



In this year's Virtual Happy Hour, learn how to make some amazing craft cocktails at home.

Jonathan Cowan from Wooden Paddle Pizza in Lemont, IL walks us through, step by step, the making of 2 drinks. Learn about the tools, ingredients, and methods for making delicious homemade cocktails for you and your friends!

Drink 1: El Diablo

- Fresh Lime Juice - .75oz
- Reposado Tequila – 1.5oz
- Crème de Cassis - .75oz
- Ginger Beer
- De-hydrated orange for garnish

Drink 2: Fire and Ice

- Fresh Lime Juice - .75oz
- Mezcal – 1.5oz
- Giffard French Liqueur – Passion Fruit - .75oz
- Jalapeno Bitters – 2 Dashes
- Simple Syrup - .25oz
- Fresh Basil – 4 leaves and 1 for garnish