

Intermission

DRINKS

Jingle Bell (Scotch on the) Rocks

- 1/2 cup ice
- 2/3 cup apple cider
- 2 oz blended scotch whiskey
- 2 dashes Angostura bitters
- Apple slices, for garnish
- Cinnamon sticks, for garnish



Holiday Hot Chocolate

- 1 package of your favourite brand of instant hot chocolate powder
- 1 cup hot water (or milk, if you're feeling decadent!)
- 2 tbsp sugar
- 1 cup heavy whipping cream*
- 1 tsp vanilla extract
- sprinkles

* Note: you will have whipping cream left over. To have extra for topping desserts and other drinks, make the full recipe. To scale back to one or two servings, simply reduce the amounts of whipping cream, sugar, and vanilla by 1/2 or 1/4.

Place a large metal mixing bowl and metal whisk into the freezer for 10 to 15 minutes. Pour whipping cream into bowl and whip just until stiff peaks are about to form. Beat in vanilla and sugar until peaks form, being sure not to over-beat. Store any unused portion in an airtight container for up to 10 hours. When ready to use, re-whisk for 10 to 15 seconds. Prepare hot chocolate according to package directions. Top with whipped cream and festive sprinkles of your choosing.

Looking for dinner and a show? Pair your intermission drink with delectable dishes from our dining partners. Check out the discounts that come with your ticket through our [list of participating venues](#).