



**Georgia
Healthcare
Innovation
Challenge**

Cocktail Recipes

Get ready for networking!

Our mixologists will teach you how to mix the perfect cocktail during the networking portion of the Reverse Pitch Kickoff Event on 7/30.

Grab your supplies before the event!

GHIC Cocktail Recipes

Elderflower Old Fashioned



Ingredients

- 2 1/2 ounces bourbon
- 1/2 ounce St. Germain (or Elderflower liqueur equivalent)
- 3 dashes Angostura bitters (or bitter equivalent)
- Lemon twist, for garnish

Directions:

In a cocktail shaker with ice, stir together bourbon, St. Germain, and bitters until chilled. Strain into a cocktail glass and garnish with a lemon twist.

GHIC Cocktail Recipes

Virgin Mojito (rum optional)

Ingredients

- ½ fresh lime quartered and juiced
- 2 teaspoons Agave nectar or liquid sugar
- 6 leaves of Mint, 1 spring for decoration
- Soda Water
- Optional: 1 1/2 oz White rum



Directions:

Crush mint with sugar, lime peel and juice to tenderize. Pour in pint glass. Fill up pint glass with ice. Top with soda water (and rum if desired). Serve with a straw.

GHIC Cocktail Recipes

Boulevardier

Ingredients

- 2 ounces rye whiskey or bourbon
- 1 ounce sweet vermouth
- 1 ounce Campari
- Orange twist, for garnish



Directions:

Add 2 ounces rye whiskey or bourbon, 1 ounce sweet vermouth and 1 ounce Campari to an ice-filled cocktail shaker. Rock gently until chilled. Strain into a chilled coupe glass. Garnish with an orange twist.