

Home Cocktail Prep List:

THE 4 MOST POPULAR KENTUCKY BOURBON COCKTAILS:

- **Old Fashioned (bittered sling style) –**

The original cocktail! No muddled fruit here, we're going to make this classic 1800s style with just 3 (maybe 4) ingredients.



- **Mint Julep (the most commonly improperly prepared drink) –**

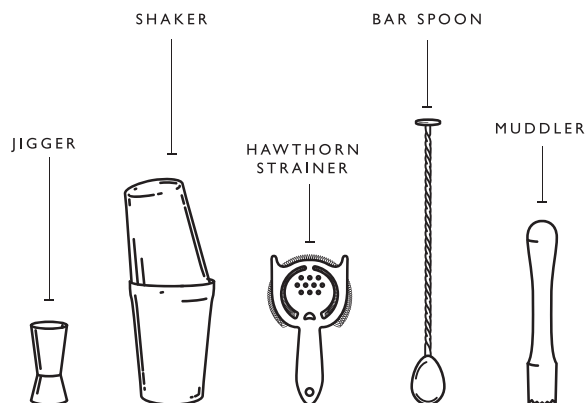


Once upon a time, this was the breakfast of choice of much of Virginia, Kentucky and the surrounding states. But mint is delicate and has to be respected to make this drink properly (and properly delicious).

- **Whiskey Sour** – A true sour uses fresh citrus juice and egg white and has a light and foamy texture. It takes two shakes to make properly. (You can skip the egg white or substitute with pasteurized egg whites from a carton or the liquid from a can of chickpeas.)



- **Manhattan** – Popularized by Frank Sinatra, a correctly made Manhattan has no cherry juice and utilizes a long, slow stirring technique to integrate the vermouth with the other ingredients. Properly made, this is long, slow sipping cocktail with a rich and silky mouthfeel and balanced flavors.



PREPARING FOR YOUR EVENT:

- Make sure you have at least one bottle of bourbon
- Make sure you have all the ingredients outlined for each recipe.
- Collect your glassware & bar tools before the event. We have a list of common alternatives so you shouldn't have to buy a lot here.

KITCHEN ALTERNATIVES TO COMMON BAR TOOLS:

- **Cocktail shaker:** Mason jar, coffee travel mug with a good seal or protein shaker.
- **Muddler:** Wooden spoon.
- **Jigger:** Set of teaspoons.
- **Strainer alternatives:** large metal spoon, metal coffee filter for a fine mesh strainer of any type.

Ingredients for all cocktails:

- **Bottle of bourbon of your choice**
- **Sugar** (typically about 1/4 cup for three drinks)
- **Water**
- **Lots of ice!**

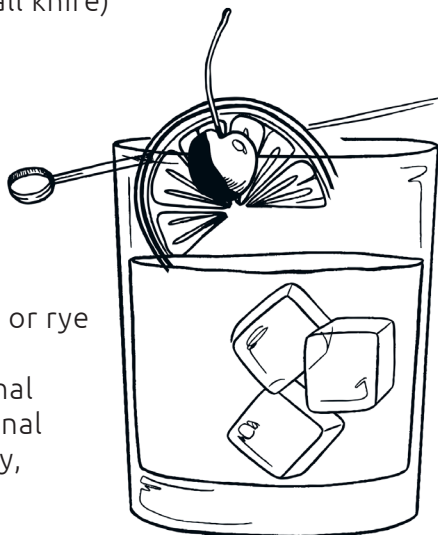
Old Fashioned (Bittered Sling Style)

Tools

- Old Fashioned glasses (or tumbler or rocks glass)
- Cocktail barspoon (or other long, thin spoon)
- Jigger (or set of spoon measures)
- Peeler (or small knife)

Ingredients

- Hard ice
- 1 t sugar
- 1 t water
- 2 dashes Angostura (or other) bitters
- 2 oz. Bourbon or rye of choice
- Lemon, optional
- Orange, optional
- Cocktail cherry, optional



Recipe: Traditional BIG (Build-in-Glass) Style

- In glass, dissolve sugar in water.
- Fill with hard ice
- add 2 dashes bitters
- 2 oz whiskey
- Stir briefly
- Optionally twist lemon zest and drop in.
- Enjoy!

We'll be building this in reverse order to demonstrate cocktail construction theory and show how cocktails are built from spirit + sweet + contrast + accent!

The Perfect Mint Julep

Tools

- Julep cup, the fancier the better
- Lewis bag + mallet (or crushed ice from your refrigerator or Sonic, whatever's easiest)
- Large spoon
- Cocktail barspoon (or other long, thin spoon)
- Jigger (or set of spoon measures)
- Straw (or julep strainer, if you want to be historically accurate)
- Cutting board with liquid groove, optional

Ingredients

- 1 large sprig of fresh mint (try to find a softer mint like KY Colonel or spearmint instead of a harsher mint like peppermint)
- 1 oz simple syrup
- 2-3 oz whiskey
- Ice

Recipe:

- Remove lower leaves from mint sprig and gently roll around the inside of the julep cup, starting at the bottom and finishing at the lip;
- Discard the leaves.
- Completely fill julep cup with crushed ice.
- Add 1 oz simple syrup
- And 2-3 oz whiskey
- Stir until cup frosts. Slap mint and insert.
- Serve with straw or julep strainer.



Whiskey Sour

Tools

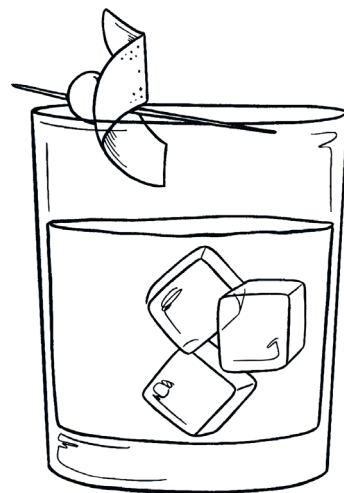
- Old Fashioned glass (or tumbler or rocks glass)
- Cocktail shaker (or quart-sized glass canning jar, preferably with two-part lid)
- Hawthorne strainer
- Fine mesh strainer
- Jigger (or set of spoon measures)
- Small knife
- Cutting board

Ingredients

- Hard ice
- 1 oz simple syrup
- Juice of half a lemon (~ 1 oz)
- 2 oz whiskey
- Egg, optional

Recipe:

- Fill small part of shaker with ice.
- Add 1 oz simple syrup, juice of half a lemon
- And 2 oz whiskey
- Shake vigorously
- Optionally, strain back into small part of shaker, discard the ice, add white of one egg and re-shake ("dry" shake).
- Double-strain (Hawthorne + fine mesh) into glass filled with fresh ice.
- Garnish with lemon wheel or wedge and serve.



Manhattan



Tools

- Martini glass (or coupe glass, if you want to go more modern)
- Cocktail mixing/stirring glass (or large bar glass or canning jar)
- Cocktail barspoon (or other long, thin spoon)
- Jigger (or set of spoon measures)
- Julep or Hawthorne strainer (if not using a canning jar)

Ingredients

- Hard ice
- 2 dashes Angostura bitters
- 1 oz sweet vermouth (get a good one like Carpano Antica Formula)
- 2 oz whiskey, preferably rye-heavy

- Cocktail cherry (get a real one like Jack Rudy, Bada Bing, Luxardo, or Woodford Reserve)

Recipe:

- Fill serving glass with ice to pre-chill.
- Fill mixing glass with ice
- Add 2 dashes Angostura bitters, 1 oz sweet vermouth and 2 oz whiskey.
- Stir gently for 60 – 90 seconds.
- Discard ice from serving glass, strain cocktail into serving glass,
- Garnish with cherry and serve.

Kentucky Mule

Tools

- Copper mule mug
- Bar spoon
- Jigger (or set of spoon measures)
- Small knife
- Cutting board
- Juicer

Ingredients

- Hard ice
- Lime (or 1/4 oz lime juice)
- mint (optional)
- 2 oz KY Bourbon
- 6 oz ginger beer (or go Double Kentucky and use Ale-8-One!)

Recipe:

- Prep lime juice and lime wedge.
- Fill mug with ice.
- Add lime juice, Bourbon and ginger beer.
- Stir gently to combine.
- Garnish with lime wedge, and for extra Kentucky flare add a sprig of mint
- Add straw and enjoy!



Whiskey Berry Smash

Tools

- Cocktail shaker (or canning jar)
- Rocks glass
- Spoon
- Jigger (or set of spoon measures)
- Small knife
- Cutting board
- Juicer

Ingredients

- Lemon (or 1 oz lemon juice)
- 3-4 mint leaves
- 1 oz jam, jelly or preserves of choice
- 2 oz whiskey of choice
- Ice

Recipe:

- Add to cocktail shaker or canning jar:
 - 1 oz lemon juice
 - Press the mint leaves gently with the back of a spoon.
 - 1 oz jam, jelly or preserves of choice
 - 2 oz whiskey of choice
- Shake gently until fully integrated.
- Strain into glass over fresh ice.
- Slap a mint sprig, insert into glass and serve.

Mocktail Sazerac #2



Tools

- Coupe or Martini Glass
- Mixing Glass & bar spoon
- Hawthorne strainer
- Fine mesh strainer
- Jigger (or set of spoon measures)
- Small knife
- Cutting board

Ingredients

- 1/4 oz simple syrup
- 2 dashes bitters (Peychaud's is the original, but we have used Angostura as well)
- 2 oz fennel-infused tea
- Lemon zest

Prepare tea: brew strong black tea (we used Elmwood Inn's Southern Pecan), remove leaves and add fresh-crushed fennel seeds. Allow to cool and remove seeds.

Recipe:

- Pre-chill coupe glass (add ice to empty glass)
- In mixing glass stir together over ice:
- Add 1/4 oz simple syrup
- Add 2 dashes bitters (Peychaud's is the original, but we used Angostura)
- Add 2 oz fennel-infused tea
- Add Lemon zest
- Stir until chilled and integrated
- Empty ice from coupe glass
- Strain into glass
- Serve & enjoy!

Mocktail Mint Julep



Tools

- Julep cup, the fancier the better
- Lewis bag + mallet (or crushed ice from your refrigerator or Sonic, whatever's easiest)
- Large spoon
- Cocktail barspoon
- Jigger (or set of spoon measures)
- Straw (or

julep strainer, if you want to be historically accurate)

- Cutting board with liquid groove, optional

Ingredients

- Hard ice
- 1 oz simple syrup
- 2 oz black tea (brewed and cooled)
- Vanilla extract
- 1 Orange
- Mint sprigs

Recipe:

- Strip 5-6 lower leaves from mint sprig. Rub leaves gently inside the julep cup, starting at the bottom and working up to the lip. Discard the leaves.
- Fill the cup with crushed ice to overflowing.
- Add dash vanilla extract
- Add short squeeze fresh orange juice
- Add 1 oz simple syrup
- Add 2 oz black tea (brewed and cooled)
- Stir gently to combine.
- Slap mint leaves and insert sprig into cup.
- Garnish with orange slice, straw and serve.