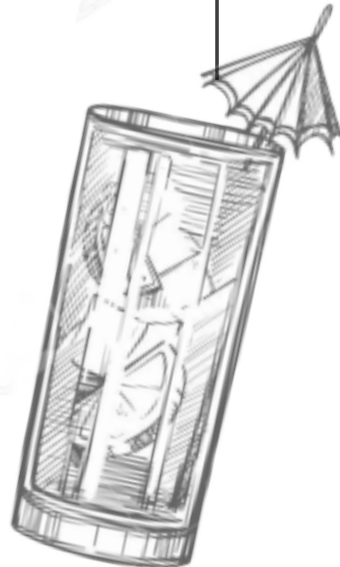




  **IVECCS 2020**
A VIRTUAL EXPERIENCE

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



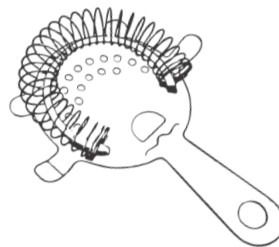
- 2 Jigger
Substitues: Tablespoon,
Measuring Cup With Ounces



- 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

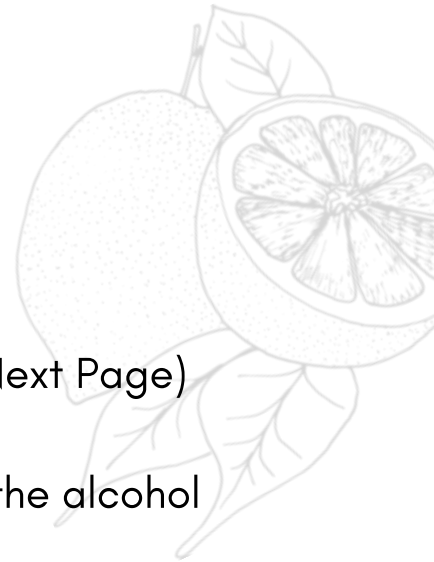
2 Mint Leaves

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 Rooibos)

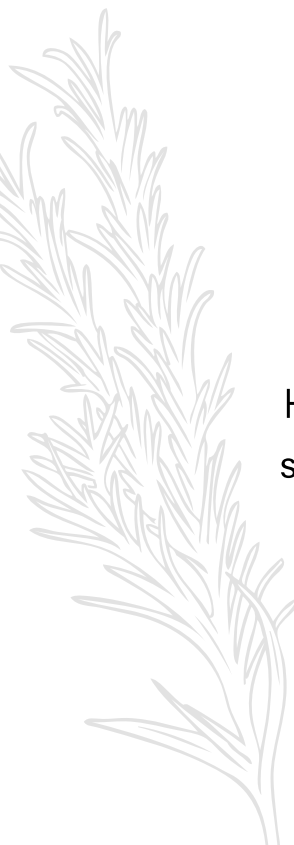
Let it cool & pour it into a glass bottle.

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

(Utilizes 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 Rooibos)

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.

