Mixology Session Recipes

Tailor-Made Mule

Ingredients:

- 2 oz. vodka
  (or the spirit of your choice: gin, Irish whiskey, tequila and mezcal all work well)

- ½ oz. freshly squeezed lime juice
  (the juice of about half a lime)

- 6 oz. ginger beer or spicy ginger ale

Method:

Into a 10-12 oz. collins, highball or tumbler glass of your choice, pour the lime juice and vodka (or other spirit). Fill your glass with ice, then top with cold ginger beer. Gently stir with a bar spoon so that all the bubbles from the ginger beer are incorporated into the drink. Garnish with a fresh lime wedge or wheel.

Note: If you do not have ginger beer, you can substitute 1/2 oz. of ginger syrup and sparkling water or Topo Chico. Ginger syrup can be purchased at many grocery stores or liquor stores. Liber & Co. is a great Austin-based brand to look for!

Oaxacan Old Fashioned

Ingredients:

- 1 ½ oz. reposado tequila

- ½ oz. mezcal

- ¼ oz. agave nectar

- 2 dashes orange bitters

- 2 dashes molé bitters

Method:

Pour all of the ingredients into a mixing glass and fill it with ice. Stir for about 25-30 seconds until the drink is cold. Strain the drink into a double old fashioned or rocks glass, preferably over a large ice cube (regular ice will do if you do not have large ice). Garnish with a freshly peeled orange swath that you squeeze over the entire drink, expressing the orange oils from the rind onto your cocktail.

Non-Alcoholic Ginger Apple Highball

Ingredients:

- 2 oz. Seedlip Garden 108 non-alcoholic spirit

- 1 oz. apple cider
  (apple juice will work too)

- ½ oz. freshly squeezed lemon juice

- ½ oz. maple syrup

- 2 oz. ginger beer
  (or plain soda water if you don't like the taste of ginger)

Method:

Combine all the ingredients, except the soda, in a cocktail shaker with ice. Shake hard for about 10 seconds until the drink is cold. Strain into a 10-12 oz. tumbler or collins glass over fresh ice. Top with your ginger beer or soda. Garnish with a bouquet of fresh mint or rosemary.

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