

2023

Brotherhood's, Hot Holiday Menu, Date unknown

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"Brotherhood's, Hot Holiday Menu, Date unknown" (2023). *Diane Whitman donations*. 67.
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RECIPES

WINTER COMFORT

- 1 bottle Holiday
- 1 bottle Port
- 1¾ c. Vodka
- ¼ c. whole blanched almonds
- ½ c. seedless raisins

Put 1 cup Port in saucepan, add almonds and raisins. Cover and simmer gently for 10 minutes. Add Holiday, rest of Port and Vodka. Bring to boiling point but *do not boil*. Remove from heat immediately. Serve in heated mugs or small glasses. Dot each with a few almonds and raisins.

Serves 15

GLOW BERRY

- 2 bottles Holiday
 - 2 (1 pt.) bottles cranberry juice cocktail
- Combine wine and juice. Simmer until hot (*do not boil*). Serve in preheated mugs or cups.

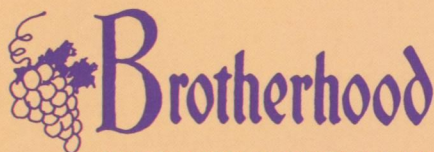
Serves 15

LUV PUNCH

- 3 bottles Brotherhood Pink Champagne (chilled)
- 1 c. Brandy
- 4 cans (6 oz. size) frozen lemon-raspberry punch (slightly thawed)
- Maraschino cherries

Put all ingredients, except the cherries in large punch bowl. Serve over ice and garnish.

Makes 30 servings



AMERICA'S OLDEST WINERY
WASHINGTONVILLE, N.Y. 10992

BROTHERHOOD'S HOT HOLIDAY



As versatile as it is tantalizing—served hot or straight—Holiday is made only by Brotherhood, America's oldest winery. It's saucy... sweet... spicy... tart... and historic!

Serve it *hot* these freezing, blustery months... to welcome (and warm up) your guests... to thaw out yourself when you have been scraping ice off the windshield.

Mulled wine in our country goes back before the Revolution, quaffed piping hot in tavern, inn and household. Now Brotherhood carries on this Colonial tradition with Hot Holiday.

HOLIDAY

The only difference today is that the herbs, sweets and spices which are the secret of its flavor and aroma, are already captured in the wine itself. You need add nothing—not even a garnish. Simply pour it into a saucepan and heat (*do not boil*)...serve and savor.

You will also find that Holiday straight is an excellent mixer. Try it next time you make cocktails. And for those gourmet dishes! Spike your sweet-and-sour spareribs with a dash, for instance, or your fruit cup.

Did you taste Holiday when you visited Brotherhood? We serve it *hot* during cold weather when you come up for a free Winery tour.* (Incidentally, a bottle of Holiday is a happy choice for a gift or little surprise for the family.)

SPARKLING WINES

Even wines are sparkling these brilliant (or gloomy) winter days—if you have any of Brotherhood's three superlative ones on hand! Each is made from New York State's rarest wine-grapes, renowned the world over. Connoisseurs everywhere agree that New York State champagnes and other sparkling wines rank with the greatest.

To crown *your* celebrations, choose one of Brotherhood's peerless three: Champagne, Pink Champagne, Sparkling Burgundy,

*For free brochure 'I' with tour schedule and map, write Brotherhood Winery, Washingtonville, New York 10992.

RECIPES

CHAMPAGNE COCKTAIL

Put a cube of sugar colored with two or three dashes of Angostura Bitters in each glass. Fill with chilled Brotherhood Champagne. One bottle makes six servings.

CHAMPAGNE CUP

1 bottle Brotherhood Pink Champagne
2 bottles Brotherhood Rosé
1 pkg. frozen strawberries

Chill Champagne and Rosé for 3 hours in refrigerator. Thaw strawberries (just barely). Put berries into Rosé, then add Champagne. Serve in Champagne or other wine glasses or punch cups. Serves 15



One point to remember:

all sparkling wines should be served *cold*. Chill in ice bucket or in your refrigerator for several hours (not in freezing compartment).