

Please note the legal age of purchasing and consuming alcohol in the United States is 21.



Virtual Mixology Class

Shopping List:

- **CHOCOLATE NEGRONI**
 - *Ingredients:*
 - gin
 - Aperol or Cappelletti Vino Aperitivo
 - Dolin Blanc (white sweet vermouth)
 - chocolate liqueur
 - Garnish: lemon or orange peel

- **BUBBLES ALL DAY**
 - *Ingredients:*
 - vodka or gin
 - sparkling wine - champagne, cava or prosecco
 - 2 lemons - juiced
 - 1/4 cup honey for honey syrup (recipe below)
 - Aperol (**optional**)
 - Garnish: 3-4 lemon peels for expression

 - *Honey Syrup Recipe:*
 - Equal parts honey & hot water - 1/4 cup of each recommended
 - Mix honey & hot water until honey is dissolved. Let cool. Refrigerate until needed.

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- *Mocktail-Friendly Version*
 - Omit the spirits, add some fresh berries & club soda.
- **PUNCH PIP IN THE FACE!**
 - *Ingredients:*
 - tequila or mezcal
 - 2 lemons
 - 4-6 oz blackberries (supplement berry of choice)
 - pineapple juice - small can
 - 1 egg white/1 oz egg white per drink
 - 1/4 cup sugar for simple syrup (recipe below)
 - *sparkling wine (**optional**)
 - *Simple Syrup Recipe:*
 - Equal parts sugar & hot water - 1/4 cup of each
 - Mix sugar & hot water until sugar is dissolved. Let cool. Refrigerate until needed.
 - *Mocktail-Friendly Version*
 - Omit the spirits, add club soda.

Suggested Bar Tools:

Here's a list of suggested bar tools for your home bar.

The starred tools are the ones we'll be using during your class.

- Shaker Tins
 - sub: mason jar or protein shaker
- Mixing Glass and Spoon
- Jigger
 - sub: tablespoon (1 tbl = .5oz)
- Hand grater or microplane
- Strainer
- Muddler
 - Sub: wooden spoon
- Vegetable peeler