

Darren Geraghty's Cocktails and Mocktails

The Santagria

A great drink this time of year is Santagria for everyone!

What's great about this is that you can make your own spiced berry cordial for this, but it can also be added to other cocktails/mocktails, even drinks for kids – and it gives a tasty spicy flavour.

If you want to make a drink for the kids you can use this. It's delicious warm. It can be added to a hot toddy too! Once you've filled the glass you can add garnish then – clementines, cinnamon sticks, cranberries – whatever you like. By adding the garnish to each glass it'll really elevate the drink!

Recipe: Non alcoholic Santagria

- *750ml red grape juice(shloer)*
- *100ml pineapple juice*
- *100ml orange juice*
- *50ml spiced blackcurrant cordial**
- *Juice half a lemon*
- *Add all to large punch bowl(large mixing bowl) ice to serve*
- *Garnish with sliced clementines, cinnamon sticks and cranberries*

*300ml good blackcurrant cordial brought to high simmer. Add 2 cinnamon sticks and 2 cloves.

Allow to simmer for 7mins on high, do not over boil.

Santagria can last conservatively in the fridge for 7 days, even longer depending on the pineapple / orange juice etc.

Same goes for the cordial – it would keep for 3 months once made and put in airtight container. Once opened lasts 2 weeks in fridge, one week if it's a sugar syrup.

Spiced Winter Berry Mule

- *50ml Istil 38 pink berry vodka*
- *100ml poachers ginger beer*
- *Half a lime wedged*
- *2 dash angostura bitters*
- *Add wedge of lime to bottom of glass (before pouring in the drink) and press with the end of a rolling pin or long spoon.*

By adding bitters and the pink berry in this recipe, it gives a spicy flavour.

You can go crazy then with the garnish – cranberries, pine needles – I’ve gone out to the garden to get them!! Rosemary is great too. Herbs are brilliant because they’re always at hand - availability is great!

And so why do you add lime to the glass that way rather than throwing in a wedge of lime? It’s called muddling! When you use the rolling pin and smush down on the lime – it releases the essential oils as well as the juice (which coats the glass) and so it gives an intense lime flavour and more depth of flavour.

Christmas Cosmopolitan

- *40ml Istil 38 vanilla vodka*
- *20ml triplesec (Cointreau)*
- *10ml spiced blackcurrant cordial*
- *Juice of a half a lime*
- *50ml pomegranate juice (or stay classic with cranberry)*

You don’t need shakers for this!! A clean jam jar is as good and just give it a good shake. You can also use a Nutribullet or blender. The Christmas Cosmo is a good opportunity to use some of that spiced blackcurrant cordial again!

Pour all over the ice in a suitable shaker vessel (shaker, jar with lid, protein shaker).

Shake hard and strain into your favourite stemmed glass.

If no shaker and you use a blender/ nutribullet, then use a tea strainer. Don't use too much ice when blending.

Non-alcoholic Hot Apple Toddy

- *20ml Highbank orchard syrup(or homemade apple syrup*)*
- *10ml lemon juice*
- *Half pinch of sea salt*
- *Add all to glass or cup and top with 80ml hot water*
- *Heat proof glass*
- *Clementine wedge studded with cloves*

*reduce 1 litre cloudy apple juice by 2/3

Take roughly 300mls left and add equal parts white granulated sugar.

Hot Toddys started off as a prescription from an Irish doctor over in Scotland which is why everyone talks about their medicinal qualities!

When making the apple syrup it's best to use a cloudy apple juice because of the pectin – gives it that sharp apple tartness which makes amazing syrup. But if you don't have the time or in need of a short cut – use honey!