

# 2020 TMA NEXTGEN LEADERSHIP EXPERIENCE

## COCKTAIL/MOCKTAIL: IT'S 2020 SOMEWHERE

**Total Time:** 14 minutes

**Prep Time:** 4

**Cook Time:** 10 minutes

### INGREDIENTS:

- 2 oz Mezcal\*
- 1/8 tsp Basil, minced
- 1 oz Green Tea Simple Syrup (1 packet green tea steeped in 50/50 sugar/water mixture)
- 1 Clove
- 1 Sprig of Rosemary
- 1 Cube of ice, preferable the bourgeoisie kind

\* For Mocktail Option, add some iced green tea or club soda

### EQUIPMENT:

- Cocktail Shaker
- Lighter

### DIRECTIONS:

1. Heat 8 oz water in a pot, add 4 oz sugar to the pot. Let boil and reduce to a simmer until it becomes a syrupy glaze you dream of. Add 1 packet green tea to steep for 5 minutes. Don't forget to take that packet out! Let sit to room temperature, then **AND ONLY THEN** may you cover it for storage. Lasts 1 week.
2. In the shaker that you definitely didn't buy just for this, add your basil, clove, mezcal and green tea simple syrup. Shake like you haven't been to a gym in 8 months. Strain and serve.
3. Garnish with the rosemary sprig and ignite it over your glass of greatness