



**Thank you
for joining
SMUSA for
our “End
of the Year
Cheers!”
Mixology
& Holiday
Games event.**



Click here to watch the video recording of SMUSA’s
“End of the Year Cheers!” Holiday event.
Meeting Recording.
Copy/Paste Access Passcode: 1zQQ\$!#C

SHOPPING LIST FOR THE MIXOLOGY CLASS

Drink #1: The SMU 75

(This drink is a take-off of a drink called the French 75; we added a shout out to SMU in the name; it’s a fun bubbly drink perfect for holiday parties or brunch.) Presented in a champagne flute or cocktail coupe/martini glass.

Gin. We’ll be using Bombay Sapphire. But any crisp, dry, piney gin will work.

Grand Marnier

Fresh lemon juice

champagne/prosecco/cava/bubbles of some sort

Frozen whole cranberries

Thyme sprigs

Cranberry bitters

Drink #2: Hot Mulled Cider (Available in alcoholic and non-alcoholic versions, served in a mug)

Apple Cider (not Apple Juice)

Diplomatico Mantuano Venezuelan Rum (but any amber or dark and sweet rum will work. If people go out to their liquor store to find this just tell them to ask for a rum that has a sweeter molasses flavor profile, but not a spiced rum.)

Grand Marnier

Traditional Mulling spices for mulled cider. Usually they come as tea bags and are very easy to use.

Cranberry Bitters (we’ll be using Bittermens New England Spiced Cranberry bitters)

Vanilla Extract

Cinnamon stick to stir and garnish with.

Tools Needed:

Cocktail shaker or something in which people can shake and chill/mix the drinks. Must seal well, for obvious reasons.

Hawthorne strainer. This is the typical strainer everyone pictures when you think of a bartender straining a cocktail.

Jigger or some other way to measure amounts of 2 oz., 1 oz., .75 oz., .5 oz., .25 oz.

Vegetable peeler for cutting orange swaths.

Bar spoon or any somewhat small spoon will work.

Champagne glass or cocktail coupe/martini glass for the SMU 75

Coffee mug for the mulled cider.

Pot or sauce pan to heat the cider.

Ice cubes

Large bowl to hold the ice you’ll use for shaking

Ice scoop for getting the ice into your cocktail shaker.