

TheFIRM

public relations

marketing

ConFIRMed Foodies

Holiday Recipe Book

Whether you're looking to "wow" your guests with a new dish this holiday season or you're in the mood for a treat, we hope you enjoy some of our Firm-favorite recipes!

Savor

- Jasen's "Don we Now our Gay Bruschetta".....
- Saveria's Candy Cane Caprese.....
- Paula's Olive Aromatiche.....

Sip

Nice (Non-Alcoholic)

- Solveig's Mom's Jingle Juice Joyride Punch.....
- Mikey's Cherry Jubilee Mocktail.....
- Darian's Comfy Cozy Cider.....

Naughty (Enjoy Responsibly!)

- Jolly Joe's Irish Whiskey Old Fashioned.....
- Jesse's Dulce de Jesse Espresso Martini.....
- KC's Christmas Morning Bloody Mary.....
- Lauren's Santa on the Beach.....
- D'Andre's Crimson Sour Cocktail.....
- FiFi's Drink of Life.....



Savor

Jasen's "Don We Now Our Gay Bruschetta"

For me, this has been a 100% hit when I've made it to take to parties or when hosting on my own!

Ingredients

- 1 baguette
- 3 tbsp. olive oil
- 3-4 garlic cloves, minced
- 1 tsp. snipped fresh rosemary or 1/4 tsp. dried, crushed rosemary
- 1 cup apricot preserves
- 1/3 tsp. finely grated lemon peel
- 8 oz. thinly sliced brie. cheese
- 1/3 cup toasted, chopped almonds

Directions

1. Cut bread diagonally into 1/2 slices. Stir together olive oil, garlic, and rosemary; brush mixture over sliced bread.
2. Bake at 400 degrees until bread just starts to brown.
3. Combine preserves and lemon peel, add a dollop in the center of each browned slice.
4. Top with slice of brie and toasted almonds. Return to oven and bake until cheese melts.



Saveria's Candy Cane Caprese

Growing up Italian, caprese is always a part of our Sunday dinner lineup. Here is a festive twist on the classic appetizer that is guaranteed to be a crowd pleaser at your next holiday party!

Ingredients

- pre-sliced mozzarella log
- large, fresh tomatoes
 - fresh basil
 - balsamic glaze
 - olive oil
- salt and pepper (to taste)

Directions

1. Pick your favorite holiday dish or charcuterie board. Size accordingly to amount of people you plan to serve.
2. Salt and pepper your tomato slices before assembly.
3. Start at the top end of the candy cane shape and alternate layering a slice of mozzarella, basil, and a tomato slice until you get a large candy cane shape.
4. Drizzle olive oil and balsamic glaze on top.
Buon appetito!



Paula's Olive Aromatiche

My great-grandmother, Lena, was born in Sicily and raised among the family olive groves. Olives were a staple in her home as part of a meal or a spuntino (snack). Olive oil was also plentiful and part of her daily meals, and she swore by it for its beauty and health benefits.

This is a recipe she brought with her when she immigrated to the United States, and it has become a tradition to make it in her honor to have it for special events, holidays and Sunday supper. Buon appetito!

Ingredients

- 1/2 lb. oil-cured black olives
- 1/2 lb. pitted green olives, drained
- 1/2 cup extra virgin olive oil
- 2 tbsp. balsamic vinegar
- 2 cloves garlic, finely minced
- 1 tsp. coarsely chopped fresh rosemary leaves
- 1/2 tsp. red pepper flakes
- grated zest of 1 orange and 1/2 lemon
- pinch of brown sugar

Directions

1. In a bowl, combine olives. with olive oil, vinegar, garlic, rosemary, red pepper flakes, orange and lemon zests, and brown sugar.
2. Stir well and allow to marinate for an hour or more.
3. Serve at room temperature and enjoy!





Sip

Solveig's Mom's Jingle Juice Joyride Punch

When we were kids, our mom made this punch every Christmas in her classic 70s punch bowl, which I still have. We loved it and would practically make ourselves sick drinking so much of it. I have great memories of toasting with my two brothers and parents and celebrating the holidays together.

Ingredients

- 3 cups pineapple juice, chilled
- 3 cups orange-grapefruit juice, chilled
- 1 quart. lemon-lime carbonated beverage, chilled
- 1 cup lime or lemon sherbet (any sherbet will do)

Directions

1. Mix juices and lemon-lime carbonated beverage in a large (preferably 1970s) punch bowl.
2. Spoon scoops of sherbet into the punch bowl.
3. Serve immediately.



Mikey's Cherry Jubilee Mocktail

Named after one of the most beautiful and captivating performers I know, this show-stopping mocktail is the perfect drink to impress every guest.

Ingredients

- 3 oz. egg nog
- 3 oz. root beer
- 1 oz. maraschino cherry syrup (from the jar)
- 1 oz. whiskey alternative (optional)
- pinch of cinnamon and nutmeg
- 1 maraschino cherry and a sprinkle of nutmeg to garnish

Directions

1. Pour the root beer into a sophisticated glass.
(Just like Cherry Jubilee, presentation is key!)
2. In a shaker, mix the egg nog, whiskey alternative, a dash of cinnamon and nutmeg until frothy and pour over the root beer.
3. Slowly pour the cherry syrup into the glass.
4. Top the drink with a sprinkle of nutmeg, add the cherry on top and have a jubilee!



Darian's Comfy Cozy Cider

The ambiance of a crackling fireplace just isn't complete unless you've got something to warm your hands with. Please enjoy this warm, gooey, and creamy treat that I've perfected over my three years of working as a barista at a totally nondescript green coffee shop.

Ingredients

- 6-8 oz. of your favorite apple juice mix, warmed (Kroger's honey crisp juice is recommended)
- 1-2 tbsp. Torani caramel syrup
- cinnamon powder
- whipped cream

Directions

1. Warm your apple juice mix with your preferred method of warming (microwave, heated milk frother, etc.)
2. Pour Torani Caramel into your mug, just enough to coat the bottom.
3. Shake cinnamon powder just once over the caramel.
4. Pour your hot apple juice slowly over the caramel, using a spoon to thoroughly mix your caramel and cinnamon.
5. Top with whipped cream, caramel, and cinnamon.
6. For an adult twist, add just a bit of bourbon to your liking!



Jolly Joe's Irish Whiskey Old Fashioned

There's nothing like enjoying a classic Old Fashioned with a twist during the holidays.

Ingredients

- 1 sugar cube
- 4 dashes of Angostura aromatic bitters
- 3 dashes of Angostura orange bitters
- ice sphere
- 1/4 cup of Irish whiskey (Red Breast 12 Year preferred)
- orange peel
- cinnamon stick
- 2 Luxardo maraschino cherries
- 2 canned or fresh cranberries

Directions

1. Set one sugar cube at the bottom of a glass, add a dash of both aromatic and orange bitters on top, and muddle to crush the cube.
2. Once the sugar and bitters are well-muddled, set the ice sphere in the glass.
3. Pour whiskey over the ice and use a cinnamon stick to stir the beverage.
4. Twist or pinch an orange peel over the beverage to express the natural oils and drop the peel directly into the beverage.
5. Add maraschino cherries and cranberries, and stir one last time with your cinnamon stick before enjoying!



Jesse's Dulce de Jesse Espresso Martini

It's like a Vodka Red Bull, but for a slightly more refined booze consumer. A.K.A, what I am currently consuming with my friends when we're feeling fancy.

Ingredients

- 1.5 oz. caramel vodka (Florida-bred VG Vodka is always a winner!)
 - 1.5 oz. of vodka
 - 1 oz. Kahlua
- 1 oz. cold brew concentrate, preferably sourced from washed Central American/Colombian beans

Directions

1. Shake liquid concoction over two ice cubes.
2. Strain into a martini glass.
3. Garnish with coffee bean shavings.
4. Lean back in your chair, cheers that glass, and feel fancy. Enjoy.



KC's Christmas Morning Bloody Mary

In our household on Christmas morning, the children munch on pancakes and eggs while father enjoys a more piquant, full-flavored liquid breakfast.

Festive jingles fill the air and the doggies chew joyfully on their holiday snacks. The fireplace crackles as the family exchanges gifts and laughter beside the tree, while the Bloody Marys keep pouring until nap time at noon -- *zZZzzZzzzzZzz*

Ingredients

- 3 oz. vodka
- 3 oz. tomato juice
- 1/2 oz. lime juice
- 1 dash of Worcestershire sauce
- 1/4 tsp. horseradish
- a few drops of hot sauce (adjust to taste)
- Tajin seasoning for rimming
- ice cubes
- Garnishes: celery stalk, lemon wedge, cocktail onions, pickle spear, olives, and salty meat.

Directions

1. Rim the glass; take a lime wedge and run it along the rim of the glass to moisten it. Dip the moistened rim into Tajin seasoning to coat the edge of the glass.
2. Mix the base; In a shaker, combine vodka, tomato juice, lemon juice, Worcestershire sauce, horseradish, hot sauce, salt, and pepper.
3. Shake and strain; Fill the shaker with ice and shake the mixture well to combine and chill the ingredients. Strain the mixture into a Tajin-rimmed glass filled with ice.
4. Garnish the Bloody Mary with a celery stalk, wedge of lime, and any additional garnishes you prefer, such as a pickle spear, cocktail onion, or piece of crispy bacon or shrimp.



Lauren's Santa on the Beach

If you're looking for something fruity, sweet and delicious, try the Santa on the Beach! With a winter spin on the classic Sex on the Beach cocktail, you'll be sipping on holly jolly sweetness in no time.

Ingredients

- 1 oz. vodka (or 2 oz. if you want the "LA Special"!)
 - 1 oz. peach juice
 - 3 oz. orange juice
 - 3 oz. cranberry juice
 - 1/2 oz. Grenadine
- whipped cream and sprinkles

Directions

1. Pour vodka, peach, orange and cranberry juice.
2. Pour grenadine and stir the liquid mixture.
3. For extra razzle dazzle, spray as much whipped cream as you would like.
4. For a super fancy drink, add a dash of sprinkles over the whipped cream and enjoy!

Pro tip: if you craft this cocktail in your kitchen while jamming to "Last Christmas" by Wham! it will instantly taste 10x better.



D'Andre's Crimson Sour Cocktail

Elevated, slightly festive, warm, deep and refreshing, the Crimson Sour is a holiday twist on my favorite cocktail -- the Whiskey Sour, which was the first drink I ever ordered... *legally* ;)

Ingredients

- 3 oz. whiskey (preferably bourbon)
- 3 oz. freshly squeezed lemon juice
- 3 oz. cranberry simple syrup
- 4 tsp. egg whites - one large egg is around 6 tsp (optional)
- fresh or sugared cranberries and/or rosemary sprigs to garnish

Directions

1. Place the whiskey, lemon juice, cranberry simple syrup and egg whites (optional) in a cocktail shaker.
2. Seal shaker and shake vigorously for 10 seconds.
3. Add ice to the shaker, reseal, and shake again for another 10 seconds to chill.
4. Strain into glasses filled with ice and garnish cocktails with cranberries and/or a rosemary sprig.

To Make Cranberry Simple Syrup:

1. Stir together 2 cups cranberries, 2 cups sugar and 2 cups water.
2. Bring to a boil and continue to cook until cranberries begin to burst.
3. Lightly mash berries with a fork and strain fruit through a fine mesh strainer
4. Discard solids and set bowl aside to cool completely.



FIFI'S
Drink of
LINE

Water

