



COOKING CLASSES
AT SUR LA TABLE

MOCKTAIL HOUR

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

Spicy Daisy

- ☐ 2 limes
- ☐ 1 orange
- ☐ Coarse salt (for rim)
- ☐ 1 jalapeno
- ☐ Sparkling water

Mocha Mocktail

- ☐ Sweetened condensed milk (or dairy-free substitute)
- ☐ 1 shot brewed espresso, or ¼ cup strongly brewed coffee
- ☐ Vanilla extract
- ☐ Cocoa powder
- ☐ Semi-sweet chocolate bar

Grapefruit Rosemary Sparkler

- ☐ Granulated sugar
- ☐ 1 package fresh rosemary
- ☐ 2 cups freshly squeezed grapefruit juice
- ☐ 1 grapefruit
- ☐ Sparkling water

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery/Tools

- ☐ Paring knife
- ☐ Cutting board
- ☐ Vegetable peeler

Barware

- ☐ Jigger or small liquid measuring cup
- ☐ Cocktail shaker
- ☐ Muddler
- ☐ Cocktail spoon, or long-handled spoon

Cookware

- ☐ Small saucepan

Glassware

- ☐ Margarita or pint glass
- ☐ Cocktail glass
- ☐ Collins or pint glass

Pre-Class Mise en Place and Notes

- Please gather all ingredients before class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.

1. Wash and dry all produce.
2. Brew espresso or coffee for Mocha Mocktail
3. Have plenty of fresh ice.

SPICY DAISY (VIRGIN JALAPENO MARGARITA)

Yield: 1 beverage

The spice level can easily be customized by using more or less fresh jalapeno.

1 1/2 limes, cut into wedges

Coarse salt, for rim

1/4 navel orange wedge

1 to 3 slices fresh jalapeno, seeded (or not if you like spice)

1/4 ounce Agave syrup, or more to taste

Sparkling water

1. Wipe one of the lime wedges around the rim of a margarita or pint glass. Dip into coarse salt, set aside.
2. To the glass of a cocktail shaker add lime wedges, navel orange wedge, and jalapeno. Muddle ingredients until the juice is pressed out of the citrus and the jalapeno is fragrant. Add enough ice to fill halfway and add agave syrup. Top with lid and shake vigorously. Taste, and adjust with additional syrup if desired. Shake again.
3. Remove lid and pour the entire contents into the prepared glass, top with sparkling water.

MOCHA MOCKTAIL

Yield: 1 beverage

A delicious option for any time of year. For an extra indulgent touch, drizzle the inside of your cocktail glass with chocolate syrup.

Ice

1 tablespoon sweetened condensed milk

1 shot brewed espresso or 1/4 cup strongly brewed coffee

1/2 teaspoon vanilla extract

1/2 teaspoon cocoa powder

Semi-sweet chocolate bar, optional garnish

1. To a cocktail shaker filled halfway with ice add all ingredients. Top with lid and shake vigorously for 60 seconds.
2. Strain into a cocktail glass and using a vegetable peeler, shave chocolate curls overtop.

GRAPEFRUIT ROSEMARY SPARKLER

Yield: 4 beverages

This cocktail is a great drink to serve at a family-friendly event, or replace the sparkling water with champagne and have a wonderful adult cocktail

1/2 cup water

1/2 cup granulated sugar

2 sprigs rosemary

2 cups freshly squeezed grapefruit juice

Ice

Sparkling water

Grapefruit wheels to garnish

Fresh rosemary sprigs to garnish

1. To a small saucepan, add water, sugar, and rosemary, bring to a boil. Cook until sugar is dissolved. Cover with a lid and let steep for 10 to 20 minutes. (Steep long enough to get an essence of rosemary in the simple syrup.) Let cool.

2. Fill a collins or pint glass full of ice. Fill 1/3 of the glass with grapefruit juice, 1/3 of the glass with simple syrup infused with rosemary, and stir with a long spoon. Adjust to taste (add more simple sugar or grapefruit juice as needed). Top with sparkling water and stir. Garnish with rosemary and fresh grapefruit wheel, and serve immediately.