



ACC ANNUAL CONFERENCE COCKTAIL RECIPE BOOK

Great Drink Recipes & Holiday Cocktails



A New Age
The Turning
Point of
Aviation



ACC **42nd** annual
Conference
& Exposition

VIRTUAL CONFERENCE

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Logout

This recipe book has been designed
using creative fall cocktail recipes
for the 42nd ACC Annual Conference
& Exposition.

Thank you to all who contributed!



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1

BEERS TO SPREAD HOLIDAY CHEERS



1.1 | BEERS TO SPREAD HOLIDAY CHEERS



BREWERY

MUST TRY BEER

A background image showing several hands holding and clinking beer mugs filled with golden beer and white foam. The image is slightly faded to serve as a background for the table.

Great Lakes Brewing Co.	Christmas Ale
Tröegs Brewing	Made Elf
Revolution Brewing	Fistmas
Bell's Brewery	Christmas Ale
Deschutes Brewery	Jubelale
Sierra Nevada Brewing	Celebration Ale
The Lost Abbey	Gnoel de Abbey
Jolly Pumpkin Artisan Ales	Noel de Calabaza
Boston Beer Company	Samuel Adams Winter Lager
Victory Brewing	Winter Cheers



2.1 | EGGNOG À LA BRANCA



Ingredients

- 2 whole eggs
- 3 oz sugar
- .5 tsp freshly grated nutmeg
- 6 oz whole milk
- 4 oz heavy cream
- 2 oz spiced rum
- 1.5 oz pisco
- .75 oz Fernet Branca

Method

1. *Make the Drink:* Beat eggs on low in a home blender for about thirty seconds then begin adding, slowly, the sugar. Once sugar is all in, add the rest of the ingredients and blend. Chill before serving.

2. *Garnish:* Garnish with freshly ground nutmeg.



2.2 | APRICOT BLOSSOM



Ingredients

- 4 Mint leaves, plus one sprig for garnish
- 1/4 oz. Simple syrup
- 1 1/2 oz. Brewed orange spice tea, chilled
- 1 oz. Medium-bodied rum
- 1/2 oz. Apricot liqueur
- 1/2 oz. Lemon juice

Method

1. *Make the Drink:* In a cocktail shaker, muddle together the mint leaves and simple syrup so the mint releases its oils.
2. *Shake:* Fill the shaker with ice, add the remaining ingredients, and shake vigorously. Pour into a coupe or martini glass
3. *Garnish:* Garnish with mint sprig.





3.1 | HARVEST MARGARITA



Ingredients

- 2 ounces tequila
- 1 1/2 ounces chilled Spiced Simple Syrup
- 1/2 ounce freshly squeezed lime juice
- Few dashes bitters
- Ice
- Lime wedge, for garnish

Method

1. *Make the Drink:* Combine the tequila, simple syrup, lime juice, bitters and ice in a cocktail shaker and shake.
2. *Garnish:* Serve straight up or on the rocks with a lime wedge for garnish.





4.1 | CINNAMON BOURBON OLD FASHIONED WITH BRÛLÉED ORANGES



Ingredients

- 1 thin orange slice
- 1 teaspoon granulated sugar
- 2 ounces (1/4 cup) bourbon
- 1/4 cup Orange Juice
- 1 dash orange bitters
- 1-2 ounces (2-4 tablespoons) cinnamon syrup
- Sparkling water, for topping (optional)
- Cinnamon stick and fresh rosemary, for serving (optional)

Method

1. *Brûléed Oranges:* Sprinkle one side of each orange slice with sugar. Heat a small skillet over medium-high heat. Place the orange slices, sugar side down, in the skillet and sear for 2-3 minutes, until lightly caramelized. Remove from pan and let cool.
2. *Make the Drink:* In a cocktail shaker, combine the bourbon, orange juice, orange bitters, and 2 tablespoons of the cinnamon syrup. Shake to combine.
3. *Strain:* Strain into a glass. If desired top with sparkling water. Garnish with a cinnamon stick, rosemary, and a brûléed orange slice.



4.2 | BOURBON MILK PUNCH



Ingredients

- Caramel, for rimming glasses
- 2 tbsp. Cinnamon sugar
- 1 (1.5-qt.) Container vanilla ice cream
- 1 c. Bourbon
- 1 tsp. Pure vanilla extract
- 1 tsp. Honey
- 1 tsp. Ground cinnamon, plus more for garnish
- Whipped cream, for garnish

Method

1. *Sugar the Rim:* In a shallow dish, rim two glasses with caramel and cinnamon sugar and set aside.
2. *Blend the Drink:* In a blender, combine ice cream, bourbon, vanilla, honey, and cinnamon and blend until smooth. Pour mixture into glasses and garnish with whipped cream and ground cinnamon.
2. *Garnish:* Pour mixture into glasses and garnish with whipped cream and ground cinnamon.



4.3 | THE UNNECESSARY NOISE



Ingredients

- 1 1/2 parts Maker's Mark Bourbon
- 3/4 parts Aperol Aperitif
- Absinthe
- 1 dash Rhubarb Bitters
- 1 splash Dolin Blanc Vermouth De Chambrey
- Garnish Orange Zest

Method

1. *Ice:* Rinse a martini glass with a little absinthe and ice, stir and let sit and bind to the glass.
2. *Make the Drink:* Fill a shaker with ice, add the Maker's Mark Bourbon, Aperol, bitters and vermouth. Stir gently. Discard the ice and absinthe. Strain the cocktail into the glass.
3. *Garnish:* Garnish with a strip of orange zest.



4.4 | MAPLE PERFECT MANHATTAN



Ingredients

- 2 ounces rye
- 1/2 ounce dry vermouth
- 1 tablespoon pure maple syrup
- 2 dashes bitters
- Ice
- Pickled cherries

Method

1. *Make the Drink:* Fill a shaker with ice, add the rye, vermouth, maple syrup and bitters into cocktail shaker.
2. *Ice:* Shake it up, pour over good ice in a rocks glass.
3. *Garnish:* Garnish with skewered cherries.





5.1 | AVIATION



Ingredients

- 2 ounces gin
- 3/4 ounce fresh lemon juice
- 1/2 ounce maraschino liqueur
- 1/4 ounce crème de violette
- Ice

Method

1. *Make the Drink:* Combine all ingredients in a cocktail shaker.
2. *Ice:* Add ice and shake for about 30 seconds, or until a frost forms on the shaker. Double strain into a cocktail glass.
2. *Garnish:* Garnish with a cocktail cherry or lemon twist.



5.2 | THANKSGIVING NEGRONI



Ingredients

- 1 oz Spiced Simple Syrup (recipe below)
- 1 oz gin
- 1 oz dry vermouth
- 1 oz Campari
- Orange slice
- Fresh sage for garnish

Method

1. *Make the Drink:* In a rocks glass, combine ingredients and stir.
2. *Ice:* Add ice to the glass.
3. *Garnish:* Garnish with orange slice and fresh sage.





6.1 | CLASSIC WHITE RUSSIAN



Ingredients

- Ice cubes
- 2 oz. Kahlua
- 2 oz. vodka
- 2 oz. heavy cream

Method

1. *Ice:* Fill a rocks glass with ice.
2. *Make the Drink:* Pour Kahlua and vodka into glass. Pour heavy cream over top and serve.



6.2 | APPLE CIDER MOSCOW MULE



Ingredients

- 4 oz apple cider
- 2 oz ginger beer
- 2 oz Vodka
- 3/4 oz lime juice

Method

1. *Make the Drink:* In a mixing glass, stir together apple cider, ginger beer, vodka, and lime juice.
2. *Ice:* Pour over a copper glass or mug filled with ice.
3. *Garnish:* Garnish with cinnamon stick, rosemary, apple slices, and lime.





7.1 | THANKSGIVING SANGRIA



Ingredients

- 1 1/2 ounces Cocchi Americano Bianco
- 1 (750 ml) bottle dry white wine
- 1 cup apple cider
- 1/2 cup brandy
- 1/2 cup pumpkin butter (or apple butter)
- 1/4 cup lemon juice
- 2-4 tablespoons pure maple syrup (to taste)
- 2 honeycrisp apples, sliced
- 2 blood oranges, sliced
- 1 cup pomegranate arils
- 3 cinnamon sticks
- 1-2 (12 ounce) ginger beers
- Star anise, for garnish (optional)

Method

1. *Make the Drink:* In a large pitcher, combine all the ingredients except the ginger beer. Stir and then place in the fridge to chill. Before serving, add the ginger beer.
2. *Ice:* Fill each glass with ice and pour the sangria over the ice. If desired top with more ginger beer.



7.2 | WHITE NOISE



Ingredients

- 1 1/2 ounces Cocchi Americano Bianco
- 1 ounce elderflower liqueur
- 2 ounces club soda
- Grapefruit twist, for garnish

Method

1. *Make the Drink:* Place the Cocchi Americano Bianco and elderflower liqueur in a chilled double old fashioned glass.
2. *Ice:* Fill the glass with ice, and then top with the soda water. Stir gently to incorporate.
3. *Garnish:* Garnish with a grapefruit twist.





8.1 | RHUBARB MIMOSA MOCKTAIL



Ingredients

- 16 ounces all-natural orange juice
- Rhubarb infused-water
- 24 ounces Health-Ade The Original (1-1/3 bottles)
- Orange wheels, for garnish
- Rhubarb curls, for garnish

Method

1. *Make the Drink:* Pour chilled rhubarb water into a 50 oz pitcher. Add orange juice and Health-Ade.
2. *Stir:* Stir with a long bar spoon.
3. *Garnish:* Garnish with orange wheels, if desired. Pour into chilled champagne flutes. Use a vegetable peeler to slice ribbons of rhubarb. Garnish each glass with a ribbon and serve.



8.2 | COFFEE FRAPPE MOCKTAIL



Ingredients

- Ice cubes
- 2 bar spoons of coffee powder
- 2/3 oz of caramel syrup
- 1 chilled Perrier

Method

1. *Make the Drink:* Pour the coffee powder and caramel syrup into a blender cup. Add a bit of Perrier and stir well to dilute the coffee powder. Then add 5 oz (15 cl) of chilled Perrier.
2. *Blend:* Blend the cocktail until foamy.
2. *Ice:* Pour mixture into a tall glass with ice cubes.



8.3 | SPARKLING APPLE CIDER



Ingredients

- 3 oz. Apple Cider
- Apples
- Spindrift Lemon

Method

1. *Make the Drink:* Pour cider over ice, top with Spindrift Lemon and garnish with apple slices.





9.1 | RHUBARB-INFUSED WATER



Ingredients

- 8 ounces water
- 2 ounces honey
- 2 cups rhubarb, sliced into 1/2" pieces

Method

1. Add water, honey, and rhubarb to a small saucepan set over medium heat.
2. Lower to a gentle simmer and stir well. Simmer 5 minutes.
3. Remove from the heat and let the rhubarb flavor infuse water, about 30 minutes.
4. Strain into a mason jar and chill until cold.



9.2 | CINNAMON SYRUP



Ingredients

- 1/3 cup real maple syrup
- 2 sprigs fresh rosemary
- 2 cinnamon sticks

Method

1. In a medium pot, bring 1/3 cup water, the maple syrup, rosemary, and cinnamon to a boil.
2. Boil 3-5 minutes, then remove from the heat. Let cool. Keep in the fridge for up to 2 weeks.



9.3 | SPICED SIMPLE SYRUP



Ingredients

- 1/2 cup sugar
- 1/2 cup water
- 2 cinnamon sticks
- 3 star anise stars
- 1 tsp of black peppercorns

Method

1. In a medium pot, combine ingredients and bring to a simmer and turn off heat, stirring until sugar is dissolved.
2. Let steep off heat but on the stove for at least 15 minutes
3. Remove from stove and allow to cool completely. Syrup will keep in an air tight container for up to 2 weeks in the fridge.





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