

## **GIVING TUESDAY COCKTAILS FOR A CAUSE**

### **VOLUNTEER LAWYERS FOR THE ARTS**

DECEMBER 1, 2020, 6:30 – 8:00 PM EST

#### **Ingredients:**

Brown Sugar Margarita- Choose one: tequila, brandy, rum, whiskey, scotch  
Cider cocktail- Choose one: bourbon, rye, blended scotch, aged rum or reposado tequila  
1 can/bottle hard cider  
1 lime per person  
1 grapefruit  
1 lemon  
1 orange  
1 red apple or pear  
1 black tea bag  
1 small can chipotle (found in the Latin American section at the grocery store)  
Granulated sugar  
Brown sugar  
Salt  
Ground red chili (optional)  
Ground cinnamon or allspice  
Glass of room temperature water

#### **Alcohol-Free additional ingredients-**

½ cup brewed black tea- room temperature  
Apple cider or juice  
Sparkling water

#### **Tools:**

Measuring device -Jigger, or 1 tbsp & ¼ cup  
Measuring cups and spoons  
Cocktail shaking tin -or mason jar, tupperware or wide mouth water bottle  
Mason jar with lid -or tight sealing tupperware  
Cocktail straining tool (hawthorne) -or wooden spoon  
Fine mesh strainer  
Handheld juicer  
Vegetable peeler  
Muddler- substitute wooden spoon  
Knife & cutting board  
Small saucepan  
Wooden spoon  
2 small glasses to juice citrus into  
Small plate  
2 drinking vessels-per person- 1 rocks\* & 1 hot beverage cup  
\*place in freezer before the start of class