

Cheers to Christmas: The Mistletoe Cocktail You Need This Holiday Season

The Mistletoe Cocktail: Our Favorite Sweet, Tangy, and Festive Holiday Sip



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30 min

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INGREDIENTS

Step 3: Shake:

Step 4: Strain and Top:

Step 5: Garnish and Serve:

Tips for Success:

The Power of Fresh Lime: I cannot stress this enough—freshly squeezed lime juice is a game-changer. The vibrant, slightly acidic edge is what prevents this cocktail from tasting flat or overly syrupy.

Pre-Chill Your Glasses: For an extra-cold, luxurious experience, put your serving glasses in the freezer for 15-30 minutes before mixing the drink.

Make it a Punch: To serve a crowd, multiply the ingredients by the number of servings needed (leaving out the club soda). Mix everything in a large pitcher and store it in the refrigerator.

Just before serving, pour the chilled mixture over ice and top each glass with club soda individually to keep the fizz fresh.

Sugared Cranberry Hack: To make sugared cranberries, simply roll them in simple syrup, let them dry slightly, and then toss them in granulated sugar. They look like little edible ornaments!

Serving Suggestions and Pairings:

Appetizers: The crisp acidity of the Mistletoe Cocktail works wonders against rich, salty starters. Try pairing it with classic charcuterie, Baked Brie Appetizer, or even a warm, cheesy dip

like my Beer Cheese Dip.

Dinner Pairings: If serving this with dinner, opt for lighter holiday fare, such as roasted chicken or turkey breast, rather than heavy red meat.

Dessert Complements: The cranberry tartness is a wonderful counterpoint to rich chocolate desserts. Consider pairing it with a slice of No-Bake Oreo Cream Pie or classic Chocolate Chip Cookie Dough Brownie Bombs.

Nutritional Information (Per Serving, Estimated):

Calories: 150-180 kcal

Carbohydrates: 18-25 g

Alcohol: Approx. 1.8-2.0 standard drinks (based on 40% ABV vodka and liqueurs)

Storage and Leftover Tips:

Mix Base Only: Combine all ingredients except the club soda in a large sealed container.

Refrigerate: Store the base mix in the refrigerator for up to 3 days.

Serve Fresh: When ready to serve, pour the chilled base over ice and top with fresh club soda to maintain maximum fizz.

More Recipes You Will Love:

For another fantastic, fruit-forward celebratory drink, try this beautiful Rainbow Sangria.

Looking for a classic, simple cocktail? My Classic Margarita Recipe is a year-round winner.

For warm-weather vibes or a lighter drink, you can't go wrong with a Refreshing Strawberry Mojito.

If you're serving a younger crowd (or need a delightful non-alcoholic punch base), this Blueberry Lemonade is always a hit.

And if you are more of a dessert-drink person, give The Slippery Drank a look!

Final Thoughts:

DIRECTIONS

1. This is a simple, shaken cocktail that comes together in minutes.
2. **Step 1: Prep the Shaker:** Fill a cocktail shaker halfway with ice cubes. You need plenty of ice to ensure the cocktail gets properly chilled.
3. **Step 2: Combine the Ingredients:** Add the 1 ½ oz vodka, 1 oz cranberry juice, ½ oz Triple Sec, ½ oz fresh lime juice, and ½ oz simple syrup (if using) into the shaker.
4. **Step 3: Shake:** Place the lid on the shaker tightly and shake vigorously for about 15-20 seconds. The outside of the shaker should be frosty and very cold. This ensures the ingredients are perfectly mixed and chilled.
5. **Step 4: Strain and Top:** Fill your serving glass (a coupe, martini glass, or rocks glass works well) with fresh ice. Strain the cocktail mixture into the glass. Top with the 1 oz of club soda for that necessary fizzy finish.
6. **Step 5: Garnish and Serve:** Garnish with the sugared cranberries and a sprig of rosemary. Serve immediately and enjoy the cheer!
7. **Tips for Success: The Power of Fresh Lime:** I cannot stress this enough—freshly squeezed lime juice is a game-changer. The vibrant, slightly acidic edge is what prevents this cocktail from tasting flat or overly syrupy.
8. **Pre-: Chill Your Glasses:** For an extra-cold, luxurious experience, put your serving glasses in the freezer for 15-30 minutes before mixing the drink.
9. **Make it a : Punch:** To serve a crowd, multiply the

ingredients by the number of servings needed (leaving out the club soda). Mix everything in a large pitcher and store it in the refrigerator. Just before serving, pour the chilled mixture over ice and top each glass with club soda individually to keep the fizz fresh.

10. Sugared : Cranberry Hack: To make sugared cranberries, simply roll them in simple syrup, let them dry slightly, and then toss them in granulated sugar. They look like little edible ornaments!
11. Serving Suggestions and Pairings: This festive cocktail pairs beautifully with holiday appetizers and celebratory desserts.
12. Appetizers: The crisp acidity of the Mistletoe Cocktail works wonders against rich, salty starters. Try pairing it with classic charcuterie, Baked Brie Appetizer, or even a warm, cheesy dip like my Beer Cheese Dip.
13. Dinner : Pairings: If serving this with dinner, opt for lighter holiday fare, such as roasted chicken or turkey breast, rather than heavy red meat.
14. Dessert : Complements: The cranberry tartness is a wonderful counterpoint to rich chocolate desserts. Consider pairing it with a slice of No-Bake Oreo Cream Pie or classic Chocolate Chip Cookie Dough Brownie Bombs.
15. Nutritional Information (Per Serving, Estimated):
Calories: 150-180 kcal
16. Carbohydrates: 18-25 g
17. Alcohol: Approx. 1.8-2.0 standard drinks (based on 40% ABV vodka and liqueurs)
18. Note: This is a loose estimate and will vary significantly based on the specific brands of vodka, cranberry juice (cocktail vs. 100% juice), and whether simple syrup is added.
19. Storage and Leftover Tips: Cocktails are best enjoyed immediately! However, if you are making a batch ahead of time (as suggested in the Tips for Success section):
20. Mix : Base Only: Combine all ingredients except the club soda in a large sealed container.
21. Refrigerate: Store the base mix in the refrigerator for up to 3 days.
22. Serve : Fresh: When ready to serve, pour the chilled base over ice and top with fresh club soda to maintain maximum fizz.
23. More Recipes You Will Love: If you enjoyed the bright, refreshing, and festive notes of the Mistletoe Cocktail, be sure to check out these other favorite sips and treats:
24. For another fantastic, fruit-forward celebratory drink, try this beautiful Rainbow Sangria.
25. Looking for a classic, simple cocktail? My Classic Margarita Recipe is a year-round winner.

SWAPS & NOTES

Ingredient Measurement Notes Vodka (Plain or Cranberry-Infused) 1 ½ oz Use a mid-range or premium vodka

for the best flavor.

Cranberry Juice 1 oz Look for 100% juice or cranberry cocktail.

Triple Sec or Orange Liqueur ½ oz Cointreau or Grand Marnier works great, too.

Fresh Lime Juice % oz Freshly squeezed makes all the difference!

TIPS FOR SUCCESS

The Power of Fresh Lime: I cannot stress this enough-freshly squeezed lime juice is a game-changer.

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Make it a Punch: To serve a crowd, multiply the ingredients by the number of servings needed (leaving out the club soda).

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

Original recipe: <https://chefmaniac.com/cheers-to-christmas-the-mistletoe-cocktail-you-need-this-holiday-season/>