

VIRTUAL MIXOLOGY DEMO



SHOPPING LIST

1 bottle of your favorite spirit

(We recommend rum but recipes also work with other clear spirits such as vodka, gin, or tequila)

Pineapple - 4-5 presliced chunks or 1 full pineapple to cut

Blueberry - 1 pack

Limes - 4-5

Ginger beer - 1 can/bottle

(can substitute ginger ale or club soda if not available)

Mint - 1 small bushel

Club soda - 1 bottle

Grenadine - 1 small bottle

Lime juice - 1/4 cup

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

Honey - 1/2 cup

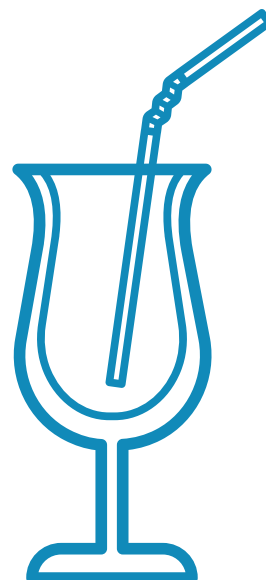
(1/2 cup of honey-1/2 cup of hot water; dissolve to make honey syrup)

Sugar - 1/2 cup

(1/2 cup of sugar-1/2 cup of hot water; dissolve to make simple syrup)

Agave

(optional - can be subbed for simple syrup if preferred)



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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, such as a thermal bottle, jar with lid, two cups that can seal together, or similar. Just remember to add ice before shaking.



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 adding them to the Boston shaker. (They're usually displayed 1/2 oz to 2 oz.) **You can use any kitchen tool that has ounces displayed. (Spoons or measuring cups work well.)** 2 tablespoons = 1 fluid ounce. **You can also use a standard shot glass** which is typically 1 1/2 oz.



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!

BERRY-HONEY MULE

In the glass end of your shaker:

Muddle 6-8 blueberries

Add 2 oz. rum

Add 1/2 oz. lime juice

Add 1/2 oz. honey syrup (or simple syrup)

Top with ginger beer (you can substitute with ginger ale if needed)

Connect your shaker tin to the pint glass and shake vigorously until the metal side is cold to the touch and begins to collect frost

Strain into an iced rocks glass and garnish with blueberries and lime wedge

CUBAN STYLE MOJITO

In the glass end of your shaker:

Muddle 3 limes and 3 spoons of sugar and sprigs of mint

2 oz. rum - (*dark rum recommended but also works great with other spirits*)

3 oz. club soda

Connect your shaker tin to the pint glass and shake vigorously until the metal side is cold to touch and begins to collect frost

Strain into an iced highball glass (or dirty pour)

Garnish with mint and lime wedge

RUM TIKI PUNCH

In the glass end of your shaker:

Muddle 3 pineapple chunks and 2 lime wedges

Add 2 oz. rum

Add 1/4 oz. fresh lime juice

Add 1/2 oz. simple syrup

Add 1/2 oz. grenadine

Connect your shaker tin to the pint glass and shake vigorously until the metal side is cold to the touch and begins to collect frost

Strain into a rocks glass or tiki mug and garnish with pineapple leaf and lime

