

OLD FASHIONED

2 oz. Bourbon (like Knob Creek)

1 sugar cube (or 1 teaspoon of sugar)

Aromatic Bitters (Usually *Angostura*)

An Orange for garnish

Rocks glass, muddler or wooden spoon. Ice - one of those large cubes, or such, if you have them.

SOURS (basic recipe)

2 oz. Whiskey or Gin

$\frac{3}{4}$ oz. Fresh Lemon Juice

2 teaspoons sugar

An Orange for garnish

(Optional: egg white)

Dissolve sugar well, before shaking. Shake with ice. Rocks glass. Fresh ice. Garnish.

Gin and Tonic

2 oz. Gin (London Dry)

Lemon or Lime slice to garnish.

Tall glass. Ice. Fill with Tonic water.

****Tip*** go for a higher quality tonic than a grocery brand. It should have actual quinine and not be sweetened with high fructose corn syrup. They can get pricey, but Whole Foods' #365 (6-pak cans) is a good bargain... Trader Joe's, a little more. You will thank me if you do.*

Gin Rickey

2 oz. Gin (London Dry)

$\frac{3}{4}$ oz. Fresh Lime Juice

Tall glass. Ice. Fill with seltzer water. Slice of lime.

All-time best summer drink... on the patio.

Tom Collins

2 oz. Gin (London Dry)

1 oz. Fresh Lemon Juice

Sugar: 2 teaspoons.... or, $\frac{1}{2}$ oz. simple syrup

Dissolve "sugar" well before shaking.

Shake with ice. Pour into a tall glass, fresh ice, fill with seltzer water.

Garnish.