ECHANGE ESTA

MIXOLOGY CLASSES

I PUT PANTS ON FOR THIS

- 2 oz. Vodka (if drinking No-Proof, omit this and double the juices below)
- 1 oz. Cherry or Pomegrnate Juice
- .5 oz 100% Cranberry Juice
- 2 tsp. Simple Syrup*
- 1/16th wedge of **Lemon**
- thumb of fresh Ginger or a slice of Jalapeño, if you like it spicy!
- For No-Proof Cocktails, you can splash your favourite bubbly, unsweetened drink on top (think LaCroix!)

Toss the first 4 ingredients into a shaker. Muddle in the lemon and ginger and/or jalapeño. Add ice and shake vigorously for 12 seconds. Strain into a chilled glass and garnish with a lemon round. If making No-Proof, add a generous splash of bubbly!

EQUIPMENT LIST

- Ice
- a Shaker (any jar or vessel that has a top to it and you can shake liquid contents without spilling. For example: Ball Jars, cocktail shakers, heck, Tupperware will do!)
- Cutting Board and Knife
- Glassware
- Muddler (a large wooden spoon, proper muddler, or anything with a thick handle)
- Strainer (even a pasta strainer or sieve could work!)
- Measuring Tools (i.e. jiggers, small Pyrex, Ball Jars, Measuring Cups/Spoons sets)