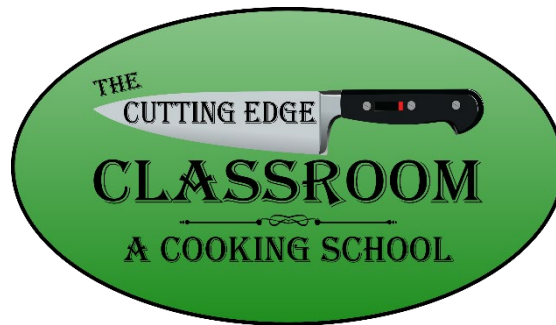


Class Date and Time: 2/16/2022 5:30PM-6:30PM ET

Contact Person/Company: Scott Ledford (FTI)

Contact Phone Number:

Contact Email: sledford@fti-net.com



Re-Inventing Virtual Cooking Classes At The Cutting Edge Classroom Cooking School

The Menu

Mixology

Email: jalunnijr@gmail.com

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Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet. Please reach out for substitution suggestions. Quantities are up to you and depend on how many drinks you are making.

- Bourbon
- Simple Syrup
- Aromatic Bitters
- Orange peel
- Luxardo cherries
- Vodka or gin
- Fresh lime juice
- Lime peel
- Campari
- Sweet vermouth
- Rye bourbon
- Fresh lemon juice
- Dry sparkling wine
- Lemon peel
- Bottled water
- Strawberries
- Soda water
- Fresh mint
- Ice
- Large ice cube

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Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

- Cocktail shaker
- Cocktail strainer
- Peeler
- Muddler
- Bar spoon
- Pint glass
- Jigger
- Martini or coupe glass
- Lowball glass
- Wine flute
- Matches
- Paring knife
- Small cutting board

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Menu:

1. Old Fashioned
 - a. bourbon
 - b. Simple syrup
 - c. Aromatic bitters
 - d. Orange peel
 - e. Luxardo Cherries or similar
2. Gimlet
 - a. Vodka or Gin
 - b. simple
 - c. Fresh lime juice
 - d. Lime peel
3. Negroni
 - a. Gin
 - b. Campari or similar
 - c. Sweet vermouth
 - d. Orange peel
4. Manhattan
 - a. Rye Bourbon
 - b. Sweet vermouth
 - c. Aromatic bitters (or your choice)
 - d. Luxardo Cherries or similar
5. French 75
 - a. Gin or vodka
 - b. Fresh lemon juice
 - c. simple syrup
 - d. Dry sparkling wine
 - e. Lemon peel
6. Virgin Strawberry Fizz
 - a. Non- alcoholic Spirit or bottled water
 - b. Strawberry
 - c. Lime Juice
 - d. Simple Syrup
 - e. Soda Water
7. Virgin Mojito
 - a. Non- alcoholic Spirit or bottled water
 - b. Mint
 - c. Lime Juice
 - d. Simple Syrup
 - e. Soda Water

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- Tools Needed
 - o Cocktail Shaker
 - o Cocktail Strainer
 - o Ice
 - o Large ice cube if available
 - o Peeler
 - o Muddler
 - o Bar spoon
 - o Crystal mixer or pint glass
 - o Jigger
 - o Martini or Coupe Glass
 - o Lowball Glass
 - o Wine Flute
 - o Matches
 - o Paring Knife
 - o Small cutting board
- Alcohol Needed
 - o Bourbon
 - o Rye bourbon
 - o Vodka
 - o Gin
 - o Sweet vermouth
 - o Campari
 - o Non- Alcoholic Spirit or bottled Water
- Fruit Needed
 - o Orange
 - o Lemon
 - o Lime
 - o Strawberries
 - o Fresh Lemon Juice
 - o Fresh Lime Juice
- Misc.
 - o Fresh Mint
 - o Soda Water
 - o Aromatic Bitters
 - o Simple Syrup
 - Equal parts good quality sugar and hot water

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About the Instructor:



- **Hey everyone! My Name is Kevin, I am a mixologist in Knoxville, Tennessee. I'm voted one of the top bartenders in the city for 3 years and was awarded best cocktails in the city for 2020. Most of my influence came from working in hotels, clubs and restaurants for 10 years in sunny Miami Beach. I heavily believe in using fresh ingredients whenever possible and creating your own flavor profile, even on the classics!**

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