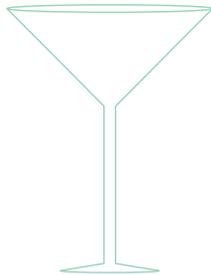


# Mixology

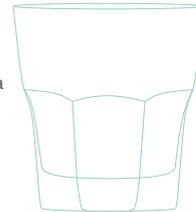
## EVENTS



M.E. Zombie

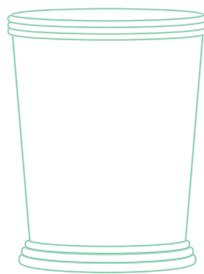


Espresso Martini



Blood Orange Margarita

Basil Gin Fizz



## COCKTAIL SPECS

From your Mixology Events cocktail class



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# M.E. ZOMBIE

Created by Donn Beach

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## Cocktail Description:

Legend has it this cocktail was created by Donn Beach aka "Don the Beachcomber" around the mid 1930's. Don created this cocktail for a hungover customer to help him get through his business meeting. The addition of juices and other sweet ingredients disguise the extremely high alcohol content. The customer came back to complain the drink had turned him into a Zombie. The original was a mixture of Rums, Velvet Falernum, Pernod, lime juice, Pineapple juice and Grenadine.

## Cocktail Recipe:

Add 3 measures of your Rum Blend and 1 measure of Apricot Brandy, Pineapple juice and Orange juice into a Boston glass.

Cut a lime in half and squeeze out 1 measure of juice and add to mixture, keep one half of lime to the side.

Add ½ a measure of Grenadine.

Fill the Boston glass with as much cubed ice as possible and shake vigorously for about 10 seconds.

Fill a Tiki mug with ice and strain the mixture over the top.

Hollow out the half of lime that was kept to the side and place on top and fill with some Overproof Rum.

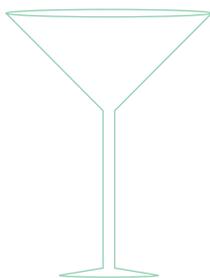
Set fire to the Overproof Rum and sprinkle with some Cinnamon.

## Ingredients:

3 measures Rum Blend  
1 measure Apricot Brandy  
½ measure Overproof Rum  
1 lime  
1 measure Pineapple juice  
1 measure Orange juice  
½ measure Grenadine  
Cinnamon (ground)

## Useful links:

-  ["How To" website](#)
-  [Mixology on Facebook](#)
-  [Mixology Events on Twitter](#)



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# ESPRESSO MARTINI

Created by Dick Bradsell

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## Cocktail Description:

Created by the living legend Dick Bradsell in 1983 whilst he was working at Brasserie Soho. A young American model (not Kate Moss as the rumours would have you believe, as Kate Moss was 9 years old at the time) asked for a drink that would "Wake her up and F\*\*k her up". Since the coffee machine was right on the bar it didn't take long for him to think up a recipe. Vodka was in fashion in the 1980's and the original cocktail called for two different types of coffee liqueur. 2 shots of Vodka, 1 shot of Espresso, ½ shot Kahlua, ½ shot Ristretto Liqueur, ½ shot of Gomme.

## Cocktail Recipe:

Chill a Martini Glass with a scoop of crushed ice before you start making the drink, this will ensure the glass is cold when you drink it.

In a Boston Glass add the Vodka, Kahlua and Cold brew coffee

Fill the Boston Glass with as much cubed ice as possible and shake vigorously for about 10 seconds

Discard the crushed ice from the martini glass (you can reuse this as it has only been chilling a glass)

Using a Hawthorne strainer and a fine strainer, strain into the chilled martini glass, this will ensure no little bits of ice go into the drink

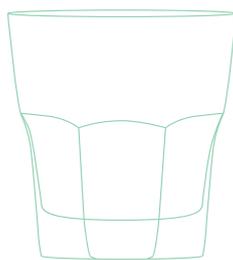
Garnish with 3 coffee beans by placing them gently on top of the froth.

## Ingredients:

1 measure of Vodka  
1 measure of Kahlua  
1 measure of Cold Brew Coffee  
3 Coffee Beans

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# BLOOD ORANGE MARGARITA

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## Cocktail Description:

The Margarita was created sometime around the 1930's but nobody is quite sure where or when. However it has gone on to become a classic cocktail the world over with many weird and wonderful twists and different forms. The base ingredients should always be the same no matter what is added: Tequila, Orange Curacao, lime and sugar.

## Cocktail Recipe:

Cut a lime in half and squeeze both halves into a Boston glass using an Elbow press and squeeze in  $\frac{1}{4}$  Blood Orange

Add in  $1\frac{1}{2}$  shots of Tequila,  $\frac{1}{2}$  shot of Campari, and  $\frac{1}{2}$  shot of Grenadine

Fill the Boston glass with as much cubed ice as possible and shake vigorously for about 10 seconds

Use half of the lime that has already been squeezed to rub around half of the Old Fashioned glass and dip in salt, then use a napkin to clear the inside of the glass and fill with cubed ice

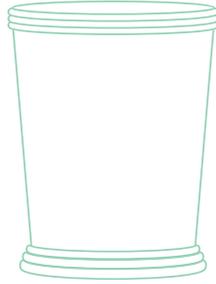
Using a Hawthorne strainer glass, this will ensure no little bits of ice go into the drink.

## Ingredients:

1  $\frac{1}{2}$  measures of Tequila  
 $\frac{1}{2}$  measure of Campari  
1 full lime  
 $\frac{1}{4}$  Blood Orange  
 $\frac{1}{2}$  measure of Granadine  
Salt

## Useful links:

-  ["How To" website](#)
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# BASIL GIN FIZZ

## 1930's-1940's

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### Cocktail Description:

This cocktail is a refreshing twist on a very popular old drink known simply as a Gin Fizz, with recipes for a “Fizz” dating back to 1887 in Jerry Thomas’s Bartenders guide. This cocktail grew in popularity in the 1930’s-1940’s with Gin being the most common spirit used. There are many variations of this cocktail, two of the more famous are the “Tom Collins” – but this cocktail specifically requests that Old Tom Gin is used – and the “Ramos Gin Fizz” which has not only cream, but egg white as well. Our favourite twist uses Gin, lemon, Honey water, basil and soda water.

### Cocktail Recipe:

In the Julep tin drop in 1 wedge of lemon, the 5 Basil leaves and the Honey Water and muddle together

Add in two shots of Gin

Fill the cup with crushed ice and churn together using a bar spoon for about 8 seconds, this will not only mix the cocktail up, but will also chill down the drink and dilute it down to the desired level

Add more crushed ice on top to make a heap and hold your hand over the top for a second to seal the drink in (this is known as capping the drink)

Top with soda water and garnish with a bit of mint that has been slapped to release the aromas and a couple of straws

Fold a napkin triangle, then wet the two opposite corners and wrap it around the outside of the drink so the wet corner sticks to the Julep tin.

### Ingredients:

4-5 Basil leaves  
1 lemon wedge  
½ measure of Honey Water  
2 measures of Gin  
2 shots of Soda Water

### Useful links:

-  ["How To" website](#)
-  [Mixology on Facebook](#)
-  [Mixology Events on Twitter](#)