

RIEDELBAR AND **HyVee**
DRINK SPECIFIC GLASSWARE

VIRTUAL COCKTAIL EVENT

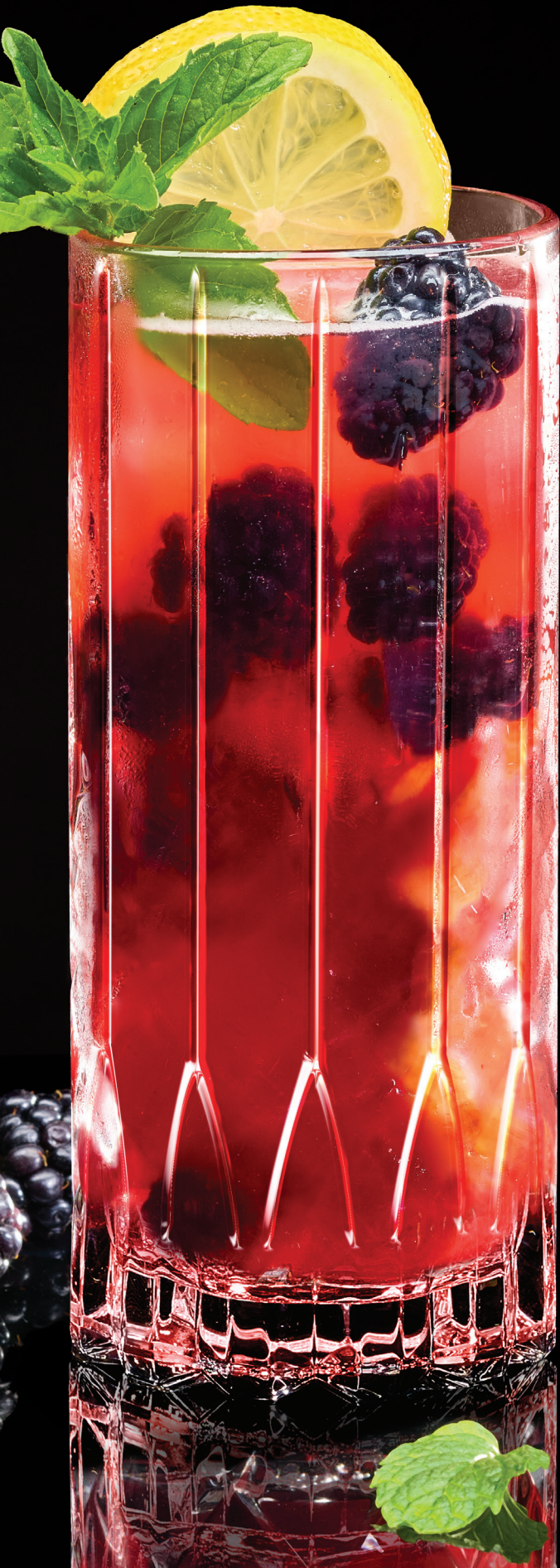
THURSDAY, NOVEMBER 2ND | 7 P.M.



J. RIEGER & CO
ESTD 1887

Hosted by
Ryan Maybee,
a bartender and
entrepreneur with
expertise in wine,
spirits and mixology.





6 piece set



Nick & Nora Glass



Sour Glass



Rock's Glass



Neat Glass



Highball Glass



Fizz Glass



RIEDELBAR
DRINK SPECIFIC GLASSWARE

Class Checklist

Ingredients

Black Manhattan

- 2 oz Rieger's Straight Rye bottled in Bond
- 1 oz Caffe Amaro
- 3 dashes chocolate bitters
- Garnish - Cherries

Harry's French 75

- 1 1/2 oz Rieger's Midwestern Dry Gin
- 3/4 oz Lemon juice
- 3/4 oz Simple syrup
- 3 dashes Absinthe
- Champagne
- Tall cylinder ice cube - if available
5 1/4" x 1 1/4" x 1 1/4"
- Garnish Lemon twist

Fitzgerald

- 2 oz Rieger's Midwestern Dry Gin
- 1 oz Lemon juice
- 3/4 oz simple syrup
- 3/4 dashes Angostura Bitters
- Garnish - Lemon wheel
- Large square ice cube

Espresso Martini

- 1 1/2 oz Rieger's Vodka
- 3/4 oz Caffe Amaro
- 3/4 oz cold brew
- 1/2 oz rich simple syrup
- Garnish - Coffee Bean (or no garnish)

Pendergast #2

- 1 1/2 oz J. Rieger & Co. Kansas City Whiskey
- 3/4 oz Sweet Vermouth
- 1/2 oz Benedictine
- 2 dashes Orange Bitters
- 2 dashes Angostura Bitters
- Garnish Lemon twist

Ramos Gin Fizz

- 1 1/2 oz Rieger's Midwestern Dry Gin
- 1/2 oz lemon juice
- 1/2 oz lime juice
- 1/2 oz simple syrup
- 1 oz heavy cream
- 1 Egg white
- 1 drop Bittermens orange cream citrate or orange flower water
- 2 oz club soda

Tools

- Jigger (various sizes going from 1/2 oz to 2oz)
- Mixing glass
- Citrus juicer
- Long-handled bar spoon
- Muddler
- Paring knife & cutting board
- Channel knife or Y-shaped vegetable peeler
- Kitchen towel
- Handheld tea strainer
- Straw
- Julep Strainer
- Hawthorne strainer
- Boston Shaker or 2 piece tin shaker
- Ice for shaking, stirring and serving
- Simple syrup. 1:1 sugar to water, simmer for a few minutes

Join the Zoom Event



Please share your photos and use #MyRiedel, #RIEDELDSG #RIEDELDrinkSpecificGlassware, @RIEDEL_Official, & @Hy-Vee

Nick & Nora Glass

Black Manhattan



Ingredients:

2 oz Rieger's Straight Rye Bottled in Bond
1 oz Caffe Amaro
3 dashes chocolate bitters
Cherries

Tools needed:

- Jigger
- Mixing Glass
- Long handle bar spoon
- Julep Strainer

Description:

The Nick and Nora glass is the perfect size for a martini glass and it also keep the aromatics of the rye and vermouth centralized, so with every sip, you're getting a nasal blast of the wonderful aromatics without the alcohol. Combine all ingredients with ice in a mixing glass and stir until until well-chilled. Strain into chilled Riedel Nick & Nora Glass with no ice. Garnish with cherries.

Highball Glass

Harry's French 75



Ingredients:

1 1/2 oz Rieger's Midwestern Dry Gin
3/4 oz Lemon juice
3/4 oz Simple syrup
3 dashes Absinthe
Champagne
Garnish - Lemon Twist
Tall cylinder ice cube - if available
5 1/4" x 1 1/4" x 1 1/4"

Tools needed:

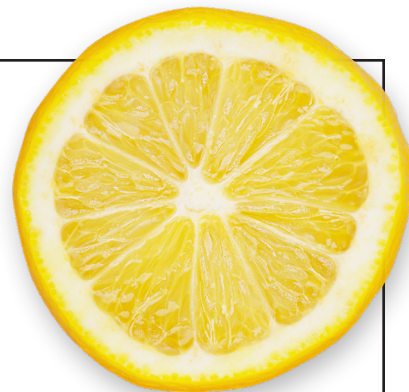
- Jigger
- Citrus squeezer
- Paring knife
- Cocktail Shaker
- Hawthorne Strainer (if using a classic 2-piece cocktail shaker)

Description:

In cocktail shaker combine all ingredients except champagne. Shake vigorously over ice. Strain into Riedel Highball glass over 1 large collins cube and fill with champagne. Garnish with lemon twist. The tall Highball glass is perfect as it really showcases the fresh ingredients and keeps the integrity of the bubbles – small mouth.

Rocks Glass

Fitzgerald



Ingredients:

2 oz Rieger's Midwestern Dry Gin
1 oz Lemon juice
 $\frac{3}{4}$ oz simple syrup
 $\frac{3}{4}$ dashes Angostura Bitters
Garnish - Lemon wheel
Large square ice cube

Tools needed:

- Jigger
- Citrus Juicer
- Cocktail Shaker
- Hawthorne Strainer (if using a classic 2-piece cocktail shaker)
- Paring knife

Description:

Combine all ingredients in shaker and shake until well chilled. Strain into Riedel rocks glass over one large cube. Garnish with lemon wheel. Whenever you're drinking a good cocktail, you want to feel the weight of the glass in your hands. It feels good. The Rocks glass is perfect for spirits served on the rocks and is specially sized for large format ice.

Sour Glass

Espresso Martini



Ingredients:

1 $\frac{1}{2}$ oz Rieger's Vodka
 $\frac{3}{4}$ oz Caffe Amaro
 $\frac{3}{4}$ oz cold brew
 $\frac{3}{4}$ oz rich simple syrup

Tools needed:

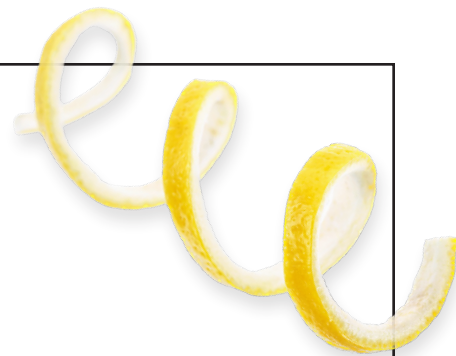
- Cocktail Shaker
- Hawthorne Strainer
- Jigger

Description:

In cocktail shaker, add all ingredients and shake vigorously with ice. Double strain into chilled Riedel Sour Glass. Unlike the Nick & Nora glass that keeps the aromatics concentrated in the middle, this is the opposite – it displays the drink. It's meant to hold everything together. It's also very easy to sip. Rich simple syrup is simple syrup with a higher proportion of sugar, usually a 2:1 ratio of sugar to water. Combine sugar and water over medium heat until the sugar fully dissolves, wait for it cool then use. Rich simple syrup adds more viscosity to cocktails and has a few advantages over its 1:1 counterpart.

Neat Glass

Pendergast #2



Ingredients:

1 1/2 oz J. Rieger & Co. Kansas City Whiskey
3/4 oz Sweet Vermouth
1/2 oz Benedictine
2 dashes Orange Bitters
2 dashes Angostura Bitters
Garnish Lemon twist

Tools needed:

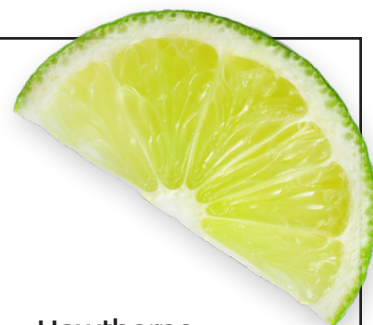
- Mixing glass
- Bar Spoon
- Julep Strainer
- Channel knife
- Jigger

Description:

Combine all ingredients and stir over ice in mixing glass until well chilled. Strain into Riedel Neat glass, no ice. Garnish with channel-knife lemon twist. I like it in the Neat glass, because it's smaller and keeps this drink colder, for a longer period of time. There is no ice in here, but the thickness of the glass, keeps it cold.

Fizz Glass

Ramos Gin Fizz



Ingredients:

1 1/2 oz Rieger's Midwestern Dry Gin	1 Egg white
1/2 oz lemon juice	1 drop Bittermens orange cream citrate or orange flower water
1/2 oz lime juice	
1/2 oz simple syrup	
1 oz heavy cream	2 oz club soda

Tools needed:

- Jigger
- Citrus juicer
- Paring knife
- Kitchen towel
- Staw
- Cocktail Shaker
- Hawthorne strainer

Description:

Build all ingredients in cocktail shaker, starting with egg white, but leaving out the Club Soda. Pour 2 oz of Club Soda in Riedel Fizz Glass. In cocktail shaker, shake vigorously for 30 seconds without ice. Add ice and shake for another 30-45 seconds. Strain ingredients into Fizz Glass (already containing club soda) and fill almost to the rim. Let it settle for one minute. There will still be a small amount in the cocktail shaker. After one minute, poke a hole in the foam with a straw or spoon and slowly pour the rest of the drink into the glass, right down the center. This will push the foamy head up over the rim of the glass.