



RECIPES FOR THE RESTLESS

*After Dark*



FRIDAY 29 MAY  
STAY IN, ITS WHISKEY

WITH NICK CAPPER

# *Whiskey Sour*

## **INGREDIENTS**

60ml bourbon (Makers Mark is recommended)

30ml lemon juice

15ml sugar syrup

1 egg white

Ice

Lemon, orange or cherry – for garnish

## **UTENSILS**

Tin shakers

Hawthorn Strainer

Fine Strainer

*If you don't have these items you can order a cocktail kit at [www.1806.com.au/after-dark](http://www.1806.com.au/after-dark) or refer to the page below with alternatives.*

## **METHOD**

Rewatch Recipes for the Restless After Dark on Friday 29 May to learn how to mix like a pro from our 1806 mixologist



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# *Boulevardier*

## INGREDIENTS

30ml bourbon (Makers Mark is recommended)

30ml rosso vermouth

30ml Campari

Ice

Orange twist – for garnish

## UTENSILS

Stirring glass

Bar spoon

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## METHOD

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# *Sticky Tractor*

## INGREDIENTS

60ml Bourbon Whiskey (Makers Mark recommended)

30ml Lemon Juice

15ml Maple Syrup

## UTENSILS

Stiring glass

Tall glass

Bar spoon

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## METHOD

Mix all ingredients together in a tall glass with ice

Top with soda

Garnish with a lemon wedge and stubby holder of your choice



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# *Brendan's Breakfast*

## INGREDIENTS

30ml Bourbon Whiskey (Makers Mark recommended)

30ml Campari

15ml Maple Syrup

1 Egg White

## UTENSILS

Tin shakers

Hawthorn strainer

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## METHOD

Dry shake (meaning no ice) all ingredients in a cocktail shaker or home alternative i.e. drink bottle

Strain into a short glass

Garnish with an orange twist



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# *Cocktail making alternatives*

## **PRO TOOLS**

Tin shakers  
Fine strainer  
Hawthorn strainer  
Bar spoon  
Stirring glass  
Muddler  
Jigger

## **AT HOME ALTERNATIVES**

Protein shaker, water flask, mason jar  
Sieve  
Large spoon  
Tablespoon, wooden spoon, chopstick  
Any type of large glass  
Rolling pin, bottom of a glass  
Bottle cap measure, shot glass, egg cup

Go to [www.jtproductionmanagement.com/after-dark](http://www.jtproductionmanagement.com/after-dark) for more digital cocktail masterclasses