

TK FUNraiser Wrap Party Drink Menu

VIRTUAL MIXOLOGY DEMO



SHOPPING LIST

Bottle of your favorite spirit - 1

(We recommend any spirit such as rum, vodka, gin, tequila, mezcal, or whiskey.)

Lime - 1

Ginger - 1 chunk

Bosc pear - 1

Rosemary - 2 to 3 sprigs

Cranberry juice - 1 ounce

Agave syrup - 1 small bottle

Ground cinnamon (see cinnamon syrup recipe)

Lime juice - 2 ounces

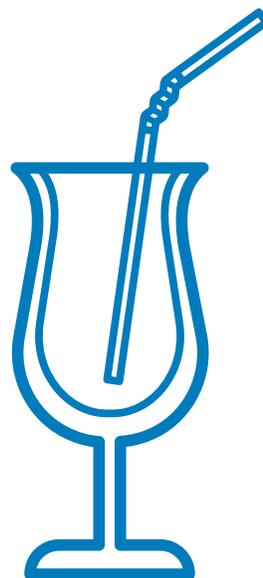
(or 2 to 3 limes to squeeze if you are using a fruit press)

Cinnamon syrup

Prior to class, add one teaspoon of ground cinnamon to a quarter cup of sugar and a quarter cup of hot water. Stir and steep until cinnamon and sugar dissolve.

Alternatively, you can use agave and add a pinch of ground cinnamon for a simpler step.

Be sure to have plenty of ice along with a knife and a cutting board.



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TOOLS NEEDED

Here you will find “at-home” bar tool **SUBSTITUTIONS** for the virtual mixology class.



BOSTON SHAKER: The Boston shaker is used to chill your ingredients and is usually the last step before garnishing your cocktail. Any kitchen item that has a cap will work well for a Boston shaker substitution—**sports water bottle, thermal, packing jar with lid, two cups that can seal together**, and so on. Just remember you will need to add ice to your substitution before we shake!



MUDDLER: The muddler is used to crush produce and herbs inside your Boston shaker. **A mortar and pestle or large wooden spoon work well** (or anything similar with that width and shape).



JIGGER: The jigger is used to measure liquid ingredients before they’re added to the Boston shaker. (They’re usually displayed as half an ounce to two ounces.) **You can use any kitchen tool that has ounces displayed. (Spoons or measuring cups work well.)** Two tablespoons equals 1 fluid ounce. **You can also use a standard shot glass**, which is typically one and a half ounces.



HAWTHORNE STRAINER: The Hawthorne strainer attaches to the metal side of the Boston shaker and is used to strain the liquid ingredients into your glass. (It separates the ice and muddled produce from pouring into your glass.) If your Boston shaker substitution has perforated holes, you will not need an alternative. **Mesh strainers work well as a substitute. We will also go over some additional straining techniques during class.**

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TIME TO MIX!

GINGER PEAR SNAP

In the glass end of your shaker, muddle three to six pear slices and two ginger slices.

Add two ounces of the base spirit of your choice.

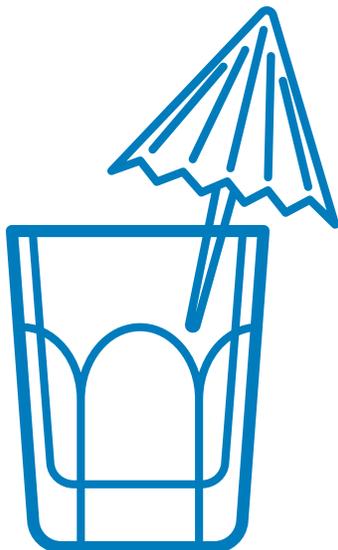
Add half an ounce of agave syrup.

Add half an ounce of lemon juice.

Add ice to your shaker and shake vigorously.

Strain into an iced rocks glass.

Garnish with a pear slice and a rosemary sprig.



CRANBERRY COBBLER SMASH

In the glass end of your shaker, muddle one lime wheel and rosemary sprig.

Add two ounces of the spirit of your choice.

Add three quarters of an ounce of cinnamon simple syrup.

Add three quarters of an ounce of cranberry juice.

Place the ingredients into the shaker and shake vigorously.

Strain into an iced high-ball glass.

Garnish with a lime wheel and rosemary.