

WINTER BEER COCKTAILS

MIX UP YOUR FAVORITE SEASONAL BREWS TO STAVE OFF THE CHILL.

Roughly four times a year, beer lovers across the globe are treated to seasonal releases from top brewers. While spring and summer releases tend to be light, wheaty, fruity and floral, and fall sees an abundance of odes to the German Oktoberfest style, winter seasonals are full of oak and spice. The spicy aromas and weightier palates of many winter releases evoke comforting cold weather foods, like gingerbread cookies and apple pie—all things that make the weather a little easier to endure. Though cold weather seasonal selections are bound to be easily enjoyable on their own, these recipes marry some of the best brews on the winter market. Try them and then get creative on your own; you never know what new flavors you might find.

—LAUREN BUZZEO



Cinnamon-Apple Slice:

$\frac{1}{2}$ Lindeman's Pomme Lambic

$\frac{2}{3}$ Samuel Smith's Winter

Welcome

Garnish with 1 or 2 whole cinnamon sticks in glass

Liquid French Toast:

$\frac{1}{2}$ Harpoon Winter Warmer

$\frac{1}{2}$ Guinness Draught*

Electric Marmalade:

$\frac{1}{2}$ Lindeman's Peche

$\frac{1}{2}$ Captain Lawrence Brewing Company St. Vincent's Dubbel

Cream Soda Float:

$\frac{1}{2}$ Anheuser-Busch Winter's

Bourbon Cask Ale

$\frac{1}{2}$ Beck's Dark

Black Forest:

$\frac{1}{3}$ Lindeman's Framboise

Lambic

$\frac{2}{3}$ Brooklyn Brewery Black

Chocolate Stout

Garnish with raspberry on glass rim.*

*Can be layered for beautiful presentation with careful pouring.