Both Recipes

Simple Syrup - Prior to class combine 1/2 cup sugar and 1/2 cup water; dissolve and chill! (If not available, Agave is a great substitute)

*Be sure to have plenty of ice (roughly 3-5 lbs.) along with a knife & cutting board!

SHOPPING LIST

1 BOTTLE OF YOUR FAVORITE SPIRIT (Vodka, Tequila, Gin, Whiskey, Rum, etc.)

ACTION LEMONADE

Basil - 1 small bushel
Blueberries - 1 pack
Club Soda (optional for Mocktail alternative)
Lemon Juice - 1/2 cup
(or squeeze 3-4 lemons if you are using a fruit press)

IMPACT-ACHINO

Espresso - 1 cup
Milk (or Milk Substitute) - 1 oz.
Cinnamon - 1 pinch or 1 cinnamon stick (optional)
Here you will find ‘at home’ bar-tool substitutions for the virtual mixology class!

**TOOLS**

**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 works 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!

ACTION LEMONADE

In the glass end of your shaker, muddle 3 basil leaves and 4-6 blueberries.

Add 2 oz. Base Spirit of choice

Add 1/2 oz. Lemon Juice

Add 3/4 oz. agave (or simple syrup if preferred)

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 and top with basil sprig & blueberry garnish.

*For a Mocktail alternative, skip the spirit and add Club Soda at the end!

IMPACT-ACHINO

Start by Brewing 2 oz. of Espresso

Pour 3 oz. of milk (or milk substitute) into milk pitcher, froth, and set aside

In your favorite coffee mug, add 2 oz. espresso (add 1 oz. of your favorite spirit if you are spiking your beverage!)

Add 1/2 oz. Simple Syrup (or desired amount)

Stir; top with frothed milk and garnish with a pinch of groundcinnamon (or add a cinnamon stick for the best presentation!)