

ATAAC HOLIDAY PARTY

INSTITUTE



BALL & PARLAY



UNIVERSITY



2020



INSTITUTE

INGREDIENTS

3 PARTS BOURBON
1 PART PEACH SCHNAPPS LIQUEUR
SPASH SOUR MIX

INSTRUCTIONS

COMBINE ALL INGREDIENTS IN A
SHAKER. SHAKE WITHOUT ICE. POUR
OVER ICE IN GLASS.

THE ORIGINALS



BALL & PARLAY

INGREDIENTS

1 1/2 PARTS BOURBON
3/4 PART LEMON JUICE
1 1/2 PARTS CRANBERRY JUICE
TOP WITH GINGER BEER
GARNISH: CRANBERRIES

INSTRUCTIONS

COMBINE BOURBON, LEMON JUICE,
AND CRANBERRY JUICE IN A TALL
GLASS FILLED WITH ICE. TOP WITH
GINGER BEER. GIVE A GENTLE STIR
TO COMBINE. GARNISH WITH FRESH
CRANBERRIES.

THE TURN UP



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INGREDIENTS

2 PARTS BOURBON
3/4 PART HONEY SYRUP
*3/4 PART LEMON JUICE
GARNISH: LEMON PEEL

INSTRUCTIONS

ADD BOURBON, LEMON JUICE, AND HONEY SYRUP TO AN ICE-FILLED SHAKER. SHAKE UNTIL WELL CHILLED. STRAIN INTO A ROCKS GLASS OVER FRESH ICE. GARNISH WITH A LEMON PEEL AND SERVE. *TO MAKE HONEY SYRUP COMBINE 2 PARTS HONEY AND 1 PART HOT WATER, MIX UNTIL SYRUP CONSISTENCY.

THE REMIX
