

Mrs. Claus's Merry Martini: The Sweet & Easy Holiday Cocktail Recipe

? The Mrs. Claus Cocktail: Your New Favorite Festive Drink



TIME
30 min

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INGREDIENTS

This cocktail serves 1. Adjust quantities as needed to make a batch!

For the Drink: 2 oz Vanilla Vodka 1 oz White Chocolate Liqueur (like Godiva or similar cream liqueur) 1 oz Cranberry Juice (plain, not cocktail blend) 1/2 oz Grenadine Ice cubes:

For the Garnish (Highly Recommended!): 1/4 cup Crushed Peppermint (from hard candies or candy canes) 1 Tbsp Simple Syrup (or melted white chocolate) 1 Candy Cane:

DIRECTIONS

1. Steps for the : Recipe
2. Prepare the : Glass:
3. On a small plate, spread out the crushed peppermint. Dip the rim of your martini glass into a shallow dish of simple syrup (or melted white chocolate), then gently roll the coated rim in the crushed peppermint until fully coated. Set the glass aside.
4. Combine : Ingredients:
5. Fill a cocktail shaker halfway with ice cubes. Add the vanilla vodka, white chocolate liqueur, cranberry juice, and grenadine.
6. Shake : Until Chilled:
7. Seal the shaker tightly and shake vigorously for 15-20 seconds. You want the outside of the shaker to be frosty cold. This ensures the drink is perfectly chilled and properly mixed.
8. Pour and : Garnish:
9. Strain the mixture carefully into the prepared martini glass, being mindful not to disturb the peppermint rim.
10. Final : Flourish:
11. Hang a small candy cane on the side of the glass. Serve immediately and enjoy the holiday cheer!

SWAPS & NOTES

White Chocolate Liqueur: If you can't find this, you can substitute it with a rich cream liqueur like Bailey's Irish Cream, though it will change the color slightly.

Vanilla Vodka: Regular vodka works in a pinch, but the vanilla adds a crucial layer of warm, sweet flavor that really makes the cocktail feel festive.

Grenadine: This is mostly for color and sweetness.

You can swap it for raspberry liqueur (like Chambord) for a deeper berry note, but use slightly less.

TIPS FOR SUCCESS

Chilling is Crucial: Always chill your martini glasses in the freezer for at least 30 minutes before mixing.

A cold glass keeps your cocktail colder for longer, maximizing that crisp, refreshing taste.

Use Quality Ingredients: Because there are only four main ingredients, the quality of each shines through.

Use high-quality vanilla vodka and a creamy, well-flavored white chocolate liqueur.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/mrs-clauss-merry-martini-the-sweet-easy-holiday-cocktail-recipe/>