

Dear Registrants,

We are looking forward to seeing you at the XPX Chicago virtual holiday party event on Dec. 8!

Below is the ingredient list for what you need to make the drink(s) at home that you will see during the event's fun and easy cocktail demonstrations!

We will feature "2:1:1" cocktails. As we will learn, this is a foundational proportion of two parts strong (the booze) to one part sour, and one part sweet. It's a simple formula that is the backbone of many well-known and classic cocktails, and allows for people to riff their own drinks.

<b><u>Rosy Cheeks</u></b> Gin (London Dry sugg.) Cranberry Syrup* Lime Juice Egg White (1-2) Bitters	<b><u>Tastes Like Christmas</u></b> Bourbon (Woodford Reserve sugg.) Wine Syrup* Lime Juice Allspice Dram (St. Elizabeth's brand)
<b><u>Classic Daiquiri</u></b> Rum (clear, non-spiced) Simple Syrup* Lime Juice	<b><u>Bee's Knees</u></b> Gin (London Dry sugg.) Honey Syrup* Lemon Juice
<b><u>Needed For All Drinks:</u></b> Cocktail Shaker --- Strainer --- Ice --- Drinking Glass(es)	
<b><u>*Notes on How to Make the Special Syrups to Use:</u></b> <b><u>Cranberry Syrup</u></b> – Combine a 2:1 ratio cranberry juice cocktail and sugar, heat on the stove <u>with a cinnamon stick in it</u> until the sugar is dissolved and then cool before use   <b><u>Honey Syrup</u></b> – Combine a 1:1 ratio of honey and water, heat on the stove until sugar is dissolved and then cool before use   <b><u>Simple Syrup</u></b> – Combine a 1:1 ratio of sugar and water, heat on the stove until sugar is dissolved and then cool before use   <b><u>Red Wine Syrup</u></b> – Combine a 1:1 ratio of white sugar and red wine, heat on the stove until sugar is dissolved and then cool before use   <b><u>Link for the St. Elizabeth's Allspice Dram at Binny's</u></b> - <a href="https://www.binnys.com/st-elizabeth-allspice-dram-61456.html">https://www.binnys.com/st-elizabeth-allspice-dram-61456.html</a>	

If you have any questions or concerns about the event, please contact Laura Liss ([laura@lisslamar.com](mailto:laura@lisslamar.com)) or Al Kutchins ([alk@krdcpas.com](mailto:alk@krdcpas.com)). Thank you for registering and we look forward to seeing you!