

IBTTA Women in Tolling Invite you to Join Us

Zoom
Holiday Soiree

December 17, 2020 | 6:00-7:30pm ET

Mix it up with Aaron Ranf,
professional bar director &
mixologist

and

Play
Virtual Trivia

mingle with old & new friends

learn how to make two fancy holiday cocktails*

enjoy your creation

play holiday trivia & **win** prizes!

Prizes courtesy of
Larson Consulting Associates

LCA

*get prepared – see ingredients & equipment list

Ingredients & Equipment List

1. French Holiday

- Gin
- Prosecco(or anything sparkling)
- Lemon
- Pom-Grenadine* (*store-bought Grenadine can be used if necessary.*)
- Rosemary sprig garnish
- St. Germain (optional)

* Optional Make Ahead: The Grenadine

- 1/2 cup Pomegranate Juice (100% no sugar added)
- 1/2 cup Sugar
- 2 orange peels (single strips the length of an orange, with as little pith as possible)

Combine all ingredients into a small pot over medium heat, while stirring to dissolve sugar. Bring to a low boil and simmer for 10 min.

Allow to cool and keep in an airtight container in the fridge for up to 1 month

2. Penicillin or American Medicine

- Blended Scotch **or** Bourbon
- Lemon
- Honey (to make honey syrup)*
- Fresh Ginger
- *Peaty scotch float (optional) for the Penicillin (requires Peaty Scotch)*
- *Absinthe rinse (optional) for the American Medicine (requires Absinthe)*

* Optional Make Ahead: The Honey Syrup

- 2/3 cup Honey (such as clover or wildflower)
- 1/3 cup boiling water

Combine honey with hot water (over 200F) and stir until honey is dissolved. Can be placed in airtight container and stored in the fridge for 1 month or longer.

Equipment list (if you've got it)



Equipment list (grab what's in your kitchen)

