COCKTAIL GUIDE

Sunday, September 13th | 4:00PM CST
ITEMS TO HAVE
Basic Tools To Have On Hand

1. Shaker Tin
   Substitues: Blender bottle, Mason Jar, Anything With a Lid

2. Jigger
   Substitues: Tablespoon, Measuring Cup With Ounces

3. Handheld Juicer
   OR Squeeze Right Into a Measuring Tool

4. Hawthorne Strainer & Fine Mesh Strainer

5. Muddler
   Substitute: Spoon

6. Drinking Glass

7. Ice
COCKTAIL INGREDIENTS: PICK 1 OR BOTH

Pick the cocktail(s) that sounds best to you! We will be creating both of them during the session.

**Joan Collins**

(Utilizes Muddling Technique)

Ingredients:
- 2 oz Vodka
- 1/2 Lime Sliced
- 2 Slices of Cucumber
- 2 Mint Leaves
- Soda Water
- 3/4 oz of Honey-Hibiscus Syrup (See Recipe On Next Page)

Garnish: Cucumber Wheel

*This can also be enjoyed as a mocktail, just omit the alcohol

**Blackberry Mint Bourbon Mule**

Ingredients:
- 2 oz Bourbon
- 1/2 oz Freshly Squeezed Lime Juice
- 1/2 oz Simple Syrup (See Recipe On Next Page)
- 4-5 Blackberries
- Ginger Beer

Garnish: Mint & Blackberry
MAKING A SIMPLE SYRUP
A simple syrup is easy to make at home & you can use over and over again!

It is equal parts of water & sweetener.

Please prepare before our session together.

Classic Simple Syrup
1/4 Cup of Sugar & 1/4 Cup of Water
In a saucepan, simmer water & sugar until sugar is dissolved. Let it cool & pour it into a glass bottle.
Store in the fridge for up to 1 month.

Honey-Hibiscus Simple Syrup
1/2 Cup of Honey & 1/2 Cup of Water
In a saucepan, bring water & honey to a simmer, stirring occasionally. Remove from heat & add 1 hibiscus tea bag. If you don't have hibiscus tea, use another kind of tea you have on hand (i.e. Blood Orange Roobios)
Let it cool & pour it into a glass bottle.
Store in the fridge for up to 1 month.

In A Hurry Simple Syrup
Heat up 1/4 cup of water in the microwave. Put 1/4 cup of sugar in a glass container. Add hot water to container with sugar, shake until sugar dissolves, & let cool.
Store in the fridge for up to 1 month.
JOAN COLLINS

Joan Collins
(Uses Muddling Technique)

Ingredients:
2 oz Vodka
3-4 Slices of Cucumber
1/2 Lime Sliced Into 4 Wedges
4 Mint Leaves
Soda Water
3/4 oz of Honey-Hibiscus Syrup (See Recipe Below)

Garnish: Cucumber Wheel

*This can also be enjoyed as a cocktail, just omit the alcohol

Instructions:
1. In a cocktail shaker, muddle the limes wedges, cucumber, hibiscus syrup, & mint.
2. Add vodka and ice. Shake for about 15-20 seconds.
3. Pour into a collins or high ball glass with fresh ice, top with soda water, and garnish.

Honey-Hibiscus Simple Syrup

1/2 Cup of Honey & 1/2 Cup of Water

In a saucepan, bring water & honey to a simmer, stirring occasionally. Remove from heat & add 1 hibiscus tea bag.
If you don't have hibiscus tea, use another kind of tea you have on hand (i.e. Blood Orange Roobios)
Let it cool & pour it into a glass bottle.
Store in the fridge for up to 1 month.
BLACKBERRY MINT BOURBON MULE

Blackberry Mint Bourbon Mule

Ingredients:
2 oz Bourbon
1/2 oz Freshly Squeezed Lime Juice
1/2 oz Simple Syrup (See Recipe Below)
4-5 Blackberries
Ginger Beer
Garnish: Mint & Blackberry

Instructions:

1. In a shaker, add bourbon, blackberries, mint, simple syrup, lime juice, & ice.
2. Shake for 15-20 seconds.
3. Fill Collins glass or mule mug with ice. Strain shaker contents into the glass and top with ginger beer.
4. Garnish with a sprig of mint and blackberries

Classic Simple Syrup

1/4 Cup of Sugar & 1/4 Cup of Water
In a saucepan, simmer water & sugar until sugar is dissolved. Let it cool & pour it into a glass bottle.
Store in the fridge for up to 1 month.