

## **11/12 Cocktail Guru Mixology Zoom Program**

### **Song of Ice and Fire**

2 oz. vodka (unflavored or flavored)

1 1/2 oz. cranberry juice

3/4 oz. fresh lime juice (juice of approx. 1 lime)

1 oz. honey syrup (equal parts honey + warm water)

METHOD: Add ingredients to cocktail shaker with ice and shake well. Strain into martini glass.

GARNISH: smoked rosemary

### **Old Fashioned Protagonist**

2 1/2 oz. whiskey of choice (bourbon or rye)

1/2 oz. maple syrup

3 dashes bitters

METHOD: Stir ingredients very well with ice and strain over ice into rocks glass.

GARNISH: long orange peel

### **To Autumn**

#### **(can also be made as mocktail)**

2 oz. whiskey

1 1/2 oz. apple cider

1 oz. pomegranate juice

1/2 oz. maple syrup

METHOD: Shake ingredients very well with ice and strain over ice into rocks glass.

GARNISH: floating apple slice

### **SUPPLIES:**

#### **Liquor**

- vodka
- whiskey
- bitters

#### **Non Alcoholic**

- 1 apple
- 1 lime
- 1 orange
- maple syrup
- apple cider
- pomegranate juice
- honey (to make honey syrup - please premake - 1/8 cup honey + 1/8 cup warm water - stir until dissolved)
- rosemary + matches (to smoke the rosemary)

#### **Tools**

- 1 martini glass
- 2 rocks glasses
- cocktail shaker (or mason jar or water bottle)
- jigger to measure (or tablespoon)
- knife/cutting board
- plenty of ice