



Making Cocktails at Home

In order to make these delicious cocktails at home, there are a few items that you will need, to turn your own kitchen, into a fully functioning bar:

- Liquid measure: Can be a shot glass, jigger or egg cup. Anything that will allow you to measure consistently.
- Cocktail Shaker: You can also use a large jam jar with lid or a mason jar.
- Strainer: We use a cocktail (hawthorn) strainer, but you have a tea strainer, that will work just fine.
- Ice: Most drinks taste better cold. Store bought or home-made is fine. Cubed ice is best for these drinks.

SPINDLE

35ml Pink Gin
5 Raspberries
15ml Runny Honey
25ml Fresh Lime Juice
Cava (or any sparkling wine)

- ~ In your cocktail shaker, crush the raspberries slightly with a rolling pin
- ~ Add the rest of the ingredients except for the Cava to the shaker
- ~ Add enough cubed ice to fill the jam jar
- ~ Put the lid on, and shake like you're Tom Cruise!
- ~ Take your serving glass, and fill with cubed ice
- ~ Strain the contents of the shaker into the glass
- ~ Top with Cava (careful, it will froth up a little)
- ~ Garnish with a couple of fresh raspberries
(we use a pickled kumquat, but they're a little harder to make!)



CHERRY SODA (non-alcoholic)

50ml Cherry Juice
15ml Runny Honey (Orange Blossom would be perfect for this)
25ml Lemon Juice
Soda Water

- ~ Add first 3 ingredients to your glass
- ~ Fill glass with ice
- ~ Give it a good stir with a spoon
- ~ Top with soda water
- ~ Garnish with a lemon wheel

