



What You'll Need

FROM THE BAR:

Rum
Whiskey

FROM THE BAR:

1 small bottle of either Orange
Bitters or Angostura Bitters
Ice (plenty)

FROM THE PANTRY:

2 limes
1 lemon
1 Whole Raw Egg
Simple Syrup 1:1 ratio
Strawberries

FROM THE TOOLBOX:

Jigger or Measuring Tool for ounces
Boston Glass or Cocktail Shaker
Strainer
2 Coupe or Martini Glasses
Citrus press or hand juicer
Muddler or Wooden Spoon

Simple Syrup Recipe

1. Place 1 cup of water and 1 cup of sugar in small pot.
2. Bring to a boil and let sugar fully dissolve, 3-5 minutes.
3. Remove from heat and cool before use.

