

# The Best Cocktails To Make For Your Holiday And New Year's Parties

The holidays traditionally are for getting together with the people you love most. Tradition also holds that it's the season of office parties and other semi-mandatory affairs. Whether you're attending the next cocktail (or ugly sweater) party excitedly or begrudgingly, a good cocktail is likely to improve the evening.

## Nashi Sour



COURTESY, OF OPHELIA

Treat your loved ones to a partridge in a nashi pear tree — or at least a creative and pear-flavored take on a classic whiskey sour. The Nashi Sour, by bar director Amir Babayoff of [Ophelia](#) in Manhattan's Midtown East, features spiced winter fruit flavors frothed up with egg white.

We suggest you buy liquid egg whites rather than having to deal with cracking eggs and separating yolks while you're trying to entertain company. For the most faithful version of this drink, try to stick to Babayoff's suggested liquors as much as possible. Again, you can find [ginger](#) and [cinnamon](#) syrups online, if not at your local HomeGoods; or, you could go full elf and make your [own](#).

- 1 ounce plum brandy (Ophelia uses [Roque La Vielle Prun Calvados](#))
- 1 ounce Japanese whiskey ([Suntory Toki](#) is suggested)
- 1/2 ounce pear brandy ([St. George Pear Eau de Vie](#) is suggested)
- 1/2 ounce pear liqueur ([Pear Por Likor cordial](#) is suggested)
- 1/2 ounce ginger syrup
- 1/4 ounce cinnamon syrup
- 3/4 ounce lemon juice
- 1 egg white (or about 2 tablespoons liquid egg white)
- [Chai powder](#), to garnish

Add all ingredients, dry shake, add ice, shake and double strain into a [Nick and Nora glass](#). To garnish like the restaurant does, cover half of the top of the glass with a square white paper and spray or sprinkle chai powder on just half of the foam.