

# Sept. 24th @ 6:30pm CT

# unMuddled bartending co.



## ALICE IN WONDERLAND VIRTUAL COCKTAIL CLASS



### OLD FASHIONED IN WONDERLAND

- Whiskey/Bourbon of choice
- Simple Syrup
- Black, Earl Grey, or Green Tea (if brewed, preferably unsweetened)
- Cocktail Bitters
- Orange (and/or a cherry)



### TEA PARTY SOUR



- Your choice of liquor
  - vodka, gin, tequila, whiskey, rum, etc.
  - Don't or can't drink?  
Use regular (or coconut) water!
- Your choice of citrus\*
- Your choice of sweetener\*
- Black, Earl Grey, or Green Tea (if brewed, preferably unsweetened)



Don't like whiskey?  
You can use other combos,  
like tequila & agave,  
vodka & simple syrup,  
champagne & sugar cube, etc!

\*choose one  
of each!

CITRUS: ~3 LIMES (OR JUICE), ~2 LEMONS (OR JUICE), AND/OR ~1 ORANGE (OR JUICE), ETC.

SWEETENERS: SIMPLE SYRUP, HONEY SYRUP, AGAVE, ETC.

[OPTIONAL] PANTRY ITEMS: FRUIT, JAM, HERBS, FLAVORED SPARKLING WATER, ETC.

### Make your own simple syrup before class!

#### Tea Simple Syrup

- Brew 1 cup tea, per instructions; strain leaves (if already brewed, move to next step)
- Whisk in 1 cup granulated cane sugar over a low heat, until sugar dissolves. Don't boil.
- Turn off heat and allow to cool
- Store tightly sealed in refrigerator
  - Lasts ~1 week

#### Honey/Agave Tea Simple Syrup

- Brew 1 cup tea, per instructions; strain leaves (if already brewed, move to next step)
- Whisk in 1 cup honey or agave over a low heat, until "loosens" into a syrup. Don't boil.
- Turn off heat and allow to cool
- Store tightly sealed in refrigerator
  - Lasts ~3-4 weeks

### Bar Tools & Substitutes

- 2 "Old Fashioned/tumbler" glasses (or other cups you have on hand)
- Cocktail Jigger (or: tablespoon or measuring cup)
- Bar Spoon (or regular spoon, or even a chopstick)
- Something to shake with (ex: cocktail shaker, mason jar, protein shaker)

- Cutting board & knife
- Veggie/Potato "Y" Peeler (optional)
- A fruit "juicer" (optional - you can use your hands, or pre-juiced citrus)
- Plenty of ice
- A towel (in case of spills!)



Questions or feedback? email [ross@unmuddledbartending.com](mailto:ross@unmuddledbartending.com)



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