

Raising Spirits + Sober Support: Community Mocktail Making Class



Mocktail Mixing Ingredients List

Hello! My name is Warren and I will be your Mocktail Mixologist for the evening. Below are three recipes that we will be making together Thursday night. All three mocktails will be demonstrated, but you only need to buy ingredients for the ones you'd like to try! Come prepared with ice, a glass to mix in, and something to stir with. All syrups and infusions should be prepared ahead of time -- see instructions below!

MOCKTAIL LIST:

1) Riffs on the Shirley Temple

The Shirley Temple is a classic mocktail with a ratio and pairing of ingredients that's easy to adapt for your own taste!

Classic Recipe:

- 1 Part Lime
- 1 Part Grenadine
- 3 Parts Soda Water

The Lime can be substituted for Lemon for less acidity.

The Grenadine can be substituted for any syrup or infusion (see below).

The Soda Water can be substituted for Tonic Water for the bite and sweetness of quinine.

Simple Syrup

2 Parts Sugar :: 1 Part Water

Simmer, Stir & Store

Fruit Syrup (Pineapple, Raspberry, Strawberry, etc.)

Simple Syrup Infusion Method

25oz of Simple Syrup :: 6oz Diced Fruit

Simmer, Stir & Strain

or

Hygroscopic Method

1 Part Sugar :: 1 Part Fruit

Store for 4 to 24 hours, Simmer to dissolve remaining sugar, if necessary

Tea or Herbal Infusion

Simmer Simple Syrup with tea and/or herbs for desired flavor

2) No Ragrets

A warming seasonal mocktail that calls for a non-alcoholic sweet/rouge vermouth alternative.

Recipe:

8oz Non-Alcoholic Sweet/Rouge Vermouth

1 Batch of Special Oleo Saccharum

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1 Flash Toasted Cinnamon Stick

1 Orange

1 Ginger Knuckle (or Ginger Beer)

1/2 Cup of Turbinado

Need a blender & sieve if using fresh ginger.

3) Nogroni

A non-alcoholic take on the classic Negroni. Take time at your local non-alcoholic products store to explore ingredient alternatives.

Recipe:

1 part Gin or Mezcal Alternative

1 part Campari Alternative

1 part Sweet/Rouge Vermouth Alternative

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<https://www.fermfatale.com/pages/explore>