

Kitchenware supplies: Jigger, Cocktail Shaker Tin, Hawthorne Strainer, Citrus Juicer/Squeezer

- Jigger: The jigger is for measuring, that typically mark out fractional ounce measurements (1/2, 3/4, 1, 1 1/2, 2oz increments). A good alternative that is also useful for normal cooking is this tiny measuring cup from oxo: <https://www.oxo.com/categories/cooking-and-baking/mix-measure/measuring-scales/mini-cup-angled-measuring-cup.html#>
- Shaker Tin: Here's a great cocktail shaker that combines jigger, strainer, and shaker tin: <https://www.oxo.com/categories/coffee-tea/barware/bar-tools/steel-cocktail-shaker-644.html#> If you don't have a cocktail shaker, even a Tupperware container or jar with a tight fitting lid will work.
- Hawthorne Strainer: This is a standard strainer used over a cocktail shaker to strain your drink. You may have a consolidated shaker that has its own strainer. This will work fine. If you don't have a cocktail shaker or a strainer, you can also pour your drink through a fine mesh strainer into your glass.
- Citrus Juicer: Citrus squeezers and reamers don't have to be fancy, basically anything that will get the juice out of your limes and lemons, including old-fashioned squeezing with your hands. Options: <https://www.epicurious.com/expert-advice/the-best-handheld-citrus-juicers-and-squeezer-s-for-lemons-limes-and-oranges-article>
- Bar spoon: A barspoon's volume is equivalent to a 1/2 teaspoon

Simple Syrup – **make in advance as this needs to cool before using**. Concept is that the sugar is pre-dissolved as raw sugar is difficult to dissolve in chilled liquids and prevents over agitation. Recipe is based on a 1:1 volume ratio (for instance, 1/2 Cup sugar 1/2 Cup hot water); creativity is welcome and you can infuse with thyme, lavender, etc. There is no need to boil here, the water simply needs to be hot enough that the sugar solids dissolve.

Honey Syrup – Similar concept here as the simple sugar, only the ratios are different: 3 parts honey to 1 part water. The purpose of the water is simply to thin out the honey and emulsify its thickness into a more blendable form. Again, no need to boil anything here, simply warm the two together enough that they blend thoroughly and let cool before using.

Drink ingredients – I've listed a handful of drinks, and depending on what you are interested in making, gather the appropriate ingredients. The formula is generally the same so we can all make different drinks at the same time. Everyone will need to make simple syrup in advance.

**Most of the cocktails below follow a basic proportion of 2:1:1:
2 liquor: 1 syrup (sweet) : 1 lemons / limes (sour), with a couple of exceptions.
Cocktails typically measure about 3 oz.**

<p><u>Bees Knees (Gin based)</u></p> <p>1.5 oz gin (try and avoid Tanqueray or Bombay Sapphire as the flavor profiles are too strong – Bombay Dry is okay)</p> <p>3/4 oz fresh lemon juice</p> <p>3/4 oz honey syrup</p> <p>Served: Up</p> <p>Glass: Coupe/Cocktail (Martini) glass</p>	<p><u>Gold Rush (Whiskey based)</u></p> <p>1.5 oz whiskey</p> <p>3/4 oz fresh lemon juice</p> <p>3/4 oz honey syrup</p> <p>Served: On the Rocks</p> <p>Glass: Rocks or Highball glass</p>
<p><u>Penicillin (Scotch based)</u></p> <p>1.5 oz scotch (any blended scotch works well here, or you can go with a favorite single malt)</p> <p>3/4 oz fresh lemon juice</p> <p>3/4 oz honey syrup</p> <p>Served: Up</p> <p>Glass: Coupe/Cocktail glass</p>	<p><u>Mezcal Derby (Mezcal based)</u></p> <p>1.75 oz mezcal</p> <p>3/4 oz fresh grapefruit juice</p> <p>1/2 oz fresh lime juice</p> <p>1/2 oz honey syrup</p> <p>Dash of cinnamon</p> <p>Served: Up</p> <p>Glass: Coupe/Cocktail glass</p>
<p><u>Belladonna (Dark Rum and Amaretto)</u></p> <p>1 oz dark rum (dark rum is aged longer than “regular” rum)</p> <p>1 oz amaretto</p> <p>1/2 oz lemon</p> <p>1/2 oz lime</p> <p>1-2 barspoons simple syrup or 1/2-1 teaspoon Cinnamon / sugar mix for glass rim</p> <p>Served: Up</p> <p>Glass: Coupe/Cocktail glass</p>	