

# Chuckles and Cheers

## *Ingredient List*

Feel free to crack, pop, or twist open your favorite beverage  
and watch Dave create his liquid masterpieces.

Or

Flex your own mixologist muscles and shake and stir along with Dave.

### Pumpkin Old Fashioned

- Bourbon – You have a favorite? Great! Dave’s favorites are Bulleit or 4 Roses.
- Maple Syrup – The real stuff, not the fake stuff you put on your kid’s Eggos.
- Black Walnut Bitters – Any good liquor store should have, or check Amazon!
- Pumpkin Puree – Yep, the stuff in the can you make a pie with.
- Orange – One should do!
- Cinnamon stick – Thirsty yet?

### Margarita – From Freakin’ Scratch!

- Tequila – Dave suggests the “Reposado” Tequila, his favorite is La Gritona
- Cointreau – Just a splash or four, no need for a huge bottle.
- Limes – Get a few.
- Agave Nectar – In the baking aisle with the sugar.
- Jalapeno – Yep, you read that right.

### Nature’s Kiss (Non-Alcoholic)

- Soda Water – Get that Soda Stream up and running!
- Lemon – That tree in the back might come in useful.
- Pear – Barlett, Bosc, or D’Anjou, any old pear will do!
- Cinnamon
- Cinnamon Stick
- Rosemary Sprig
- Turbonado Sugar – In the baking aisle with the regular sugar.

Equipment to dust off from your bar cart - If you don’t have, no need to buy, improvise!

- Jigger or measuring cup
- Muddler or big spoon
- Sieve or hand-held strainer
- Cocktail Shaker
- Tablespoon

Cheers!

[www.losencinosschool.org/chuckles](http://www.losencinosschool.org/chuckles)

Friday, December 4, 7:30pm