



Young Professionals' Happy Hour Mixology Demo

Hurricane

2 ounces light rum
2 ounces dark rum
.5 ounce lime juice (1/2 a lime)
2 ounces passion fruit juice
1 ounce orange juice
.5 ounce simple syrup
.5 ounce tablespoon grenadine
Garnish: orange slice
Garnish: maraschino cherry

Vieux Carre

.75 ounce rye whiskey
.75 ounce cognac
.75 ounce sweet vermouth
.5 ounce Bénédictine Liqueur
1 to 2 dashes Peychaud's bitters
1 to 2 dashes aromatic bitters
Garnish: cherry

Bar Equipment:

Boston Shaker set
Jigger
Bar spoon
Mixing glass
Peeler for garnish
Glasses: 1 large glass for the hurricane, rocks glass for the Vieux Carre

Any shaker type will work: cobbler, mason jar, protein shake bottle, etc.

If you don't have a jigger, you can use a shot glass or a tablespoon.

The bar spoon and mixing glass aren't required, but you'll need something to stir with.