



COOKING CLASSES
AT SUR LA TABLE

FOCUS SERIES
MIXOLOGY
HOLIDAY BATCH COCKTAILS

WITH SUR LA TABLE CHEF

MENU:
NEGRONIS + VARIATIONS
HARVEST PUNCH
CRANBERRY BLACK PEPPER SHRUB

Ingredient Shopping List

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

Negroni

- 8 ounces Campari
- 8 ounces gin
- 8 ounces sweet vermouth
- 1 orange
- *Variation ingredients in recipe below

Harvest Punch

- 16 ounces cranberry juice
- 24 ounces apple cider
- 24 ounces vodka, apple brandy, or bourbon
- 4 ounces Grand Marnier or Cointreau
- 1 orange
- 1 apple, any variety
- 1 cup fresh cranberries
- 4 rosemary sprigs
- Granulated sugar
- 5 star anise pods
- 2 cinnamon sticks
- 4 cloves

Cranberry Black Pepper Shrub

- 12-ounce bag fresh cranberries
- 1 tablespoon whole black peppercorns
- 1 cup apple cider vinegar
- Granulated sugar
- 1 orange

Self-Serve Bar Ingredients

- Sparkling wine (see notes on last page for amount)
- Sparkling water (see notes on last page for amount)
- Ice

Equipment Needed

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

Cutlery

- Paring knife
- Cutting board

Hand Tools/Gadgets

- Liquid measuring cup
- Measuring cups and spoons
- Wooden spoon
- Fine-mesh strainer
- Funnel (optional)

Cookware

- 2 medium saucepans

Cocktail storage

- 2 pitchers or decorative carafes for negroni and shrub
- Large beverage container for storing punch, punch bowl, or pitcher for serving

Pre-Class Mise en Place and Notes

- Please gather all ingredients and tools prior to class if you will be mixing along.

All recipes

1. Wash and dry produce.

NEGRONI + VARIATIONS

Yield: 8 cocktails

The Classic Negroni is wonderful on its own and is great for a self-serve bar.

8 ounces (1 cup) Campari

8 ounces (1 cup) gin

8 ounces (1 cup) sweet vermouth

8 half-moon slices of orange for garnish, about 1/2 orange

1. To a pitcher or decorative carafe, add Campari, gin and vermouth. Stir or swirl carafe to combine ingredients. Set out on bar with directions to fill a rocks glass halfway with ice and pour cocktail over, garnish with orange slice.

Recipe variations:

Negroni Americano

Great for a lower-alcohol, fizzy option. Mix Campari and sweet vermouth in a carafe. Set out on bar with directions to fill a rocks glass halfway with ice, pour cocktail base over to 2/3 full, top with soda water, and garnish with lemon peel strip.

Yields: 8 cocktails

8 ounces Campari

8 ounces sweet vermouth

Soda water

8, 2-inch lemon peel strips for garnish

Boulevardier

Follow the same bar instructions for the negroni above.

Yields: 8 cocktails

8 ounces bourbon

8 ounces sweet vermouth

8 ounces Campari

8 Half-moon slices of orange for garnish

HARVEST PUNCH

Yield: 12 to 16 servings

Punch in a bowl is the ultimate self-serve beverage. Serve sparkling water and sparkling wine on the side for those looking to lower or increase the alcohol content in their drink.

16 ounces (2 cups) cranberry juice
24 ounces (3 cups) apple cider
24 ounces (3 cups) vodka, apple brandy, or bourbon
4 ounces (1/2 cup) Grand Marnier or Cointreau
8 ounces filtered water
1 orange, sliced
1 apple, sliced, any variety you like
1 cup fresh cranberries
4 rosemary sprigs

Spiced Simple Syrup

1/4 cup granulated sugar
1/2 cup filtered water
5 star anise pods
2 cinnamon sticks
4 cloves

1. **To prepare Spiced Simple Syrup:** To a medium saucepan set over low heat add sugar, water, star anise, cinnamon stick and cloves. Heat, stirring occasionally until sugar is dissolved. Set aside to cool to room temperature.
2. To a large punch bowl or pitcher, add cranberry juice, apple cider, vodka, Grand Marnier, water, and simple syrup. Stir to combine. Add orange slices, apple slices, cranberries and rosemary; stir to combine.
3. Punch can be made up to 3 days in advance. If you want to mix 3 or more days in advance, mix the liquids and then add the fruit and rosemary the morning you would like to serve.
4. Serve punch with plenty of fresh ice in the bowl. See below for how to prepare decorative ice.

Punch Bowl Ice:

- For crystal clear ice, boil filtered water twice. For a ring, freeze water in a Bundt pan. For a festive look, freeze the garnish of your punch into the ice.

CRANBERRY BLACK PEPPER SHRUB

Yield: 12 servings

This beverage base is delicious served with soda water for a satisfying alcohol-free beverage or with sparkling wine for those who want a spiked drink.

2 1/2 cups (12-ounce bag) fresh cranberries
1 tablespoon whole black peppercorns, crushed
1 cup apple cider vinegar
1/2 cup sugar
1/2 cup filtered water

To serve:

Sparkling water
Sparkling wine
12 half-moon slices of orange

- 1. To prepare shrub:** To a medium stainless steel or nonreactive saucepan set over medium heat, add cranberries, black peppercorns, vinegar, sugar, and water; stir to combine. Cover with lid and cook, stirring occasionally until sugar is dissolved and cranberries begin to pop, about 10 minutes.
2. Remove pan from heat and cool to room temperature. Pour mixture into a large glass jar and transfer to refrigerator. Refrigerate for a minimum of 8 hours. Strain mixture through a fine-mesh strainer and transfer to a glass jar with tight-fitting lid. Shrub can be kept refrigerated for up to 1 month.
- 3. To serve:** Set out jar of shrub on beverage table with instructions to fill a rocks glass halfway with ice, measure 1 ounce of shrub and add to glass with ice. Top with sparkling water or sparkling wine and garnish with orange slice.

Self-serve bar set up notes:

- Include cocktail finishing notes on a card next to the batch cocktail if necessary.
- Set out pre-sliced garnishes with tongs next to cocktails.
- Have plenty of non-alcoholic drinks available for guests.
- Set one damp bar towel on a small plate on the bar for guests to wipe up small spills. Assign someone to help monitor spills throughout the party.
- Make your batch cocktails one day (or more) in advance. If the batch doesn't contain any juices, just spirits, the cocktail can be stored at room temperature.
- Supply liquid measuring cups, set on small plates to measure out cocktails that need to be.
- Always have more ice on hand than you are expecting. If making large ice cubes make one large cube per drink using the drink calculator below. For bagged ice for drinks, for chilling bottles and cans, estimate that for a dinner party you will go through a half-pound of ice per person.
- Using mix and match glassware is a clever way for guests to remember which glass is theirs. Chalk pen on a dry, clean glass also works for guests to write their names on their glass.
- ***Drink Calculator:***
 - For alcoholic drinks assume that your guests will consume two drinks in the first hour, then one drink per hour after that.