

Ingredients:

- Choose one: bourbon, scotch, rum, tequila, gin or vodka
- Choose one: 1 piece of fruit - apple, pear, banana, mango, plum or 1/3 cup grapes
- Choose one: 1 tea bag - black, green or herbal
- 1 lemon
- Granulated sugar
- Pinch Salt
- Glass of room temperature water
- Ice- 3 cups (per cocktail)

Tools:

- Measuring device - Jigger or 1 tbsp & 1/4 cup
- Measuring cups and spoons
- Cocktail shaking tin - or mason jar with lid or wide mouth water bottle
- Mason jar & lid - or tight-sealing Tupperware
- Cocktail straining tool - or wooden spoon
- Fine mesh strainer
- Knife & cutting board
- Muddler - or wooden spoon
- Handheld juicer
- 1 small glass to juice citrus into
- 1 Collins or Rocks glass - place in freezer before serving



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Crafting Cocktails

Tips and Techniques

Fruit & Tea Syrup

Yields: 4 oz

1/2 cup water

1 tea bag

1 lemon

1 apple, pear, banana, mango, plum or 1/3 cup grapes

1/2 cup sugar

Pinch salt

- Place 1 tea bag in 1/2 cup water, set aside
- Dice fruit into small pieces, add to mason jar
- Cut lemon in half, set half to the side, cut the other half into small pieces, add to mason jar
- Muddle fruit and lemon to release juices, oils and sugars
- Remove tea bag from water and discard
- Add tea, salt, and sugar to mason jar
- Attach mason jar lid and shake until sugars dissolve into liquids
- Strain solids from liquid, pressing solids into fine mesh strainer to release all juices. Discard solids.
- Store syrup in refrigerator for up to 10 days

Smash Recipe

2 oz (1/4 cup) bourbon, scotch, rum, tequila, gin or vodka

3/4 oz (1.5 tbsp) fruit & tea syrup

1/2 lemon

- Cut lemon in half
- Juice half lemon into shaking vessel and drop in spent lemon
- Add syrup, alcohol and 1 1/2 cups of ice to shaking vessel
- Add ice to chilled drinking glass as well
- Shake hard for 7 seconds
- Strain cocktail into glass through a fine mesh strainer to catch any fruit particulate and small ice chips
- Garnish with fruit slice and/or lemon wheel