



COOKING CLASSES
AT SUR LA TABLE

WHISKEY BUSINESS

WITH SUR LA TABLE CHEF



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Ingredient Shopping List

Below is a list of ingredients you'll need to make the cocktails in this packet. 2 lemons and 1 orange should be enough to make 1 of each cocktail.

Vieux Carré

- 3/4 ounce rye whiskey
- 3/4 ounce cognac
- 3/4 ounce sweet vermouth
- 1 spoonful (about 1 teaspoon) Bénédictine (see recipe for substitutions)
- Dash Peychaud's bitters
- Dash Angostura bitters
- Lemon twist for garnish

Manhattan

- 2 ounces rye whiskey
- 1 ounce sweet vermouth
- 2 to 3 dashes bitters, we suggest Angostura or orange
- Brandied cherry on a pick for garnish
- Lemon or orange twist as optional additional garnish

Boulevardier

- 1 ounce bourbon
- 1 ounce sweet vermouth
- 1 ounce Campari
- Half-moon slice of orange for garnish

Bourbon Sidecar

- 1 1/2 ounces Bourbon
- 3/4 ounce Cointreau or Grand Marinier
- 1/2 ounce freshly squeezed lemon juice
- Lemon twist for garnish



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Equipment Needed

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

Cutlery

- Paring knife
- Cutting board

Tools

- Vegetable peeler

Barware

- Cocktail mixing glass or pint glass
- Jigger or liquid measuring cup
- Long-handled cocktail spoon
- Hawthorn strainer
- Cocktail picks

Glassware

- Coups or Martini glasses
- Rocks or Old-Fashioned glasses



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Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be mixing along
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.

All recipes

1. Wash produce
2. Chill coups or martini glasses for the Manhattan and Bourbon Sidecar



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VIEUX CARRÉ

Yield: 1 cocktail

Vieux Carré is French for “old square”, referring to the French Quarter of New Orleans. The herbaceous and almost medicinal qualities of this cocktail represent apothecaries that were so common around the French Quarter in the mid to late 1800’s. Bénédictine is a French herbal liqueur made with a blend of 27 different aromatics, the recipe is closely guarded.

3/4 ounce rye whiskey

3/4 ounce cognac

3/4 ounce sweet vermouth

1 spoonful (about 1 teaspoon) Bénédictine

Dash Peychaud’s bitters

Dash Angostura bitters

Lemon twist for garnish

1. To a cocktail mixing glass, add a handful of fresh ice, whiskey, cognac, vermouth, Bénédictine, and both bitters. With a long-handled cocktail spoon, stir for about 30 seconds or about 50 rotations of the stirring spoon in the glass.
2. Strain into a rocks or old-fashioned glass filled halfway with ice. Garnish with a lemon twist.

Recipe variations:

Substitutions for Bénédictine: Dom Bénédictine B&B, Chartreuse, Drambuie, Amaro, or Pastis.



BOULEVARDIER

Yield: 1 cocktail

This is the bourbon lover's cocktail. Created in the 1920s, the boulevardier originates from Paris and is named after a monthly Parisian magazine whose publisher was an avid consumer of it.

1 ounce bourbon

1 ounce sweet vermouth

1 ounce Campari

Half-moon slice of orange for garnish

1. To an old-fashioned, or rocks glass filled halfway with ice, add bourbon, sweet vermouth and Campari. Stir gently with a cocktail spoon to combine ingredients.
2. Lightly squeeze orange slice over cocktail and nestle into the glass. Serve.

Mixing variation:

- Due to the natural sweetness of bourbon, this cocktail can be shaken for 30 seconds in a cocktail shaker with ice before being strained into an old-fashioned glass with ice. The extra dilution can help to balance the flavors.



MANHATTAN

Yield: 1 cocktail

This is a favorite cocktail and a “house” version is often a staple for cocktail bars and restaurants. This is a wonderful base recipe to launch your customization journey!

2 ounces rye whiskey

1 ounce sweet vermouth

2 to 3 dashes bitters, we suggest Angostura or orange

Brandied cherry on a pick for garnish

Lemon or orange twist as optional additional garnish

Chill a coup or martini glass.

1. To a cocktail mixing glass, add a handful of fresh ice, whiskey, vermouth, and bitters. With a long-handled cocktail spoon, stir for about 30 seconds or about 50 rotations of the stirring spoon in the glass.
2. Strain into the chilled glass and garnish with the picked cherry and the twist if desired.

Recipe variations:

Try substituting bourbon, or a mix of rye whiskey and bourbon, or whiskeys from different distilleries to find your favorite version.



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BOURBON SIDECAR

Yield: 1 cocktail

Traditionally made with cognac, we've swapped the French spirit for American Bourbon. This is citrusy and wonderfully refreshing.

1 1/2 ounces Bourbon
3/4 ounce Cointreau or Grand Marinier
1/2 ounce freshly squeezed lemon juice

Lemon twist for garnish

Chill a coup or martini glass.

1. To a cocktail shaker filled halfway with ice add bourbon, Cointreau, and lemon juice. Top with lid and shake vigorously until the outside of the shaker is cold to the touch.
2. Strain into the chilled glass and garnish with the lemon twist.

Recipe variations:

To amp up the sweetness you can dampen the rim of the glass and dip it into sugar before chilling.



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