**Notes from Cocktails for Canines**

1:1 sugar:water

Can use honey

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Honey Syrup¼ cup honey¼ cup room temperature water Additions:2 sprigs of mint, thyme, or sage (about 10 leaves, rip)

1 tbs fresh ginger- peeled and diced Add all ingredients into a tight sealing container (mason jar) and shake until the honey dissolves into the water.Remove the herbs & ginger between 3-24 hours of infusion. Store in refrigerator for up to 7 days.

For 3-4 drinks

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1 tbs = 1/2 0z1/4 cup = 2 oz

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Mix in this order:

Citrus 🡪 Sugar 🡪 alcohol

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LABRACABADOR2 oz gin or whiskey¾ oz lemon juice¾ oz honey syrupShake ingredients and ice for 7-10 seconds. Strain into drinking glass up or over new ice in a lowball glass.Alcohol Free Bee’s Knees¾ oz lemon juice¾ oz honey syrupShake ingredients and ice for 7-10 seconds. Add in 3 oz seltzer. Strain into drinking glass up or over new ice in a lowball glass.

This drink is ordinarily knows as the following.

bee’s knees - gingold rush- whiskey

Don’t shake seltzer

Lemon has more sugar than limes.

Put enough ice to cover liquid, then double the ice. For Labracabador, put ice in glass. Place glass in freezer 1st for awhile to chill.

Double strain the drink with fine mesh.

Mix sugar and herbs with ice, put in seltzer, strain

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Shake vs. Stir

Sugar, citrus - shake (better for mixing and diluting with ice)

Stir - all alcohol cocktail, strong, don’t want to dilute too much, aromatics get lost of shake

Can shake vodka, colder but more dilute

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Don’t Stop Retrievin’2 oz gin or tequila½ oz dry vermouth (optional)¾ oz lemon juice½ oz berry syrup1 egg white (or ⅛ cup aquafaba)Shake ingredients without ice for 7-10 seconds.Add ice and shake for an additional 7 seconds. Strain into a coupe style drinking glass.

Alcohol Free Berry Sour¾ oz lemon juice¾ oz berry syrup1 egg white (or ⅛ cup aquafaba)Shake ingredients without ice for 7-10 seconds.Add ice and shake for an additional 7 seconds. Add 2 ½ oz seltzer Strain into a coupe style drinking glass.Normally, this drink is called a clover club.

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From Margaret Sluyk to Everyone: 05:39 PM

After this cocktail we will have a graduate from a program share her experience!

From Rebecca Pinnell to Everyone: 05:40 PM

1/2 cup sugar1/2 cup water1/4 berries

Fruit works as well (original drink was raspberry)

Cut strawberries in pieces

Herbs better in honey

Fruit better in sugar

Can boil fruit syrup, but must cool afterwards.

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Don’t Stop Retrievin’(ordinarily known as Clover Club)

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1 cube of citrus juice from an ice tray (if freeze citrus juice in ice tray) is about 3/4 oz. of liquid.

1/8 cup of aguafaba, this is liquid in chickpea can (equivalent to 1 egg white), if want to make vegan.

3/4 oz for sweeter drink

1/2 oz for less sweet drink

Vermouth or orange liqueur

Add ice after shaking egg mix

With egg drinks, don’t put ice in glass. Just add cold liquid to chilled glass with no ice.

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