



VIRTUAL MIXOLOGY CLASS

FEATURING **unMuddled**
bartending co.

unMuddled Cocktail & Ingredient List

GAVEL GIMLET

- Vodka (or gin)
- 1-2 limes
- Simple syrup*
- Fruit of choice (optional)
 - blackberries, strawberries, raspberries, etc.

MARYVILLE MULE

- Water -non-alcoholic-
- 1 lime
- Honey
- Ground turmeric
 - or other aromatic spice
- Ginger Beer
- Fresh mint

OLD FASHIONED

- Whiskey of choice
- Simple syrup*
- Angostura Aromatic Bitters
- Orange twist

Don't like whiskey?

You can use brandy, rum (preferably dark), tequila (preferably dark), or even champagne!

*How to make a simple syrup



- Whisk 1 cup granulated sugar and 1 cup water over low heat, until sugar dissolves
- Turn off heat, allow to cool. Store sealed in fridge
 - Lasts ~1-2 week

Bar Tools & Substitutes

- 2 rocks glass + 1 copper mug (or 3 rocks glasses)
- Cocktail Jigger (or tablespoon or measuring cup)
- Bar Spoon (or regular spoon, or a chopstick)
- Cocktail shaker (or mason jar, protein shaker)
- Cutting board & knife

- Hand citrus "juicer" (optional - you can use your hands, or pre-juiced citrus)
- Veggie/Potato "Y" peeler (optional)
- Plenty of ice
- 1 "jumbo" ice cube (optional)
- A towel (in case of spills!)



Questions or feedback?

email ross@unmuddledbartending.com

+ @drinkunmuddled

Cheers!