



HARRAH COLLEGE
OF HOSPITALITY
Alumni Chapter

SALUD! PROST! CHEERS!

"Cocktail O'Clock" Mixology Session
with

Mark Steele, Restaurant Hospitality Institute
Amanda Koeller, Big Dog's Brewing Co.



COCKTAIL RECIPES

CLASSIC JACK & COKE

- 2 oz Jack Daniel's
- 5 oz regular or diet Coke

JACK & COKE REFRESH

- 1.5 oz Jack Daniel's
- 1.5 oz regular or diet Coke
- .5 oz simple syrup
- .5 oz fresh lemon juice
- 4 slices of cucumber

PICON PUNCH

- 2 oz Picon or Amaro
- 1.5 oz soda water
- .25 oz Grenadine
- .5 oz grape Brandy (Cognac)
- Lemon

RED HOUND

- 1 can Big Dog Underbite Double IPA
- 1 oz Vodka
- 1 oz Rudy Red Grapefruit juice
- 1 oz simple syrup
- Splash lime juice

COCKTAIL SHOPPING LIST

- Jack Daniel's
- Coke or Diet Coke
- Soda water or sparkling water
- 1 lemon
- 1 lime
- Simple syrup (sugar water)
- 1 small cucumber
- Italian digestive Amaro
 - Picon is traditional, Amer Torani will be used, Fernet-Branca will work
- Grenadine or Pomegranate juice
- Grape Brandy
 - Will be using Courvoisier VSOP
- 1 can Big Dog's Underbite (American Double IPA)
- Vodka
- Ruby red grapefruit juice

OTHER UTENSILS

- Pairing knife
- Mixing tin
- Crushed or regular ice
- 2 collins glasses
- 1 small wine glass
- 1 pint glass
- Strainer
- Muddler
- Spoon
- Measuring jigger