

WELCOME TO YOUR DISCOVER MIXOLOGY EXPERIENCE

We're so excited to host you! Please prepare for your **PMA Discover Mixology: Fresh Berry Margarita** experience on July 23 at 4pm PT / 7pm ET by following the steps below.



PREPARE YOUR TOOLS

- **Cocktail Shaker:** If you do not have a shaker, then a wide mouth jar or water bottle with a sealed lid will work!
- **Measurement Tools:** A jigger or shot glass but you can also use a tablespoon (2 tablespoons = 1oz)
- **Citrus Juicer:** Optional
- **Straw**
- **Peeler:** For garnish! A knife works great too
- **Your Favorite Glassware:** This could be an elegant martini glass, a sturdy tumbler, or a mug from your grandma

GATHER INGREDIENTS FOR YOUR PMA FRESH BERRY MARGARITA

- **Tequila:** 2oz per drink. If you don't have tequila onhand, another , like vodka, gin, whiskey, or rum can work
- **Lime Juice:** Best to have 1oz of juice per drink ready, which is the equivalent of about 1 whole juiced lime
- **Simple Syrup:** This video shows you how to make your own
- **Muddled Blackberries and Raspberries**
- **Egg:** With the white separated from the yolk
- **Ice:** At least 2 cups per cocktail

OPTIONAL INGREDIENTS

- **Coarse Salt:** For the rim
- **Bitters:** Peychauds, Angostura, and more
- **Carbonated Beverage:** If you don't want to drink alcohol, tonic water, soda water, or ginger beer work well here
- **Garnish:** Orange, herbs, edible flower, tiki umbrella!