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# Santa's Helper, Holiday Spice & More Holiday Cocktails!

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by **The Queen of Style** (/user/pj-gach) on Dec 23, 2014

'T is the season for family, friends, parties and holiday cocktails too.

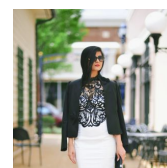
-PJ Gach



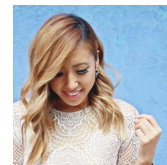

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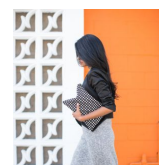
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(<http://www.thequeenofstyle.com/.a/6a00e554e5d8fe883301b8dobo46pi>) Family and friends are flying in for Christmas. You've got a full house. The menu's planned, but what about cocktails? This year, why not step away from the ordinary cocktail and serve **La Epifanía**, or the low cal (225 calories!) **Sparkling Peppermint Swirl**, or impress them with the **Knob Creek Torched Citrus Old Fashioned cocktail**. These and other tasty (including berry-flavored) cocktail recipes are after the jump.

## OCEAN Organic Vodka Santa's Helper

Photo credit Jessica Pearl



Distress Signals

(<http://www.thequeenofstyle.com/.a/6a00e554e5d8fe883301b8dobo4801970c-pi>)**Ingredients:**

1 1/2oz. **Ocean Organic Vodka**

(<http://oceanvodka.com/>)

2 Basil Leaves

8 Fresh Bing Cherries

1/2 oz. Lemon Juice

1/2 oz. Simple Syrup

1 oz. Prosecco

### **Directions:**

Muddle cherries and basil in a shaker. Add Ocean Organic Vodka, lemon juice, simple syrup, and ice and bruise. Strain into a champagne flute. Top with Prosecco.

### **Read 8 Classic Cocktails to Try Now**

(<http://www.thequeenofstyle.com/queer/2013/04/8-classic-cocktails-to-salute-the-new-season-of-mad-men.html>)

### **Basil Hayden's Holiday Spice**

Recipe by top NYC mixologist Joaquin Simo