# Join San Jose ASHRAE for a VIRTUAL COCKTAIL CLASS AND NEW OFFICER INSTALLATION

Join Rebecca Pinnell, a craft cocktail educator, as she teaches a virtual hands-on cocktail making class designed to be engaging, entertaining, and full of tips on how to make delicious cocktails in your home. Rebecca will guide us through a Delightfully Improved Gin and Tonic and a Summertime Peach Manhattan, which we will enjoy during our New Officer Installation!

Wednesday June 17, 2020

Cocktail Class at 6 pm New Officer Installation at 7 pm

**REGISTER AT SJASHRAE.ORG FOR ZOOM LINK** 





Below is a shopping list detailing ingredients and tools to gather for the start of class to make each cocktail. We will be making these step by step at the same time. The items are intentionally flexible, which will be further explained in the shopping list and throughout the class! Recipes will be provided for future use after the class.

## **SHOPPING LIST:**

#### A Delightfully Improved Gin and Tonic:

- 1<sup>1</sup>/<sub>2</sub> cup ice per cocktail
- Gin (or vodka)
- Tonic (or seltzer)
- 1<sup>1</sup>/<sub>2</sub> lime or lemon per cocktail
- Fresh herbs (rosemary, thyme, mint, or cilantro)
- <sup>1</sup>/<sub>2</sub> cup sugar or honey
- ½ cup water

### Summertime Peach Manhattan

- 1<sup>1</sup>/<sub>2</sub> cup ice per cocktail
- Whiskey (or aged rum, tequila)
- Sweet Vermouth
- 1 Peach (or plum, nectarine, mango, banana)
- Angostura Bitters (or pinch of allspice or cloves)
- Prosecco (optional)
- Cocktail cherries (optional)
- Orange (optional)

## TOOLS:

- Jigger, tablespoon or shot glass
- Measuring Cups
- Shaking device: cocktail shaker, mason jar or wide mouth water bottle
- Straining tool: hawthorn strainer or wooden spoon
- Fine mesh or a loose leaf tea strainer
- Handheld citrus squeezer/juicer
- Vegetable peeler
- Knife
- Cutting Board
- Muddler
- Two Glasses: Highball and Martini/Coupe/Wine Glass
  Place glasses in the freezer before the start of class

**Need substitutions or have questions?** Email Rebecca at rebeccapinnell@gmail.com at least 24 hours before our class