



# SHOPPING LIST



## 1 Bottle of your favorite Spirit

*(we recommend any type of spirit such as Vodka, Tequila, Gin, Rum, or whiskey)*

**Blackberry** - 1 Pack

**Mint** - 4-5 Sprigs

**Fresh Ginger** - 1 chunk

**Gala Apple (red)** - 1

**Orange Juice** - 0.5 oz. *(or squeeze half an orange)*

**Club Soda OR Ginger Beer** - 1 Can/Bottle

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**Agave** - 1 Small Bottle

**Sugar** - (optional if Agave is not available; make simple syrup before class by combining 1/4 cup sugar + 1/4 cup hot water; dissolve and chill)

**Lime Juice** - 3 oz.

**\*Be sure to have plenty of Ice (roughly 2-4lbs) along with a knife & cutting board**



# TOOLS NEEDED

Here you will find 'at home' bar-tool **SUBSTITUTIONS** for the virtual mixology class!



## **BOSTON SHAKER:**

The Boston shaker is used to chill your ingredients and is usually the last step before garnishing your cocktail. Any kitchen item that has a cap will work well for a Boston Shaker substitution. **Sports water bottle, thermal, packing jar with lid, two cups that can seal together** etc.. Just remember you will need to add ice to your substitution before we shake!



## **MUDDLER:**

The muddler is used to crush produce and herbs inside your Boston shaker. **A mortar and pestle or large wooden spoon work well** (or anything similar, with that width and shape).



## **JIGGER:**

The jigger is used to measure liquid ingredients before adding them to the Boston shaker (they're usually displayed 1/2 oz to 2 oz). **You can use any kitchen tool that has 'ounces' displayed (spoons or measuring cups work well).**

*2 Tablespoons = 1 fluid ounce.*

**You can also use a standard shot glass** which is typically 1 1/2 oz.



## **HAWTHORNE STRAINER:**

The Hawthorne strainer attaches to the metal side of the Boston shaker and is used to strain the liquid ingredients into your glass (It separates the ice and muddled produce from pouring into your glass). If your Boston shaker substitution has perforated holes you will not need an alternative. **Mesh strainers work very well as a substitute. We will also go over some additional straining techniques during class.**