

## Cocktail list for #WeMissiPres Social Event

The social events are a relatively unstructured opportunity to chat to random #WeMissiPres delegates assigned to the same breakout room as yourself. You can join the social events by entering Stream 1 at the appropriate time.

You may want to prepare a beverage for yourself in advance! Here are some #WeMissiPres-themed cocktails and mocktails for your inspiration. Prizes (consisting of collegial esteem!) for best looking drinks.



### Picking up the threads of 2019

2019 is quickly becoming a classic year - the Year Before Things Fell Apart. So one suggestion is to make yourself the [number one world's best selling classic cocktail of 2019](#):

#### The Old Fashioned



1 sugar cube, or 100ml brown or white sugar, or 1 bar spoon of simple syrup or 1 tablespoon of maple syrup (“the Canadian”)

2 dashes Angostura bitters

2 ounces/70-100ml rye whiskey or bourbon

Twist of orange peel.

*Muddle sugar or stir in syrup with whiskey and bitters, add some ice and rest 30 sec, add twist of orange peel or maraschino cherry*

**Mocktail version:** substitute iced tea for the whiskey!



### Best of digital preservation in 2020

2020 has been a year we won't soon forget. It has called for that something extra, like whiskey in your coffee. Try this extra special version with freshly whipped cream.

## Irish Coffee Recipe



(courtesy of The Dead Rabbit)

.5 oz Demerara Syrup  
1 oz Bushmills Original (or other) Irish Whiskey  
3.5 oz unsweetened coffee  
Top with freshly whipped cream

### Directions:

- Brew coffee in a French Press. Do not use espresso or instant coffee in this cocktail.
- The cream is an incredibly important part of this cocktail. Create your cream using heavy cream (at least 36% fat content). Make cream by emulsifying in protein shaker until it has a ropey texture.
- Create Demerara sugar, which is 2 parts sugar to 1 part hot water - stir until dissolved.

The whiskey should be the perfect level of maltiness - Bushmills Original is a great blended whiskey and the whiskey used in this recipe.

**Mocktail version:** your favourite coffee or tea



## Digital preservation in 2021

Get ready for iPRES in Beijing! Oranges are a symbol of wealth and good fortune in Chinese culture, so try an Orange Blossom.

### Orange Blossom

This cocktail features gin, orange juice and either gomme syrup or grenadine. For the last ingredient, you could also substitute pomegranate juice, which is symbolic of fertility. Or if that's the last thing you want for the new year, stick with one of the others!



### Ingredients:

- 4 ounces orange juice
- 2 ounces gin
- half ounce orange liqueur (e.g. patron citronge, triple sec, Cointreau)
- Quarter ounce grenadine (or pomegranate juice)
- Quarter ounce lime juice

Combine over ice, or shake with ice in a tumbler and strain into a glass.

**Mocktail version:** Try sparkling water or tonic instead of the gin & orange liqueur

**Or keep it simple with our version of Hope in a Glass** - Champagne or Prosecco



**Mocktail version:** Sparkling grape juice



## **COVID-19 and digital**

### **Penicillin Cocktail Recipe**

To vaccinate yourself, or just make you forget about, you know, the pandemic.



Prep time: 8 minutes Yield: 1 cocktail

To make the Penicillin, you'll first have to make a honey-ginger syrup, which is well worth it. This Honey-Ginger Syrup recipe makes enough syrup for about 5 or 6 drinks. Double the recipe if you plan to make more drinks than that. It will last for at least a month in the fridge.

#### INGREDIENTS

For the Honey-Ginger Syrup

1/2 cup honey

1/2 cup water

3-inch piece of ginger root, peeled and sliced

For the Penicillin Cocktail

2 ounces blended Scotch

3/4 ounce fresh squeezed lemon juice

3/4 ounce honey-ginger syrup

Ice

1/4 ounce Islay Scotch (or other whiskey)

Candied ginger or lemon peel for garnish, optional

#### METHOD

- Make the honey-ginger syrup: Add the honey, water, and ginger root to a pot and bring to a boil. Reduce heat and simmer for 5 minutes, then allow the syrup to cool. Strain and store in the fridge.

- Make the cocktail: Pour the blended Scotch, lemon juice, and honey-ginger syrup into a shaker. Add ice, shake, and strain into a rocks glass with ice. Float the Islay scotch on top by pouring it gently over the back of a spoon. Garnish with candied ginger, lemon peel, or both. Enjoy!

**Mocktail version:** ginger beer , kombucha, root beer, sassafras