



# SHOPPING LIST



## 1 Bottle of your favorite Spirit

*(we recommend rum for this sessions but recipes work great with other spirits as well!)*

Pineapple - *(1 full Pineapple to cut or 4-6 precut slices)*

Mint - 2-3 Sprigs

Blackberry - 6-8

Banana - 1

Lime Juice - 2 oz.

*(or if you own a fruit press you'll need about 2-3 Limes)*

Heavy Cream - 1 oz. *(or non dairy substitute)*

Orange Juice - 1 oz.

Orange *(optional for a garnish)* - 1

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

Simple Syrup - 1/4 Cup

***(if Agave is not Available; Combine 1/4 cup of Sugar-1/4 cup of hot water; dissolve to make simple syrup **before class**)***

**Be sure to have plenty of Ice  
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!

## **AUTONOMIC STORM**

In the glass end of your shaker

Muddle 3-4 Blackberrys + 2-3 Slices of Banana

Add 2 oz. Spirit of Choice

1.0 oz. Orange Juice (or squeeze half an orange)

Add 0.5 oz. Fresh Lime Juice

Add 0.5 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 Blackberry/Orange/Mint

## **SYMPATHETIC OVERDRIVE**

In the glass end of your shaker

Muddle 3-4 Pineapple Slices

Add 2 oz. Base Spirit of Choice

Add 0.75 oz. Fresh Lime Juice

Add 0.75 oz. Agave (or Simple Syrup)

1 oz. Heavy Cream (or no-dairy substitute)

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 Martini or Rocks Glass;

Garnish with Pineapple Slice + Mint