

# Alumni Weekend 2021

special kickoff event



## Alumni Weekend Kick Off: Virtual Happy Hour with John Wuorinen '80

A note from John Wuorinen: *Don't worry or be intimidated*. It's no big deal if you don't have fancy mixers, barware or liquor, glasses. While they're fun, the real fun is mixing, sipping, and sharing the drinks we'll make. Each of these drinks has a non-alcoholic version, so if you're avoiding alcohol, you can still enjoy the process!

I suggest you collect the following items on your kitchen counter.

### **A bottle of your chosen spirit:**

Bourbon, vodka, tequila, or gin all work.

- Note 1: There are fine non-alcoholic alternatives. My favorite is Ritual's "Whiskey Alternative," but this is a growing market and there are several nice options.
- Note 2: If you aren't sure what you like, I'd suggest vodka. I use New Amsterdam or Tito's as my mixing vodka.

### **Complementary fruits/herbs (just a small amount)**

With vodka, I suggest:

A selection of berries and fresh mint  
Grapefruit and ginger  
Strawberries and basil

With bourbon I suggest:

Peach  
Blueberries and mint  
Blackberries and basil

With tequila I suggest  
Raspberries and mint  
Blueberries and Maraschino cherries  
With gin I suggest  
Strawberries and lime  
Blueberries and basil  
Raspberries and lime

**For our simple syrup:**

½ cup of sugar  
½ cup of water

**Other items:**

Club soda (preferred) or soda water  
Ice cubes

**Lemon juice and lime juice**

A couple lemons and limes  
A fine alternative: those little Realemon and Realime juices from the grocery

**Tools to collect**

For measuring the liquids:

**A measuring shot glass**

An alternative: Tablespoon

For juicing the lemons/limes

**A sharp knife**

A (hand) **juicer**

A small **cutting board**

For mixing the drink:

A **cocktail shaker** or drink mixing glass and barspoon

A fine alternative: a pint glass and an iced tea spoon will work.

For muddling the fruit:

**Drink muddler**

A fine alternative: a wooden kitchen spoon and a small bowl (think mortar and pestle)

For serving the drinks:

**Old Fashioned glasses** and Coupe glasses

A fine alternative: any smallish drink glasses you have