"Tis the season to drink responsibly.

...and feel free to tip your bartender.

www.fracturedatlas.org/donate
Classic Champagne Punch

Ingredients:
- 6 lumps sugar
- 1 cup high-quality cognac
- dash of bitters
- 3 bottles chilled champagne

Instructions:
Places the sugar lumps in a punch bowl. Sprinkle with bitters and add the cognac.

At serving time, uncork the champagne and add to the bowl. Add ice. If you like, you can decorate with fruit - raspberries, orange peel, anything you like!

20 servings
Why do you like this drink?
This is an absolute classic and great for a New Years party. The recipe comes from my mom’s 1961 New York Times Cookbook by Craig Claiborne, and is sure to please any Mad Men era obsessed crowd.

Where are you from?
Russell, MA

What do you like about working at Fractured Atlas?
I love working with a group of talented, smart, creative people who truly care about what we’re doing.

Do you do anything creative?
I’m a playwright! and a sometimes performer and writer of songs on the ukulele.
Why do you like this drink?
How can you go wrong with raw eggs and bourbon? It’s an efficient and delicious way to destroy your liver and arteries at the same time!

**Holiday Manhattan**

**Ingredients:**
- **Cinnamon Bourbon Cherries**
  - 1 Bottle of Makers Mark
  - 1 lb Dried Cherries
  - 1/2 lb Brown Sugar
  - 10 Cinnamon Sticks

- **Holiday Manhattan**
  - 2 oz Mitchers Rye
  - 1 oz Dolins Sweet Vermouth
  - 3 dashes Orange Bitters
  - Cinnamon Bourbon Cherries

**Instructions:**
Cherries: Stir together all ingredients in a large jar with lid. (Hold back some bourbon if cherries are fully submerged. They’ll continue to absorb bourbon, so you’ll need to keep feeding them over time to keep them submerged.) Stir daily for two weeks. Add additional brown sugar and cinnamon to suit your taste.
Why do you like this drink?
Because I can make it really well. That, and it was my grandfather's go-to drink. Guess there's probably something about it connecting generations even though we never had a chance to share one together.

What do you like about working at Fractured Atlas?
My Fractured Atlas coworkers are incredibly caring, generous, and supportive people. It's very much a work hard, play hard environment in the office where you bring your "A Game" every single day, but we have a lot of fun along the way.

Do you do anything creative?
I co-host an online television show called #SKYNOVA.

Egg Nog

**Ingredients:**
6 egg yolks
1/2 cup sugar
1/2 cup bourbon
1/4 tsp. salt
6 egg whites
1 cup whipping cream
1 pint milk
nutmeg (to taste)

**Instructions:**
Beat the egg yolks. Add sugar and beat until thick. Slowly add the bourbon while beating constantly. Chill the mixture.
Add salt to egg whites. Beat until stiff.
Whip cream until stiff.
Stir milk into the egg yolk mix.
Fold the yolk mix and cream into the egg whites.
Top with nutmeg or add to each serving.
Bourbon Milk Punch

Ingredients:
1 ¼ ounces bourbon ½ ounce dark rum
2 ounces milk ¼ ounce vanilla extract
½ ounce simple syrup (see note)
Dash of grated nutmeg

Instructions:
In a mixing glass three-quarters filled with ice, pour the bourbon, rum, milk or cream, vanilla and simple syrup. Shake vigorously until chilled, about 30 seconds. Strain into a rocks glass. Dust with nutmeg.

NOTE
To make simple syrup, warm 1 cup water and 1 cup sugar in a saucepan over low heat until sugar dissolves. Cool to room temperature before using. (There will be extra syrup; refrigerate if not using immediately.)

Lisa Niedermeyer
Program Director, SpaceFinder

Why do you like this drink?
It’s a great wintry drink. Beautiful color, smells and flavors. Coats your throat in a soothing way. Warms your belly in a sexy way.

Where are you from?
Brooklyn (but this recipe hails from Utah)

What do you like about working at Fractured Atlas?
Working with incredibly smart, talented, and generous people

Do you do anything creative?
Yes. My apartment and closet is the stage for many a DIY creation.
Jean Ann Douglass
Program Director, Insurance

Why do you like this drink?
I love this drink because it’s a similar to eggnog, but a lot less thick and complicated.

Where are you from?
I’m from North Providence, Rhode Island. I also spend a lot of time in New Orleans, which is where this cocktail originates.

What do you like about working at Fractured Atlas?
I travel frequently and meet artists all over the country. I love it when artists share with me a time that they were personally helped by a member of our staff (and then coming back to the office and telling the staff member how much their work meant to a particular artist!).

Do you do anything creative?
I am a theater artist, most well-known at the moment for being the co-director of The Truck Project, a theater company that creates original work to be performed for small audiences in the back of a box truck.

Steamy Jell-O

Ingredients:
Jell-O Mix (any flavor)  Water

Instructions:
Stir 1/4 to 1/3 Cup of Jell-O mix with water in mug. Microwave
Why do you like this drink?
I first had this cocktail at my favorite drinking hole, Dutch Kills in Long Island City. They have an option to let the bartender choose a drink for you, so I ordered a "butterbeer, like from Harry Potter" and this is what came. It's sweet, creamy, and buttery. Simply marvelous and great party drink.

Where are you from?
Potomac, MD

What do you like about working at Fractured Atlas?
I love working at an organization that isn't afraid to take risks and fail forward.

Do you do anything creative?
I make stories, comics, and plays. Usually about queer people and people of color.

Aperol Spritz

Ingredients:
- 3 oz Prosecco
- 2 oz Aperol
- 1 oz Sparkling water
- Orange slice

Instructions:
Fill a glass with ice. Add prosecco, aperol, and sparkling water. Garnish with an orange slice.
**Wonka Fizz**

**Ingredients:**
1 part Aged rum,
1 part lemon juice,
sugar to taste,
a whole egg,
Dash of Fee’s chocolate bitters,
soda water.

Shaken and served long.

**Instructions:**
Add all ingredients except soda water in a cocktail shaker with ice. Shake vigorously (consider using a wire whisk ball for optimal emulsification).

---

**Dianne De bicella**
Senior Program Director, Fiscal Sponsorship

*Why do you like this drink?*
This cocktail is light, sparkly, and bright. It's cheerful to look at! It's best served in a large wine glass...everyone will want one.

*Where are you from?*
Shelton, CT

*What do you like about working at Fractured Atlas?*
I love working at an organization that feels like I’m playing a board game. I get to be around friends at work.

*Do you do anything creative?*
I like to sing alone in my car (which would not qualify for fiscal sponsorship) and sometimes I take photos.

*Any New Year’s resolutions?*
Try running once. Only eat cheese once per week. Continue last year’s resolution to learn Italian. Do not put off mending clothes.
Caitlin Crombleholme  
Development Assistant

Why do you like this drink?  
This recipe kicks traditional hot apple cider into high gear. The punch adds new flavors like cranberries and vanilla, making this already satisfying cider even more delicious on those cold, wintry nights. And it’s great to serve at parties!

Where are you from?  
Denver, CO

What do you like about working at Fractured Atlas?  
There is truly never a dull moment at Fractured Atlas. I love working with a organization that constantly seeks new challenges, demands creative enthusiasm, and inspires its staff on a daily basis.

Do you do anything creative?  
I trained as an actor, but I also produce and direct. And take advantage of any opportunity to use my creative side.

The Calypso

Ingredients:
- 1/2 part dark rum
- 1-1/2 parts Tia Maria
- Hot Coffee
- Whipped Cream to garnish

Instructions:
Place the rum and the Tia Maria into a heatproof mug and then fill with hot coffee.

Top the drink with fresh whipped cream and then serve immediately.
Sleigh Driver

Ingredients:
1 cup water
1/2 cup sugar
1 2-inch piece fresh ginger, peeled and sliced
3 pears, chopped into bite-size pieces, divided
2 quarts apple cider
1 lemon, halved and sliced
1 tablespoon ground allspice
1 cup fresh cranberries
2 tablespoons vanilla extract

Instructions:
Combine water, sugar, ginger and 1 pear in a large saucepan. Bring to a boil over medium-high heat, stirring occasionally. Strain out the solids and return the mixture to the pan.

Add the remaining pears, cider, lemon and allspice and heat over medium-high heat, stirring often, for 15 minutes.

Add cranberries and vanilla and reduce the heat to medium-low (the liquid should be simmering, not boiling). Let simmer for 10 minutes more. Ladle into mugs.

Why do you like this drink?
Combining two of our favorite things at Fractured Atlas: coffee and booze.

Where are you from?
Astoria, Queens

Nathan Zebedeo
Program Associate
Marie-Louise Silva Stegall
Director of Development

Why do you like this drink?
If you like ginger, this is drink for you. Gingery, lemony, deliciousness! And very festive.

Mulled Wine

Ingredients:
- 1-2 oranges
- 1-2 lemons
- 1 cup sugar
- a few cloves
- 2 cinnamon sticks
- nutmeg
- 3 fresh bay leaves
- 2 bottles dry red wine

Instructions:
Take large chunks of the peels from the citrus fruits, put into pot over medium heat with the sugar, squeezing in the juice from the fruits. Then add the other spices, and stir in just enough red wine to cover everything. Heat until the sugar dissolves into the wine, bring to a boil for 4-5 minutes. This syrup base will infuse the rest of the wine! Once it’s ready, turn the heat to low and add the rest of the wine. Heat only until it’s warm to drink.
Alessandra Pearson

Why do you like this drink?
Hot wine (vin chaud) has a special place in my heart because of its ubiquitous presence during the colder months in France, and I must have drunk it almost daily in the winter during my time living there. As soon as the weather has the slightest of chills, you’ll start to see holiday markets popping up everywhere. And along with them come the vin chaud stalls, which often emerge in the most random of locations. The recipe is simple and you can play with the measurements of pretty much every ingredient, depending on personal tastes.

Where are you from?
I grew up in New Jersey, just outside of NYC.

What do you like about working at Fractured Atlas?
The supportive and familial atmosphere makes for a great office to walk into every morning. I also love that all of my colleagues are artists in one way or another, it inspires me to keep pursuing my own creative endeavors!

Rondi’s Ginger Martini

Ingredients:
- 2 oz. Vodka
- 1 oz. Ginger Liqueur
- Splash of Limoncello
- Candied Ginger for Garnish

Instructions:
In a cocktail shaker filled with ice, mix together vodka, ginger liqueur, and limoncello. Shake until chilled and pour into martini glass. Put a generous chunk of candied ginger on a skewer and place in glass.
Wine(Not)

Ingredients:
- Beet juice
- Strong black tea
- Concord grape juice

Instructions:
Gather at least 8oz. of each of the base ingredients.
Brew a medium-strong batch of your tea and let it cool
to room temperature. Strain beet juice so there is no
leftover pulp or froth. Mix equal parts of each
ingredient in a small quantity—say, 1/4 cup each—in a
bowl or jar. Adjust ratio of ingredients to taste. When
you strike the right blend, keep the ratio and increase
the volume. Mix well. Pour the blend into an empty and
cleaned wine bottle. Chill slightly and serve in wine
glasses.

Variations:
- fruit vinegar (a splash or two of a nice red wine,
balsamic, or fig vinegar will add a layer of acidity and
the additional fruit characteristics)
- cherry, blackberry, raspberry, or pomegranate juice
(substitute for some or all of your grape juice for a
different fruit profile)
- cocktail bitters (a couple dashes will add a minuscule
amount of alcohol, but also a nice complex of aromatics)

Why do you like this drink?
My partner and I sporadically host a supper club in
our apartment. We serve five courses with
wine/beer/cocktail pairings and created this
non-alcoholic alternative for a couple of pregnant
guests. It was so novel that everyone wanted a taste.
A well paired dish and beverage can really elevate
the flavors of each, but most non-alcoholic beverages
have too much sugar or lack the nuance that makes
for a good pairing. This beverage allows teetotalers
and preggos to enjoy that experience too.

Where are you from?
Portland, ME

What do you like about working at Fractured Atlas?
Geeks everywhere! Tech geeks! Theater geeks! Dance
geeks! Food geeks! Public transit geeks!