

# KORBEL<sup>®</sup>

CALIFORNIA BRANDY

## *Here's How to Entertain with Brandy for the Holidays*

A classic spirit of heritage and sophistication, brandy is making a comeback in the resurgence of today's craft cocktail culture. From fine dining desert drinks to innovative twists on traditional cocktails, bartenders and chefs alike are re-discovering brandy's versatility and celebrating this retro spirit in today's modern food scene.

Always a classic during the holidays, brandy is a warming winter beverage that's perfect for the season, with rich notes that complement festive favorites, like eggnog. Korbel California Brandy is offering up tips to help you make brandy your #1 cocktail and culinary companion this holiday season.



### **Korbel Brandy Gingersnap**

*A signature during the holidays, brandy is a perfect fit for traditional cocktails, like Tom and Jerry's or classic eggnog. Try this single serve cocktail recipe.*

1 part Eggnog  
4 parts Korbel<sup>®</sup> California Brandy  
½ part Ginger Liqueur  
Cinnamon Stick or Ground Cinnamon

*Combine eggnog and Korbel California Brandy in a chilled cocktail glass. Garnish with cinnamon (optional).*



### **Korbel Brandy Spiced Cider Punch**

*Hosting a crowd? Batch this festive punch recipe for easy serving so that you can spend less time in the kitchen, and more time enjoying your company.*

3 cups Korbel<sup>®</sup> XS Brandy  
1 liter Sweet Soda  
1 gallon Apple Cider  
½ cup Brown Sugar  
1 tbsp. Whole Spice  
1 tbsp. Whole Cloves  
½ tsp. Salt  
2 pinches Ground Nutmeg  
Cinnamon Sticks  
Orange and Lemon Slices

*In a large pot, combine dry ingredients. Pour apple cider, soda and Korbel XS Brandy over ingredients and warm. Serve hot and garnish with additional cinnamon and fruit (optional).*



### **Korbel Classic Buttered Brandy Sauce**

*This simple, seasonal sauce is easy to make and pairs perfectly with warm desserts like bread pudding, carrot cake, or spice cake, and is great for topping vanilla ice cream. Korbel Brandy's rich and smooth flavors take this classic sauce to a new level.*

#### **Ingredients:**

1 stick unsalted butter  
1 cup packed light brown sugar  
½ teaspoon ground cinnamon  
Pinch ground nutmeg

1 teaspoon orange zest  
½ cup Korbel Brandy

**Instructions:**

*Melt the butter in a large skillet over medium heat. Add the brown sugar, cinnamon, and nutmeg. Cook while stirring, until the sugar dissolves, about 2 minutes. Stir in the orange zest. Carefully add the brandy and shake the pan back and forth to warm the brandy and combine all ingredients. Remove from the heat and cool. Serve warm.*



**Gifting**

*Looking for an authentic hostess gift or party favor idea? Batch your Korbel Classic Buttered Brandy Sauce for personalized gifting.*

Step 1: Prepare Korbel Classic Buttered Brandy Sauce.

Step 2: Cool and pour into individual mason jars and seal with lids.

Step 3: Tie with ribbon or twine and personalize with gift tags.

Step 4: Include your favorite warm dessert recipe recommendation to serve with the sauce, or share the sauce recipe so friends and family can re-create at home.

Interested in this holiday entertaining story idea? Please access hi-res lifestyle images and cocktail shots via [this link](#).

**About Korbel Brandy**

Since 1889, our Sonoma County Korbel winery has been producing award-winning California brandy. Crafted in small batches at our artisan distillery using only the finest California grapes, Korbel Brandy is masterfully aged to perfection in premium oak barrels – fine charred and mellowed to achieve a golden amber color, rich butterscotch aroma, and extra smooth taste.

Please enjoy responsibly.

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