

SCC COCKTAIL HOUR

10/28/2020

• COCKTAIL MENU •

FRENCH 75

Glassware: coupe (chilled). 1 oz cognac. ¼ oz simple syrup**. ¼ oz lemon juice. 4 oz dry sparkling wine.

Garnish: lemon peel and sugared rim.

Variation: substitute gin for cognac

APEROL SPRITZ

Glassware: large wine glass or goblet (chilled). 3 oz prosecco. 2 oz Aperol. 1 oz soda water. Ice.

Garnish: slice of orange.

Variation: Equal Parts Aperol Spritz changes the proportions.

GROG

Glassware: Double old-fashioned (chilled). 1 oz lime. 1 oz brown sugar (or demerara simple syrup)**.

1 oz Dark rum. 4 oz water. Cracked Ice. Garnish: lime wedge.

Variation: use hot water and no ice for a winter version

MARGARITA

Glassware: chilled glass. 2 oz tequila. 1 oz fresh lime juice. .75 oz triple sec. .75 oz simple syrup. Ice. Garnish: salt and lime.

Variation: Smoky Margarita adds mezcal and changes the proportions.

SAZERAC

Glassware: old fashioned (chilled). ¼ oz Absinthe (we use Herbsaint in NOLA). 2 oz rye whiskey. 2 dashes aromatic bitters (Peychauds). ¼ oz simple syrup**.

Garnish: Lemon peel.

Variation: use differently flavored bitters and experiment

SIDECAR

Glassware: chilled coupe. 1.5 oz cognac. .75 oz triple sec. .75 oz fresh lemon juice. ice. Garnish: sugar and lemon twist.

Variation: Between the Sheets adds rum and changes the proportions.





OLD FASHIONED

Glassware: Old fashioned(chilled). 2 oz Bourbon. 1 or two dashes aromatic bitters (Angostura). 1 tsp simple syrup**. Garnish: orange peel
Variation 1: use different flavored bitters, for instance, black walnut
Variation 2: muddle a maraschino cherry and orange slice for the Midwestern version

PISCO SOUR

Glassware: chilled glass. 2 oz pisco. 1 oz fresh lime juice. .5 oz simple syrup. 1 egg white. ice. Garnish: bitters and/or cinnamon.

DRY MARTINI

Glassware: chilled martini glass. 2.5 oz gin. .5 oz dry vermouth. ice. Garnish: olive or lemon twist.
Variation: Vesper Martini adds vodka, substitutes vermouth with Lillet, and changes the proportions.

MANHATTAN

Glassware: coupe or rocks glass. 2 oz Bourbon or rye whiskey. .75 oz sweet vermouth. 1 dash aromatic bitters.
Garnish: cocktail cherry
Variation: use different bitters, for instance cherry

NEGRONI

1 oz dry London gin. 1 oz Campari. 1 oz sweet vermouth. Garnish: Orange peel.

BOULEVARDIER (AUTUMN NEGRONI)

Glassware: Coupe. 1.25 oz bourbon or Rye. 1 oz Campari. 1 oz sweet vermouth. Garnish: orange peel.

**SIMPLE SYRUP

1 part water. 1 part sugar. Heat and stir until dissolved. Add vodka or rum as preservative.
Variations: Double the sugar for rich simple syrup or use demerara sugar for a richly flavored syrup to use with rum.

Tools needed: Boston (cocktail) shaker, Hawthorne strainer, mixing glass, julep strainer, mesh strainer, jigger (or measuring spoons), bar spoon, citrus juicer

Ingredients: Choose as many cocktails as you would like to try from the list above and gather your ingredients! If you have questions ahead of time, feel free to contact Montie' at m Dobbi@lsuhsc.edu. We will also do our best to monitor and answer questions while we are live.

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