

Young Advocates' National Social: Mixer & Mixology
Thursday, November 12, 2020 | 8:00 PM – 9:30 PM (ET)
Cocktail and Mocktail Ingredient List

Maple Old Fashioned (Cocktail)

- Rye Whiskey
- Maple Syrup
- Angostura Bitters
- Orange and Cinnamon Stick (garnish)
- Ice
- Rock Glass

Blackberry Royale (Mocktail)

- Fresh Blackberries
- Vanilla Syrup*
- Egg Whites
- Soda
- Champagne Flute

*Vanilla Syrup Recipe (prepare ahead of time or during the event)

- 1/2 cup water
- 1/2 cup white sugar
- 1 teaspoon vanilla extract or a vanilla pod

Boil the water and mix with the sugar. Remove from heat. Stir until the sugar is fully dissolved and add in vanilla. Stir.

If using a vanilla pod, slice the pod in half and remove the flesh adding it to the sugar water. Let it steep for 2-3 hours, and strain.