

Cocktails & charcuteries

Join us to perfect your cocktail (or mocktail) technique

EAST SIDE

Ingredients:

- .75 oz simple syrup (1 part sugar, 1 part water)
- 1 oz lime juice (fresh, wherever possible)
- Fat slice peeled English cucumber, muddled
- 7ish mint leaves, lightly muddled
- 2 oz gin

Tools needed: shaker, strainer, muddler, jigger, glass (ideally a coupe)

Substitute tools: travel coffee mug or 16 oz jar with lid = shaker; thick long-handled kitchen utensil = muddler; measuring spoons = jigger

OLD FASHIONED

Ingredients:

- 4 dashes angostura bitters
- .25 oz simple syrup (1 part sugar, 1 part water)
- 2 oz bourbon or rye
- Orange (for its peel)

Tools needed: bar glass, bar spoon, peeler, matches, glass (ideally a small rocks glass)

Substitute tools: measuring cup = bar glass; any thin spoon with a round (not flat) handle = bar spoon

Here's a suggested shopping list

for the charcuterie board session—feel free to follow along! If you don't have a chance to get ingredients, no problem—work with what you have, or just watch!

CHEESES – A VARIETY IS BEST

- Hard: asiago, manchego, iberico, parmesan
- Creamy: gouda, toscano, cheddar
- Soft: brie, goat, camembert
- Fresh: mozzarella, burrata, or a spread like Boursin
- Funky: blue cheese, munster, taleggio

OTHER ITEMS – A VARIETY IS BEST

- Meat: salami, prosciutto
- Fruit or jam: dried fruit, grapes, berries, figs
- Nuts or something crunchy: pistachios, almonds, cashews
- Crackers: a mix of shapes and textures is a bonus
- Something pickled or briny: pickles, artichokes, olives