



CELTIC
CROSSING
LIQUEUR

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'Tis the Season to Drink Celtic

You may know how Celtic Crossing's versatility appeals to all types of spirit drinkers, but this holiday you'll learn this unique spirit isn't just for cocktails. Whether it is the sweets you indulge in or the cocktails you fancy, Celtic Crossing has a recipe for you. Have a safe and happy holiday from Celtic Crossing Liqueur, and may all your Christmases be Celtic!

Celtic Christmas Balls

1 stick unsalted butter, room temperature
2 tablespoons cream of coconut
2/3 cup Celtic Crossing Liqueur
9 cups confectioners sugar
1(10oz) jar red maraschino cherries, (drain, quarter, and pat dry with paper towels)
1/3 cup black walnut pieces, toasted
1 package milk chocolate chips
*1/2 block paraffin

*Note: May omit paraffin, although coating will not be as hard. If using candies for Christmas gifts, the addition of paraffin is recommended.

In a large mixing bowl cream together the butter and cream of coconut. Alternately add the Celtic Crossing Liqueur and confectioners sugar until all is incorporated. Gently stir in the maraschino cherries and black walnuts. Cover and refrigerate for 1 hour. Remove from refrigerator and make small 1-inch balls. Place balls on parchment lined cookie sheet. Place in freezer for 30 minutes. Remove balls and dip in chocolate coating.

Chocolate coating: In a double boiler over medium-high heat, melt the chocolate chips and paraffin. Dip each candy in chocolate mixture and place on parchment or waxed paper to set up. Makes approximately 80 balls.



Celtic Frost

1 1/2 oz Celtic Crossing Liqueur
1/2 Frangelico
2 scoops vanilla ice cream
1/2 scoop ice

Combine ingredients in a blender. Serve in glass. Garnish with cinnamon stick, cherry and nutmeg.



Holly Jolly Martini

1 oz Celtic Crossing Liqueur
1 oz Boru Crazzberry Vodka
2 oz Pomegranate Juice

Combine and shake ingredients with ice. Strain into a martini glass. Garnish with a lime.