

GOAT

Equipment needed for Cocktail Classes

- 1) Cocktail shaker – or anything large enough to fit ice, a drink, and have a sealable lid so when you shake it, it doesn't go flying. A large jar is good for this.
- 2) ICE – assume about a cup full, per person, per drink, maybe a little more.....
- 3) A strainer – a sieve will do, or something so you can strain out the drink from the 'shaker' like you would water from a pot of boiled pasta.
- 4) A measure – a measuring jug will do, or a shot glass – recipes are all about proportions of ingredients to each other.
- 5) A bar spoon, or something long and narrow like a chopstick to stir with.
- 6) A lemon squeezer – we recommend <https://tinyurl.com/uzf6ab4> - if there's one piece of kit you buy for the class, get this, most of the above can be cobbled together, these are awesome.

A knife (bread or tomato is best), chopping board, running water and a tea towel will also be useful 😊