

# Art Trivia Happy Hour Recipes

## **Pumpkin Pie Moscow Mule** Recipe from [anerdcooks.com](http://anerdcooks.com)

### **Ingredients:**

- 1.5 oz vanilla vodka
- 1 tbs pumpkin butter
- ½ lime, juiced
- 4 oz ginger beer
- Whole stick anise and/or cinnamon stick, for garnish (optional)

### **Instructions**

1. Add the vanilla vodka, pumpkin butter, and lime juice to a cocktail shaker with ice. Shake until very cold and the pumpkin butter has been incorporated.
2. Strain into a copper mug with ice.
3. Top with ginger beer.
4. Garnish with whole star anise and/or a cinnamon stick, if desired

## **Cranberry Sparkler Mocktail** Recipe from [cupcakesandkalechips.com](http://cupcakesandkalechips.com)

### **Ingredients:**

- Fresh cranberries
- Freshly squeezed orange juice
- Water
- Maple syrup (you can also substitute honey or agave nectar)
- Sparkling water or club soda

### **Instructions**

1. Place the cranberries, orange juice, water, and maple syrup in a blender, and puree thoroughly, then strain.
2. Return the juice to the blender and puree and strain once more.
3. When ready to serve, pour about 1/4 cup of juice in each champagne flute, and top with sparkling water or club soda.

NOTE: Keep the cranberry juice in the refrigerator until ready to serve. It will keep for a few days. Want to make it a cocktail? Substitute the seltzer with sparkling wine, prosecco, or champagne. You can also make it with sparkling water and then add a shot of vodka or your alcohol of choice. Spice it up with Fireball, warm yourself inside and out with bourbon, or try something flavored like an apple or orange liqueur.

