

November 25, 2015

## 21 Fall Cocktails That Will Perfectly Complement Your Thanksgiving Feast

**T**hanksgiving is mere days away, and the turkey is defrosting, the homemade cranberry sauce is chilling out in the freezer, and the canned pumpkin waits on the counter to be turned into a pie. But have you even thought about your holiday cocktail list yet? If your friends are anything like ours, you'll need to have more than wine on hand.



## **THE JERRY LEE LEWIS**

The goal behind this cinnamon-bourbon drink: Take the tongue-stinging bite of a Fireball whiskey shot, and infuse it with some class. “We wanted to make it higher-end, artisanal, and natural, kind of based on an Old Fashioned,” says Johnny Swet of N.Y.C.’s **The Rickey**, who also created this drink. “As a special touch we make an Ice Sphere and garnish with chili and cinnamon. Once we added an ice sphere, it seemed only natural to name it after Jerry Lee Lewis, whose biggest hit was ‘Great Balls of Fire.’”

### **Ingredients:**

2 oz. Hudson Baby Bourbon (\$48; [caskers.com](http://caskers.com))  
1 oz. Ancho Reyes Chili liquor (\$33; [winewisegreenwich.com](http://winewisegreenwich.com))  
½ oz. cinnamon syrup (\$5; [kitchenofglam.com](http://kitchenofglam.com))  
1 dash chili tincture  
Cinnamon stick and chili for garnish

### **Directions:**

Mix ingredients in a cocktail shaker and add cinnamon stick and chili for garnish.