

Bartender's Prep List

Classic Sour & Old Fashioned (With Mocktail Options)



Prepare the following items in advance of class:

Simple Syrup

Ingredients

- 1 cup sugar
- 1 cup water

Instructions

1. Heat 1 cup of sugar and 1 cup of water gently on the stove, just enough to dissolve the sugar
2. Pour liquid into a storage container and keep in the refrigerator until use

Spice up your simple syrup!

1. Replace water with one cup of your favorite tea or coffee
2. Use honey in place of sugar

Bitters

This recipe calls for already-made aromatic bitters. Alternatively, you can create your own following this recipe!

Ingredients

- Pinch of cinnamon
- Pinch of allspice
- Pinch of anise and/or clove
- 1 - 2 tsp grated orange peel
- 1 - 2 tsp diced prunes
- 2 oz vodka

Instructions

1. Mix pinches of cinnamon, allspice, anise, and/or clove with grated orange peel and diced prunes in 2 oz vodka
2. Let steep as long as possible (at least one hour)
3. Strain through a coffee filter

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Ingredients To Have On Hand

Alcohol

One or more of the options such as...

- Aquavit
- Gin
- Rum
- Tequila
- Vodka
- Whiskey

OR

Non-Alcoholic Alternative

One or more of the options such as...

- Coconut water
- Cold brewed barley tea
- Seltzer water
- Your favorite tea

Citrus

- A few lemons or limes
- 1 orange

Ice

Tools You'll Need

- Cocktail shaker (alternatives: mason jar with lid, protein shake bottle)
- Mixing glass (alternative: pint glass)
- Barspoon (alternatives: sturdy straw, chopstick)
- Cocktail strainer (alternatives: small sieve, slotted spoon)
- Jigger (alternatives: tablespoon, 1/4 cup measure)
- Small knife
- Cutting board
- Old fashioned and coupe glass (alternative: any glassware will do!)

Handy Conversions

2 oz = 1/4 cup

1.5 oz = 3 tablespoons

1 oz = 2 tablespoons

3/4 oz = 1.5 tablespoons

1/2 oz = 1 tablespoon

1/4 oz = 1/2 tablespoon