

A top-down view of three glasses containing amber-colored drinks with ice, citrus slices, and herbs. The glasses are arranged in a triangular pattern. The central glass is the most prominent, showing a slice of orange and a sprig of rosemary. The other two glasses are partially visible on the left and right sides, also containing similar drinks with ice and herbs.

NAHB YOUNG PROFESSIONALS'

Sips of the Season

WINTER 2022

Happy Holidays,

The holidays are a perfect time to gather together with friends and cheers to all the accomplishments of the past year. Your NAHB YP committee strives to be a place for Young Professionals to build their careers – and have a good time doing it!

We wanted to share with you some of our favorite drink recipes. Sometimes the best conversations and impactful moments can happen over a drink. From my beloved Louisiana, try my seasonal sip:

BOURBON MILK PUNCH

A classic New Orleans "Eye Opener" and the perfect way to start your day during the holidays.

Ingredients

2 oz. milk

2 oz. cream

1½ oz. bourbon whiskey or brandy

1½ oz. vanilla bean-infused simple syrup

Freshly ground nutmeg, for garnish

Instructions:

Combine first four ingredients over ice and shake vigorously. Strain into a coupe or wine glass with no ice. Garnish with nutmeg.

We hope you will join us next year as we continue to build a thriving NAHB YP group.

Joyeux Noël, Y'all



Erin LeCorme

Incoming NAHB YP
Committee Chair



David Belman

YP COMMITTEE CHAIR
WAUKESHA, WI

Brandy Old Fashioned Sweet

Ingredients:

- 1 tsp. Angostura bitters
- 1 ½ oz. maraschino cherry juice
- 1/3 cup ice
- 1 ½ oz. Korbel Brandy
- 2 tsp. water
- 1 tsp. orange juice
- 3 oz. Lemon lime soda

Garnish:

- 1 Orange Slice
- 1 Maraschino cherry



Instructions:

In a rocks glass muddle orange slice, cherry, cherry juice and bitters. Add ice. Pour in the brandy, water, orange juice and soda.



Lemon Drop Martini



Ingredients:

1 1/2 oz. Citron Vodka

1/2 oz. Cointreau

1/2 oz. Lemon Juice

1 tsp. Simple Syrup

Instructions:

Rim the glass with sugar.

Shake in a cocktail shaker full of ice.

Strain off ice and garnish with
lemon wedge.

"So easy a caveman can do it".



Robert Carroll

2ND VICE CHAIR

ZACHARY, LA

THE PAINKILLER

Ingredients:

4 parts pineapple juice
3 parts coconut cream
3 parts dark (or golden) rum
1 splash orange juice

Instructions:

Shake and pour over ice.
Garnish with freshly grated
nutmeg. Enjoy!

"My personal signature
cocktail from the
Virgin Islands"



Nick Scheel
SPOKANE, WA



Anya Chrisanthon

WAYNE, PA



Pink Champagne (my own invention)

Ingredients:

Your favorite champagne

Champagne flute

Blood orange slice

A few seeds of pomegranate

Instructions:

Put a few seeds of pomegranate into a champagne flute, pop the bubbly and tip the flute to pour (makes for great bubbles). Garnish flute with a slice of a blood orange. You can use rose champagne-but the addition of pomegranate seeds and blood orange adds a nice pop of color and holiday cheer! Champagne to me is a reason to celebrate in itself. A flute is an absolute must!



Andrew Brindley

CARMEL, IN



KISS THE BRICKS ***A RACE DAY COOLER***

Ingredients:

- 1 1/2 oz. Absolut Wild Tea vodka
- 1 oz. pineapple juice
- 1 oz. Grenadine
- 1/2 oz. orange liqueur



Instructions:

Pour all measured ingredients into a cocktail shaker.

“Start the engine” by shaking fervently for 30 seconds.

Served over ice in a Collins glass.

Trophy it with an Amarena cherry.

Joshua Dean

BIRMINGHAM, AL



"An absolute staple in our home every Christmas Morning!"

Poinsettia

Ingredients:

Sweetened cranberry juice
Champagne
Lime wedge

Instructions:

Combine in a glass and enjoy!

FROZEN BLUE MARGARITA

Ingredients: makes 4 servings

4 oz. silver tequila (100% agave)

2 oz. blue curaçao (or triple sec with blue food color added)

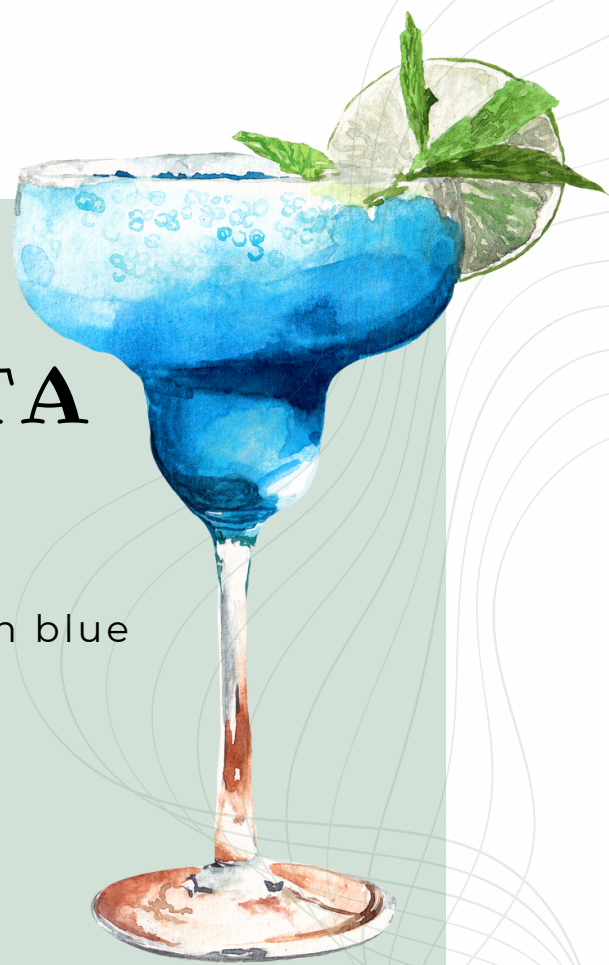
2 1/2 oz. lime juice

4 oz. agave nectar or simple syrup

3 cups ice

Sea salt, for rim

Lime wheels, for garnish



Instructions:

Place salt on a plate. Run the edge of a lime slice around the outside rim of a margarita (or cocktail) glass. Roll the outer edge of the rim in the salt until coated. Repeat on four cocktail glasses. Set aside.

Combine all ingredients in a blender. Blend on the highest setting until completely smooth. If necessary, scrape down the sides with a rubber spatula. Garnish with a lime wheel. Serve immediately.



Jenna Fitch

AMES, IA

Alex Aitken

BATON ROUGE, LA



"Mom's best friend"

Ingredients:

- 1 occupation
- 1 form of transportation
- 1 grocery store
- 1 form of identification
- 1 21+ year old (should be the same person as the form of identification)
- 1 form of payment
- 1 wine glass

Instructions:

- Go to work for 1-2 hours. However long it takes for you to make \$30
- Leave and get in vehicle or other form of transportation
- Drive to grocery store. DO NOT substitute for gas station.
- Walk to appropriate aisle within grocery store
- Select Meoimi Pinot Noir from the shelf
- Stand in checkout line
- Present identification of age and pay for bottle of wine.
- Drive home
- IMMEDIATELY pour wine into wine glass (stem or no-stem)
- Repeat as necessary





Cory Hjellming

SIOUX FALLS, SD



Wintertime Whiskey

Ingredients:

1 1/2 oz. whiskey of choice

1/2 oz. Cointreau

Equal parts cranberry juice and
Ginger Beer

Splash of orange juice

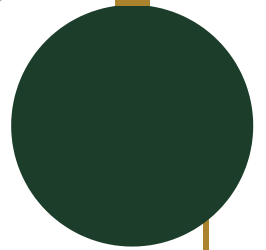
Lemon zest

Cranberries

Instructions:

Add Whiskey, Cointreau, OJ,
Cranberry Juice, and ginger beer to
a shaker and shake it up!

Pour over ice and top with lemon
zest and cranberries.



Cajun Santa's Eggnog



Ingredients:

- 1 1/2 oz. Skrewball Peanut Butter Whiskey, kept cold in the ice box
- 1 1/2 oz. Jameson Cold Brew, kept cold in the ice box
- 3 oz. Evan Williams Original Southern Egg Nogg, kept cool in the fridge
- Reddi Whip Dairy Whipped Topping, to taste
- Ground Nutmeg, just a dash
- Cocoa Nibs, just a sprinkle
- 1 Ladyfinger Cookie

Instructions:

Down a shot of the Skrewball Peanut Butter Whiskey to get the evening going.

Fill a cocktail shaker two-thirds full with ice. Add the booze and eggnog; shake until well mixed and chilled. Strain into a Marty Moose mug goblet (IYKYK), an old plastic Mardi Gras cup, or whatever fancy looking glass you have in your cupboard if ya mama and 'em are over.

Shake the aerosol Reddi Whip can and spray in a circular motion over the drink to make it look cute. Spray a little extra straight into your mouth because YOLO.

Sprinkle a little ground nutmeg and cocoa nibs on top for some color.

Enjoy your cocktail while snacking on a delicious ladyfinger cookie.

Repeat steps til bedtime.



Bubba Jenkins

MANDEVILLE, LA

SOUTH DAKOTA MARTINI

Ingredients:

12 Oz. Light draft Beer
1 Pickle Spear

Instructions:

Pour Beer into Pint Glass
Insert Pickle spear into Beer
Enjoy!



Jordan Hefner
SIOUX FALLS, SD





What's in a Vegas Bomb?

Booze and caffeine are combined into one explosive beverage to keep you loose and ready to rumble all night. Cranberry juice, whiskey, and peach schnapps are shaken together and poured into a chilled glass. Then bombs away, a shot of Red Bull energy drink is dropped in. It's traditional to then quickly drink up the cocktail. But hey, we don't blame you if you take your time.

Ingredients:

2 oz. cranberry juice
1 oz. Crown Royal
whiskey
1 1/2 oz. peach
schnapps
1 oz. Red Bull energy
drink
Ice optional

Instructions:

Chill all ingredients.
Set out a tall glass tumbler
and a shot glass.
Measure and pour the
cranberry juice, RED Bull,
and peach schnapps into
the tumbler. Stir well.
Then pour the Crown
Royal into the shot glass.
Serve both glasses and let
the partaker drop the shot
of Crown Royal into their
tumbler.



Eric Visser

ANCHORAGE, AK

Topher McLarty

NAHB STAFF



RYE MANHATTAN

Ingredients:

- 2 oz. rye whiskey
- 1 oz. sweet vermouth
- 2 dashes Angostura bitters

Garnish:

Brandied cherry (or lemon twist, if preferred)

instructions:

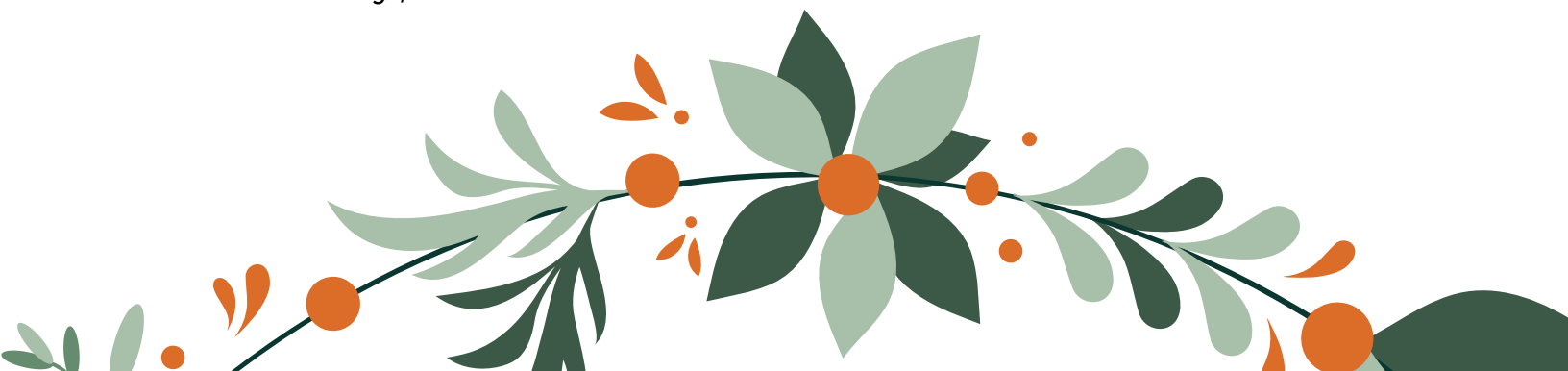
Add the rye whiskey, sweet vermouth, and bitters into a mixing glass with ice and stir until well-chilled.

Strain into a chilled Nick & Nora or coupe glass.

Garnish with a brandied cherry (or a lemon twist, if preferred).



“A little fancy, but a little not!”





Delilah

Ingredients:

- 2 Oz. Gin
- 1 Oz. Triple Sec
- 2 Oz. Lemon Juice
- 1 Egg White

Instructions:

Add Gin, Triple Sec, Lemon Juice, and Egg White to Shaker without Ice. Shake. Add Ice, Shake Again. Strain.



Rachel MacKenzie

NAHB STAFF



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