



SHOPPING LIST



1 Bottle of your favorite Spirit
(Vodka, Tequila, Gin, Whiskey, Rum, etc.)

Basil - 1 Small Bushel

Blueberries - 1 Pack

Cucumber - 1

Rosemary - 3 Sprigs

Pineapple - 4-5 Slices

(or a full pineapple to cut, We'll cover this in class!)

Eggs - 1 or 2

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Lemon Juice - 1/4 Cup

*(or 3-4 lemon to squeeze if you are using a fruit press)*

Sugar - 1/2 Cup

*(1/2 cup of Sugar-1/2 cup of hot water; dissolve to make simple syrup **before class**)*

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

**\*Be sure to have plenty of Ice (roughly 2-4lbs)  
along with a knife & cutting board!**





# 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** etc.. 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 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 very well as a substitute. We will also go over some additional straining techniques during class.**





# TIME TO MIX!

## ISOLATION LEMONADE

In the glass end of your shaker

Muddle 3 Basil Leaves and 3-4 Blueberries.

Add 2 oz. Base Spirit of choice

Add 1/2 oz. Lemon Juice

Add 3/4 oz. Simple Syrup or Agave

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. Basil Sprig Garnish.

## GARDEN SPRITZ

In the glass end of your shaker

Muddle 3-4 Cucumber Slices

Add 2 oz. Base Spirit of choice

Add 1/2 oz. Fresh Lemon juice

Add 1/2 oz. Simple Syrup or Agave

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 over fresh ice into Rocks Glass.

Cucumber slice & Rosemary Garnish.

## FREAKY TIKI

In the glass end of your shaker

Muddle 4 Pineapple Slices

Add 2 oz. Base Spirit of Choice

1 Egg White (optional but recommended)

Add 0.75 oz. Fresh Lime Juice

Add 0.75 oz. Agave or Simple Syrup

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 Martini Glass or Rocks Glass; Garnish with Pineapple & Rosemary