**Florida Tech Alumni Fall Mixology Class**

September 30, 2021

*Recipes by Shana Race, owner of TalkTales Entertainment*

**Pappy’s Pipe**

½ oz. maple syrup

3 dashes bitters

2 oz. bourbon whiskey

Ice

Cinnamon stick

Lemon peel

Get a small plate and a rocks class ready, light the end of the cinnamon stick on fire, place it on the plate, and quickly cover it with the rocks glass to capture the smoke. Let sit while you prepare the cocktail. Add maple syrup, bitters, and whiskey to your mixing glass and add enough ice to cover the liquid. Stir the cocktail with a spoon, keeping the back of the spoon facing the glass. Turn the smoked rocks glass over and strain your cocktail into it. Add fresh ice and use the cinnamon stick as garnish. Squeeze the lemon peel over the glass to extract the fresh oils onto the top of the cocktail, then rub it around the rim of the glass. Twist the peel and add to the top of the glass for additional garnish.

 **Maple Leaf Smash**

1 lemon

4 fresh sage leaves

¾ oz. maple syrup

2 oz. bourbon

Sprinkle of nutmeg

Ice

Cut your lemon into halves, then cut one half into four wedges, and the other half into slices for garnish. Put the four lemon wedges into your shaker, add the sage leaves and maple syrup. Muddle the ingredients with a muddler or back of a spoon, pressing down on everything and releasing the flavors. Add the bourbon and enough ice to cover everything. Add the top to the shaker and SHAKE vigorously until everything is nice and cold. Then “dirty dump” everything from the shaker into a rocks glass (do not strain). Smack some additional sage leaves to wake up the oils and add to the top as garnish. Add a sprinkle of nutmeg to the top, and garnish the side of the glass with a lemon slice.

**Orchard Punch**

¾ oz. lemon juice (about half a lemon)

3 dashes bitters

½ oz. maple syrup

2 oz. bourbon

Ice

Ginger Beer

Sparkling apple cider

Cinnamon sugar (mix 1/4 cup sugar, 1 tablespoon cinnamon)

Optional: Get a tall Collins glass and run your finger around the rim with maple syrup. Turn glass over and place the rim in cinnamon sugar for a tasty garnish.

To a shaker, add lemon juice, bitters, maple, bourbon, and ice. SHAKE until everything is nice and cold. Strain into a tall Collins glass and add fresh ice. Add equal parts sparkling cider and ginger beer (pour at the same time) to fill the rest of the glass. Sprinkle with cinnamon sugar and garnish the side of the glass with a lemon slice/wheel.

**Cheers!**