

## **Holiday Cocktails with Point Blank Pepper Company Table Sauce**

### **Spicy Mistletoe Kiss**

#### **Ingredients**

6 oz vodka  
1 oz freshly squeezed lemon juice  
2 oz Point Blank Pepper Company Table Sauce (mild or hot)  
Club soda  
Handful of fresh cranberries (whole frozen berries are ok)  
2 sprigs of rosemary

#### **Instructions**

Combine liquids and pour over ice and garnish with cranberries and rosemary

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### **Cran-Spiced Martini**

#### **Ingredients**

2 oz Vodka  
1 oz 100% cranberry juice  
.75 oz Point Blank Pepper Company Table Sauce (mild or hot)

#### **Instructions**

Combine all the ingredients into shaker with ice. Shake, strain into a martini glass and garnish with skewered cranberries.

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### **Cranberry Margarita**

#### **Ingredients**

2 oz cranberry Juice  
1 oz fresh lime juice  
1.5 oz blanco tequila  
.5 oz Cointreau (optional)  
.25 oz Point Blank Pepper Company Table Sauce  
Fresh cranberries and lime for garnish

#### **Instructions**

Combine all ingredients in a shaker filled with ice. Shake until outside of shaker is frosty and cold. Pour into a salt rimmed glass over fresh cubes. Garnish with cranberries and lime wheel.

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## **Point Blank Pepper Company Martini**

### **Ingredients**

- ¼ cup granulated sugar, for rimming glasses
- ¼ cup roughly chopped parsley
- 4 oz freshly squeezed lemon juice
- 2 oz. freshly squeezed lime juice, plus more for rimming glasses
- 4 oz. vodka
- 2 oz. Table Sauce
- Smoke Rings, sliced for garnish

### **Instructions**

1. Run lime wedge (or brush lime juice) around rims of martini glasses. Place glasses upside-down on a plate with sugar to coat rims.
2. Add parsley, lemon juice, and lime juice to a cocktail shaker. Muddle.
3. Add some ice and pour in vodka and Table Sauce. Shake well.
4. Pour martini into two prepared martini glasses. Garnish with sliced jalapeños. (Or Point Blank Pepper Company Smoke Rings)