A close-up photograph of a cocktail glass filled with a light-colored drink, garnished with a slice of lemon on the rim. A white clock face with black Roman numerals is overlaid on the top left of the image. The background is a blurred bar setting.

A **FREE** Cocktail Experience...
using 12 ingredients
you probably
already own!

A COCKTAIL ADVENTURE IN 7 RECIPES

THE "SPIRITS" TIME MACHINE

A Journey Through Libation History

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MAKING EVERY KITCHEN A
MIXOLOGY LAB

A CLOSER LOOK: GETTING STARTED



PREPARING FOR THE WEEK

Print the **Grocery List** at the end of this Guide

Place a variety of **cocktail glasses in the freezer**; if you have martini glasses and low-balls (in layman terms, shorter glasses that are on the broad side), be sure to include both

Get a healthy quantity of **cubed ice** going in the freezer

Set aside a **wooden spoon or muddler**

Get a **cocktail shaker** if you don't own one already... you can stir the cocktails in ice and use a strainer, but this isn't ideal

Make sure you purchase BOTH **Orange and Angostura Bitters**

**It's time to get away.
Take a little vacation
to a time of lavish
cocktail parties,
Prohibition-Era bars,
and bathtub gin.**

*For recommended tools of the trade, visit the **Cocktail Challenge Resources** page at: www.sheworestars.com/cocktailresources*

A CLOSER LOOK: COCKTAIL SPIRITS



First things first! You will need 4 Key Spirits: Whiskey, Gin, Sweet Vermouth, & Dry Vermouth

BOURBON OR RYE?

For most of the cocktails you will be making, a nice Bourbon whiskey will do the trick. The Barkeeps like **Woodford** as a top shelf choice, **Benchmark 8** for a bottom (indeed, at least one Barkeep has been known to sip the Benchmark 8 on ice, its that good).

If you aren't the Bourbon-type, go for the Rye. But The Barkeeps have yet to find a bottom shelf Rye they really dig. If you can snag a bottle of Rye from **High West Distillery** (a brewery in Park City UT that even makes the occasional Valley Tan, Mark Twain style).

GIN

Plymouth Gin's rich history is linked to many of the libations made at the dawn of the cocktail era. They call it "Navy Strength" for its close ties to the British maritime tradition. It reportedly has a bit of a sweeter flavor profile, alas, The Barkeeps have not had the privilege of trying it yet. Another good option is **Gordon's** which also has a tried and true history and is the original gin used in many vintage recipes.

VERMOUTH

Vermouth is a fortified wine infused with mysterious botanicals. The recipes are highly guarded by their manufacturers, so who knows what goes into them?

In any case, because they are wine-based, The Barkeeps recommend you refrigerate it to keep it tasty.

Martin & Russo and **Dolin** are standards when it comes to Vermouth. Whatever you try, don't go too crazy on the flavors... anything too whimsical might anger the Martini-gods....

THE COCKTAIL TIME MACHINE

VINTAGE CLASSICS SHOPPING LIST

Key Liquors

Gin Whiskey Dry Vermouth Sweet Vermouth

Accessory Ingredients

(Usually Found in Entertaining/Parties Area of Grocery Store)

Angostura Bitters Orange Bitters Simple Syrup

Produce

2 Limes 2 Lemons 2 Oranges Honey Mint
 Powdered Sugar (Optional/Recommended)

Over the coming days, you will be receiving additional tips delivered right to your Inbox... so don't forget to check your email for a bit of cocktail lore!

*** Note: The above should make at least one of each cocktail. To double or triple the quantities, focus on the produce... to make two of each cocktail get 4 lemons instead of 2, 4 oranges instead of 2, etc.



#1 The Gimlet

JUST A SPOONFUL OF SUGAR (AND GIN!) MAKES THE MEDICINE GO DOWN.

YOU CAN FEEL GOOD ABOUT THE DOSE OF VITAMIN C YOU ARE GETTING WITH THIS COCKTAIL, WHICH FULFILLS ABOUT 30% OF YOUR DAILY REQUIREMENT!

You'll Need:

- 2 oz. Gin
- 1/2 oz. Simple Syrup
- 1/2 oz Fresh Lime

Juice (*basically 1/2 lime completely juiced*)

Directions:

Shake with ice, strain into a chilled glass.

Join your fellow Adventurers on "The Cocktail Adventure" Facebook Group!
[Click Here.](#)



#2 The Old-Fashioned

THIS COCKTAIL IS KINDA A BIG DEAL. IT IS ARGUABLY THE COCKTAIL THAT STARTED THEM ALL.

You'll Need:

- 1 1/2 oz Bourbon or Rye Whiskey
- 2 Dashes Angostura bitters
- 1 Sugar cube
- Few Dashes Plain Water

Directions:

"Dissolve a small lump of sugar with a little water in a whiskey-glass; add two dashes Angostura bitters, a small piece of ice, a piece of lemon-peel, one jigger whiskey. Mix with small bar-spoon and serve, leaving spoon in glass." -- Quoted from *Modern American Drinks*

The Old-Fashioned is one of the most commonly referenced cocktails The Barkeeps hear about in classic films.



#3 The Manhattan

THE FILM *SOME LIKE IT HOT* SHOWED MARILYN MONROE AND HER FELLOW BANDMATES GRABBING A FEW BASIC INGREDIENTS AND MIXING THEM IN A HOT WATER BOTTLE, THEIR MAKESHIFT COCKTAIL SHAKER. THEY KNEW THEY COULDN'T MESS THIS COCKTAIL UP.

SO GET OUT YOUR HOT WATER BOTTLE, YOUR COBBLER, YOUR MASON JAR... WHATEVER YOU ARE USING TO MIX, WE ARE ABOUT TO TAKE A BITE OUT OF THE BIG APPLE.

You'll Need:

Lemon Peel (Optional Garnish)

A dash of Angostura Bitters

2 oz Whiskey

3/4 oz Sweet Red Vermouth



Directions:

Stir with ice, strain into a chilled glass.

Share your snaps with your fellow Cocktail Adventurers!

Click Here.



#4 The Marguerite

DON'T CALL IT A MARTINI.

You'll Need:

1 Dash Orange Bitters

3/4 oz Dry Vermouth

1 1/2 oz Gin



Stir with ice, strain into a chilled glass.

Click *here* to get tips on
some cool bartending
gear!



#5 The Mint Julep

SOME THINK THAT THE JULEP WAS THE EQUIVALENT OF OUR MIMOSAS BACK IN THE DAY... OR EVEN SO PREVALENT AS COFFEE. SOUNDS FINE TO THE BARKEEPS.

You'll Need:

2 cups Crushed Ice
1 teaspoon Powdered Sugar
(or 1 tablespoon of Simple Syrup)
2 oz. Bourbon Whiskey
4 Mint Leaves

Directions:

Muddle the mint by pressing it against the glass. Mix the sugar and 2 tsp. of water together with the mint, or alternatively, mix the simple syrup with the mint (no water necessary). Fill the glass with cracked ice, add Bourbon and stir well. Garnish with a mint sprig.

Want to Build Up Your Bar
Tools Arsenal?
Click Here.



#6 The Bronx

THIS COCKTAIL TASTES EVEN BETTER IF YOU WATCH AT LEAST ONE OF THE FILMS FROM *THE THIN MAN* FRANCHISE WHILE YOU IMBIBE. THE WITTY BANTER BETWEEN MYRNA LOY AND CLIFTON WEBB IS THE PERFECT PAIRING. TRUST US.

You'll Need:

1 oz Gin
1/2 oz Orange juice
1/2 oz Sweet Vermouth
1/3 oz Dry Vermouth



Directions:

Pour ingredients into a cocktail shaker alongside cubed ice. Shake in 2-step time (slow...slow....quick! quick!), strain into a chilled glass.

Thirsty for more? Since you have the orange juice out, give **The Yellow Parrot**, a long-lost cocktail from a classic film a whirl...

[Click Here.](#)



#7 The Bees-Knees

THE BARKEEPS BELIEVE IN SWEET ENDINGS...

You Will Need:

2 oz. Gin
3/4 oz. Honey
3/4 oz. Fresh Lemon Juice
1 Lemon Twist

Directions:

Combine the gin, honey syrup, and lemon juice in a shaker with ice. Shake for 20 seconds or so, and strain into a chilled cocktail glass. Garnish with a lemon twist.

Hate to see it end?

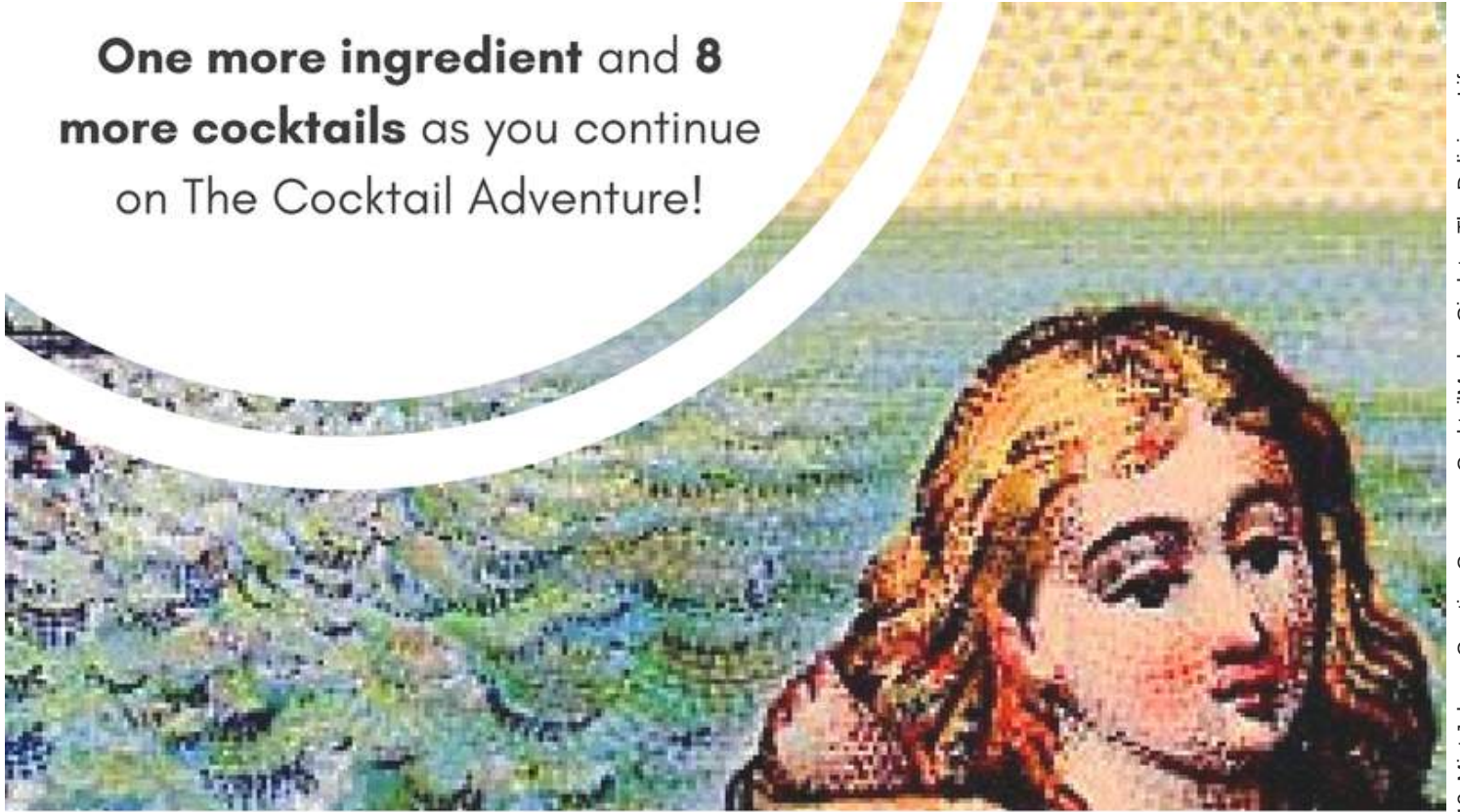
Adding one more ingredient to your bar cabinet can lead to even more delicious sipping. We are doing the hard work... we hope you will join us on the next chapter of The Cocktail Adventure!

Check your email and stay tuned for more details!

COMING SOON!

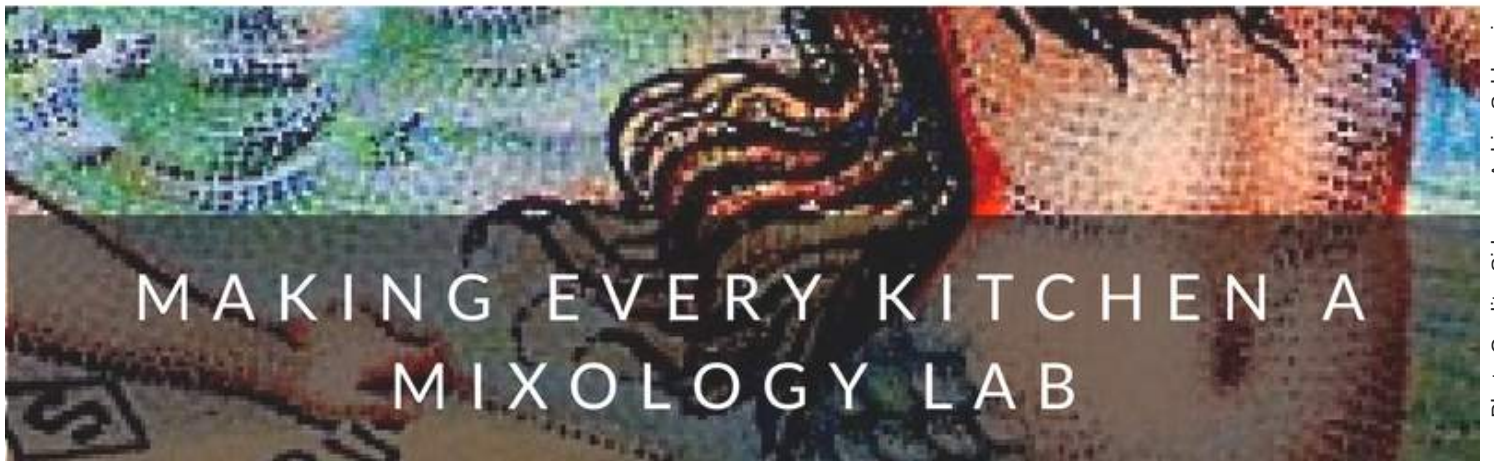
what's next?

One more ingredient and **8 more cocktails** as you continue on The Cocktail Adventure!



THE COCKTAIL ADVENTURE CONTINUES
WITH A LITTLE TRIP TO

A CARIBBEAN ISLAND



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