

Celebrate Valentine's Day with Van Gogh Vodka



This post is sponsored by Van Gogh Vodka.

By Maria Darbenzio

Valentine's Day is upon us, and that means dinner and drinks with your loved one. Van Gogh Vodka is the perfect addition to your romantic meal for two. This hand-crafted vodka is imported from Holland and crafted by second generation Master Distiller, Tim Vos.

As a pioneer in flavored vodka, Van Gogh Vodka has concocted a slew of vibrant flavors which include espresso, PB& J, rich dark chocolate, and 19 other brilliant choices. The bold flavors can stand alone or act as a mixer for some delicious vodka cocktails for the home bartender. Not only do they taste amazing, but there is an array of color with most of them, which can make for some beautiful-looking drinks!

If flavored vodka isn't your thing, not to worry: they also have two types of 80-proof unflavored vodkas available as well as their own Van Gogh Gin. No matter your taste preference, this company has you covered.

Try one of these cocktail recipes for the perfect marriage of flavors to woo your significant other.

My Honey Valentine (OUR FAVORITE)

(Created by Jonathan Pogash, The Cocktail Guru)

1-1/2 oz. Van Gogh Pomegranate Vodka

3/4 oz. pomegranate juice

1/2 oz. fresh lemon juice

1/4 oz. honey syrup (equal parts honey and hot water stirred until the honey dissolves)

Directions: Shake ingredients very well with ice, and strain into martini glass or over ice into a rocks glass. Garnish with a lime wheel.

Cool Peach Bellini

(Created by Jonathan Pogash, The Cocktail Guru)

1 oz. Van Gogh Cool Peach Vodka

1-1/2 oz. Peach Puree

3 oz. Prosecco

Directions: In a mixing glass, stir the vodka and puree well. Add the Prosecco with ice and gently fold the ingredients (without stirring too much, as this will remove bubbles). Strain into a chilled champagne flute. Top off with extra Prosecco and garnish with a fresh peach when in season.

Spice It Up

1 1/2 oz. Van Gogh Rich Dark Chocolate Vodka

3/4 oz. milk

1/2 oz. cinnamon syrup

Directions: Shake well with ice, and strain into martini glass. Garnish with a pinch of chili powder sugar (equal parts cayenne pepper and sugar).

For exciting news from Van Gogh Vodka, be sure to follow their www.facebook.com/VanGoghVodkas, www.instagram.com/vangoghvodka/, on Twitter @vangoghvodka, and www.pinterest.com/vangoghvodka/ for updates.