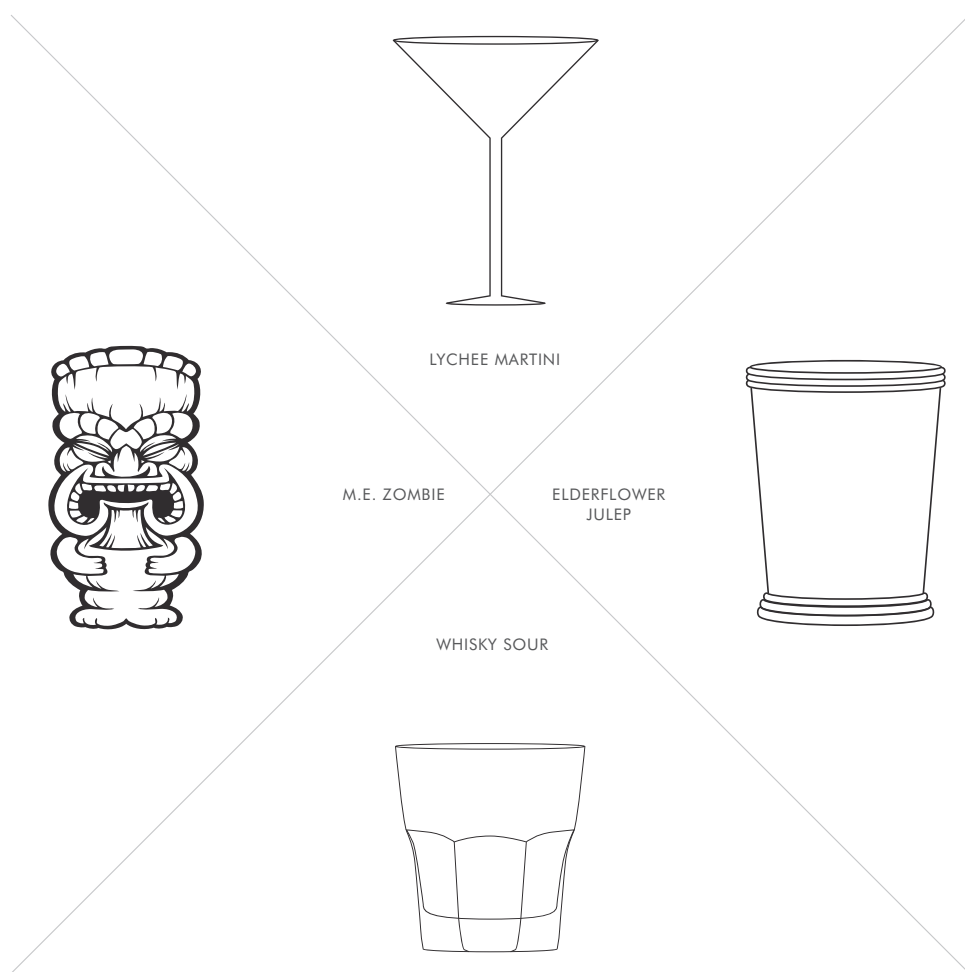
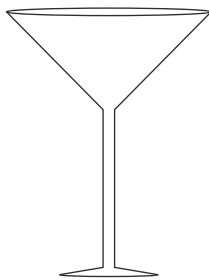


# Mixology

## COCKTAIL SPECS



FROM YOUR MIXOLOGY EVENTS COCKTAIL CLASS



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# LYCHEE MARTINI

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## COCKTAIL DESCRIPTION:

With an illustrious recorded history going back as far as 1059 A.D. in China, the lychee fruit is symbolic of both royalty and love.

Legend speaks of the imperial Lady Yang Kuei Fei who had a passion for fresh lychees. Emperor Hsuan Tsung had guards mounted on horses traveling 600 miles to bring back fresh lychees to woo her.

## INGREDIENTS:

1 measure of Vodka  
1 measure of Kwai Feh  
Lychee Liqueur  
1 measure Lime Juice  
½ measure Lychee Syrup  
(from lychee tin)  
1 lychee to garnish

## 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 your cocktail.

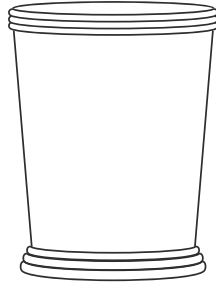
In a Boston Glass add the Vodka, Lychee Liqueur, Lime Juice and Lychee Syrup.

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 over the Boston Glass, strain your shaken mixture in to the chilled martini glass.

Garnish by dropping a lychee in to your cocktail.



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## ELDERFLOWER JULEP

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### COCKTAIL DESCRIPTION:

The origin of the Julep is based around the Middle Eastern custom of infusing mint and sugars into soft spirits. They also added fresh fruits for flavour. A more common Julep is that which consists solely of Bourbon, Mint and Brown Sugar – the classic Mint Julep.

The Mint Julep is popular at the Kentucky Derby; reportedly serving over 10,000 a day. The Elderflower Julep is a modern twist on this classic drink, with the Elderflower Cordial used to sweeten the gin. The subsequent infusion of the mint with this spirit along with the fresh apple juice and sours makes for a very palatable cocktail which can be enjoyed all year round.

### INGREDIENTS:

2 measures of Gin  
1 measure of Elderflower Cordial  
1 measure of Apple Juice  
1 Lemon Wedge  
8-10 Mint Leaves  
Sprig of Mint to garnish

### COCKTAIL RECIPE:

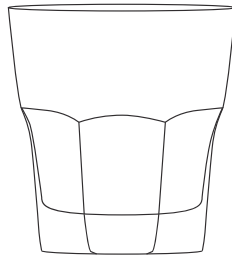
Clap your mint leaves to release their aroma and taste in to your Julep Tin.

Squeeze in your Lemon Wedge.

All of your wet ingredients directly in to the tin and fill it 2/3 full with crushed ice and churn.

Taste to ensure you have achieved your desired balance for the drink.

Cap the Julep Tin with more crushed ice, making a compact cone on the top to reduce dilution.



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## WHISKY SOUR

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### COCKTAIL DESCRIPTION:

The recipe for this cocktail was first written down in the 1862 book "The Bartender's Guide" By Jerry Thomas. However, the basic recipe was known for over a century prior. In those days, travel seemed to take forever and up to the 20th century, refrigeration was lacking and the concept of germs was largely unknown. Long journeys over land weren't terrible. You could stop off and resupply as needed or just go hunting and foraging. Sea travel especially from Europe to North America, was not nearly as simple. Food and water will spoil over a multi-month trip, and water wasn't considered safe.

Professional sailors suffered from scurvy and malnutrition up until a bartender's hero named Vice Admiral Edward Vernon of England began mixing select ingredients together to serve to his crew. Sailors had a ration of limes and lemons to prevent scurvy and liquor for something safe to drink. To prevent a ship full of intoxicated shipmates, the liquor, usually rum, was watered down and lemon or lime juice was added to mask the flavour of the rum. Here we have a very early version of the Sour.

### COCKTAIL RECIPE:

Add all ingredients (except the bitters) in to a Boston Glass.

Dry shake the Boston Tin to aerate the egg white.

Then vigorously wet shake the mixture until a smooth consistency.

Add cubed ice to a rocks glass and quickly strain over your mixture almost to the top then dash over your Bitters.

### INGREDIENTS:

2 measures of Bourbon  
1 measure of Lemon Juice  
½ measure of Sugar Syrup  
1 Egg White  
Double dash of Angostura  
Bitters



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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.

Donn 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)