



COOKING CLASSES
AT SUR LA TABLE

CLASSIC COCKTAILS 101

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

If you are trying these recipes out for the first time, we suggest purchasing a mini-bottle version of any spirit you don't normally have at home.

This class is about learning cocktails. We recommend that you have food available to snack on before, during and after the class.

Spirits

- ☐ 2 ounces rye whiskey
- ☐ 2 ounces whiskey of choice
- ☐ 1/2 ounce sweet vermouth
- ☐ 1, 750 ml bottle red wine (preferably Spanish)
- ☐ 4 ounces brandy

Mixers

- ☐ Angostura or orange bitters
- ☐ Sugar cube
- ☐ 4 ounces simple syrup (homemade or store bought)
- ☐ 8 ounces soda water

Garnishes

- ☐ Maraschino, Amarena or brandied cherries
- ☐ 1 orange
- ☐ 1 lemon
- ☐ 1 lime
- ☐ Fresh mint
- ☐ Fresh seasonal fruit such as figs, apples, pears or persimmons (fall/winter)
- ☐ 1 whole nutmeg

Other

- ☐ Freshly made ice cubes

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet. The drinkware vessels are suggestions—feel free to use whatever you have at home while learning.

Cutlery

- ☐ Chef's or paring knife
- ☐ Cutting board
- ☐ Vegetable peeler

Barware

- ☐ Cocktail mixing glass
- ☐ Jigger or liquid measuring cup
- ☐ Bar spoon or long-handled spoon
- ☐ Wine key or wine opener
- ☐ Large beverage pitcher

Drinkware

- ☐ Coupe or martini glass
- ☐ Irish coffee glass or mug

Other

- ☐ Garnish pick (optional)
- ☐ Microplane or box grater

Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you'll be cooking along.
- It's helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure your ingredients, but it's not necessary.
- We encourage you to prep all your ingredients before class, giving you more time to listen and watch the instructor.

Hot Toddy

1. Fill a kettle or medium saucepan with water and set on the stove.

Sangria Punch

1. If you are not purchasing simple syrup, follow the below recipe:

Simple syrup (makes 3/4 cup)

1/2 cup granulated sugar

1/2 cup water

To prepare the simple syrup: To a small saucepan over medium heat, heat water and sugar until the sugar has dissolved and the mixture begins to simmer. Remove from heat and cool completely.

Manhattan

1. No pre-class prep is required.

MANHATTAN

Yield: 1 serving

There is nothing more classic and elegant than a well-made Manhattan. We love this recipe for its simplicity and clean flavor. Try this as the perfect accompaniment for a steak dinner or mid-winter virtual cocktail hour.

Ice

2 ounces rye whiskey

1/2 ounce sweet vermouth

1 dash bitters (Angostura or orange bitters are preferred)

Garnish: Maraschino cherry and orange peel

1. ***To prepare:*** To a cocktail shaker add a handful of ice, whiskey, vermouth and a dash of bitters. Using a cocktail spoon or a long-handled spoon, stir until mixture is well-chilled.

2. Strain mixture into a chilled martini glass or a coupe. Garnish with one cherry and an orange twist if desired.

Garnish pick: Thread one cherry onto a garnish pick. If using an orange peel as well, thread one end of the peel onto the pick, then thread the cherry. Wrap the other end of the orange peel around the cherry and thread onto the pick. The orange peel should be in the shape of a half-circle with the cherry in the center.

Recipe variations and notes:

- Try with your favorite whiskey, rye whiskey or bourbon.
- Try a mix of bourbon and rye in equal parts.
- Italian Amarena cherries or brandied cherries are preferred over artificially colored maraschino cherries.

HOT TODDY

Yield: 1 serving

This is more of a technique than a recipe, and you can easily substitute the whisky with your favorite spirit. A perfect pick-me-up for a chilly afternoon.

1 sugar cube

4 ounces boiling water

2 ounces whiskey, brand of choice

Garnish: *lemon wheel and freshly grated nutmeg*

1. Fill an Irish coffee glass or mug with hot water to heat the glass. Pour out hot water once the glass is warmed.

2. ***To prepare beverage:*** To the pre-heated mug, add the sugar cube and boiling water, stir with a spoon to dissolve the sugar cube. Add the whiskey and stir to combine. Garnish with a lemon wheel and freshly grated nutmeg.

Recipe variations:

- Rye whiskey, bourbon, blended whiskey, brandy, spiced rum, amaretto and even gin are all delicious spirits in this beverage.
- Swap the sugar cube for 1 tablespoon honey or maple syrup.

SANGRIA PUNCH

Yield: 10 servings

This well-known punch is sure to please every time. Traditionally made for larger gatherings, this sangria often features decorative molded ice to keep the mixture chilled. This recipe has fewer servings, so you can freeze in mini decorative ice molds.

1, 750 ml bottle red wine, preferably Spanish

4 ounces brandy

4 ounces simple syrup

1 orange, thinly sliced

1 lime, thinly sliced

6 to 8 ounces of soda water

Garnish: *fresh seasonal fruit and fresh mint*

1. To a large pitcher, add wine, brandy, simple syrup, orange slices and lime slices. Stir to combine. Add enough ice to fill the pitcher 3/4 full. Top off the pitcher with soda water and garnishes, stir to combine.

2. Serve in red wine glasses. Spoon some fruit into the bottom of each glass, top with the sangria and garnish with mint and fruit.

Recipe variations:

- This recipe can be made a day in advance. Mix the wine, brandy, syrup, orange and lime slices together and chill in the refrigerator. When you are ready to serve, top off with the soda water and serve with garnishes. Serve over ice.
- Substitute rosé or white wine for red wine. Fresh peaches and stone fruit pair nicely with white wine in their peak season of late summer.