



COOKING CLASSES
AT SUR LA TABLE

MIXOLOGY:TROPICAL DRINKS

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the cocktails in this packet. Please have lots of fresh ice on hand.

Pina Colada

- White or silver rum
- 1 oz cream of coconut
- 3 ounces pineapple juice
- 1 pineapple, or precut pineapple pieces for garnish
- Maraschino cherry

Pain Killer

- Navy-strength or dark rum
- 3 ounces pineapple juice
- 2 oranges
- .5 oz cream of coconut
- 1 nutmeg pod

Zombie

- White or silver rum
- Dark rum
- Brandy, apricot if you have it
- 2 oranges
- 2 ½ oz pineapple juice
- 2 limes
- Grenadine
- Navy-strength or overproof rum
- Fresh mint sprig
- Maraschino cherry

Rum Punch

- White or silver rum
- Dark rum
- 2 oz pineapple juice
- 1 orange
- 2 limes
- Grenadine
- Maraschino cherry

Equipment Needed

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

Cutlery

- Paring knife
- Cutting board

Tools

- Citrus press or juicer
- Microplane or grater

Barware

- Jigger or small liquid measuring cup
- Three piece cocktail shaker
- Bar spoon

Electrics

- Blender

Glassware

- Hurricane glasses, Collins glasses, Pint glasses, or other festive shaped large glasses

Pre-Class Mise en Place and Notes

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

All recipes

1. Wash produce

PINA COLADA

Yield: 1 cocktail

This refreshing cocktail takes you away on an instant vacation.

1 ½ ounces white or silver rum

1 ounce cream of coconut

3 ounces pineapple juice

1/2 cup ice cubes

Fresh pineapple wedge for garnish

Maraschino cherry, optional garnish

1. To the pitcher of a blender, add the rum, cream of coconut, pineapple juice, and ice cubes. Blend until smooth.
2. Pour into a festive glass. Make a cut into the pineapple wedge and place on the rim of the glass. Set the cherry on top of the cocktail next to the pineapple. Enjoy!

PAIN KILLER

Yield: 1 cocktail

This cocktail cousin of the pina colada came from the Soggy Dollar Bar in the British Virgin Islands during the tropical culture crazy of the 1970's. Make these to order, or these are also a great option for mixing a whole batch.

1 1/2 ounces Navy-strength or dark rum
3 ounces pineapple juice
3/4 ounce freshly squeezed orange juice
1/2 ounce cream of coconut

Nutmeg pod for garnish

1. Fill a tiki mug or a Collins glass half full of ice, set aside.
2. To a cup of a cocktail shaker, add rum, pineapple juice, orange juice, cream of coconut, and a handful of ice. Top with lid and cap, shake vigorously for 30 seconds.
3. Strain over the ice-filled glass. Grate the nutmeg over top to garnish.

ZOMBIE

Yield: 1 cocktail

This cocktail is rumored to have gotten its origin to help a hung-over customer get through a business meeting while in Los Angeles. The customer came back a few days later and said he had been turned into a zombie by this cocktail. There are many versions of this cocktail, they all feature a mixture of juices that mask the strength of this cocktail, so drink responsibly.

1 ounce white or silver rum

1 ounce dark rum

1/2 ounce brandy, apricot brandy if you have it

2 1/2 ounces freshly squeezed orange juice

2 1/2 ounces pineapple juice

1/2 ounce freshly squeezed lime juice

1/4 ounce grenadine

1/2 ounce Navy-strength or overproof rum

Fresh mint sprig for garnish

Orange slice for garnish

Maraschino cherry for garnish

1. Fill a tiki glass, Collins, or pint glass halfway with ice, set aside.
2. To a cocktail shaker, add white rum, dark rum, brandy, orange juice, pineapple juice, lime juice, and 1/2 cup of ice. Top with lid and cap, shake vigorously for 30 seconds.
3. Strain into glass over ice. Set a bar spoon over the drink, gently pour grenadine over the back of the spoon, followed by the overproof rum, creating a "float". Clap the mint sprig between your hands and nestle it into the glass, Place the orange slice on the rim of the glass, and finish by adding the cherry to the glass. Enjoy!

RUM PUNCH

Yield: 1 cocktail

The first written references to a rum punch date way back to the 17th century, they featured a spirit (or two), citrus, spices, sugar, and water. This modern take on the original recipe is a delightful balance of sweet and sour. This recipe is also a great option to make a big batch of to serve at a party.

1 1/4 ounces white or silver rum
1 1/2 ounces dark rum
2 ounces pineapple juice
1 ounce freshly squeezed orange juice
1/4 ounce freshly squeezed lime juice
1/4 ounce grenadine

Maraschino cherry to garnish

1. Fill a Hurricane or other festive glass halfway with ice.
2. To the glass of a cocktail shaker, add the white rum, dark rum, pineapple juice, orange juice, lime juice, grenadine, and ½ cup ice. Top with the lid and cap, then shake vigorously for 30 seconds.
3. Strain into a glass over ice, top with the cherry. Enjoy!