugs, garnish with marshmallows, and serve. View recipe from Delish.com.

Molson Coors' Leadership Extra Gold Lager



No preparation needed

Sip on this cold brew or any other Molson Coors Beverage Company brands!

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