



ME+WE CO. PRESENTS

FLAMING CHURRO SHOT

BOUGIE COCKTAILS & SPRINKLINGS

How to Host a Fabulous Cocktail Party

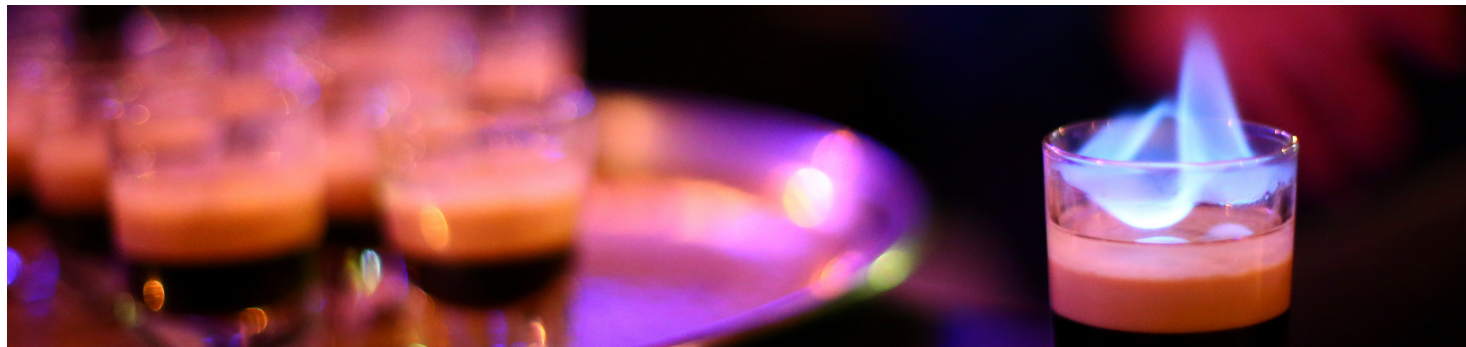
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FLAMING CHURRO SHOT

Perfect for wowing your guests!



Ingredients

1 oz Bailey's Almanac Cream Liqueur

1 oz Fireball Cinnamon Whiskey

.5 oz Kettle One vanilla vodka (*house-infused with Nielsen-Massey Madagascar Bourbon Pure Vanilla Bean Paste*)

.2 oz Overproof rum

Caramel sauce

Cinnamon-sugar combo

Ice

Tools

Heat-proof shot glass

Shaker or Mason Jar with lid

Strainer

Lighter

Small spoon

Optional: straw

Directions

- 1 Rim your heat-proof ME+WE co. shot glass with caramel then cinnamon sugar.
- 2 In your shaker, add vanilla vodka, Fireball, Bailey's and ice. Shake well and strain into the shot glass.
- 3 Top your shot off with a layer of high-proof rum by pouring the spirit over the back of a bar spoon (small spoon).
- 4 CAREFULLY light the rum on fire! Allow it to burn out or blow it out after a few seconds. Allow the shot/glass to cool down before taking your shot (Alternative: use a straw to sip up your shot).



FRENCH 75

A Parisian classic that pairs well with a balanced charcuterie board



Ingredients

Gin - New Amsterdam

.5 oz lemon juice

.5 oz simple syrup

Cava Sparkling Wine - Segura Viudas Brut Cava NV

Lemon twist for garnish

Ice

Tools

Flute or Coupe Glass

Shaker or Mason Jar with lid

Strainer

Directions

- 1 Combine simple syrup, lemon juice, and gin into your shaker. Fill with ice and shake well. Strain mixture into a Champagne flute or coupe glass.
- 2 Top your glass with Champagne or brute sparkling wine.

Garnish with lemon rind or twist.



CHARCUTERIE BOX



Ingredients WE Used

Cheese:

Manchego Cheese

Asiago with Rosemary Cheese

English Cheddar w/ Caramelized Onion

Creamy Toscano with Coastal Syrah

Prosciutto

Peppered Salame

Garlic Naan Crackers

Brioche Toasts

Dried Apricots

Bazaar Basket Nuts Snack Mix

Dark Chocolate Peanut Butter Cups

Chocolate Chip Cookie Dunkers

Grapes

Blueberries

Directions

Slice cheeses into bite-size pieces.
Arrange all the ingredients into a box or board and serve.

About the Cheese Selection

Having at least 3 different types of cheeses creates a variety of flavor and texture:

- Hard cheese: chunks of parmesan, aged gouda, asiago.
- Firm cheese: gruyere, comte, manchego, colby, cheddar.
- Semi-soft cheese: havarti, butterkäse, muenster.
- Soft cheese: burrata, mascarpone, stracchino.
- Blue cheese: gorgonzola, dunbarton blue, marbled blue jack.



MANGO MARGARITA

Elevate your Margaritas with a crowd-pleasing Tajin Rim



Ingredients

2 oz Blanco Tequila - Hornito's Reposado Tequila

1 oz Triple Sec - DeKuypers

.75 oz agave syrup

1 oz Mango Syrup - Mango Real

Rim: Chamoy & Tajin

Garnish: Lime Wheel

Ice

Tools

Margarita Glass

Shaker or Mason Jar with lid

Strainer

Directions

- 1 Rim your rocks or margarita glass with chamoy then tajin.
- 2 In your shaker, add agave syrup, lime juice, mango syrup, triple sec, and tequila.
- 3 Fill your cocktail glass and shaker with ice. Shake well then strain into rimmed glass. Garnish with lime wheel.



ROSEMARY GUACAMOLE



Ingredients WE Used

4-5 avocados

4 sprigs of fresh rosemary finely chopped

chili/cayenne pepper to taste

garlic paste (Trader Joe's frozen garlic)

juice of 1 lime

salt and pepper

SPECIAL TOOL

OXO Good Grips 3-in-1 Avocado Slicer

Directions

In a bowl, make a paste of the rosemary, cayenne pepper and garlic using a muddler or spoon.

Add avocados and smash. Season with 2-3 good pinches of salt and one pinch of pepper for taste.

Squeeze the lime over the guacamole. It's important not to add too much lime so the avocado flavors still shine through in the recipe. Adjust seasoning to taste. Serve with Quinoa and Black Bean Tortilla Chips.



ESPRESSO MARTINI

To Health, Wealth, and Happiness!



Ingredients

2 oz Vanilla Vodka (*house-infused with Neilsen-Massey*

Madagascar Bourbon Pure Vanilla Bean Paste)

Coffee Liqueur - Mario's Hard Espresso Liqueur

.25 oz simple syrup

Ice

Garnish: 3 espresso beans

Tools

Martini Glass

Shaker or Mason Jar with lid

Strainer

Directions

- 1 In your shaker, combine simple syrup, Mario's Hard Espresso liqueur, and vanilla vodka. Add ice and shake vigorously!
- 2 Remove lid from shaker and tap bottom a few times to bring the froth to the top of the mixture.
- 3 Strain your cocktail into a martini glass, using a mesh strainer. This will bring the froth to the top of the martini.

Garnish with 3 espresso beans (health, wealth, happiness).



CHOCOLATE FONDUE



Ingredients WE Used

Fondue Melting Chocolate

Variety of Dippers. We Used:

Strawberries

Bananas

Apple Slices

Honey Wheat Pretzel Sticks

Sea Salt Brownie Petites

Cinnamon Coffee Cake

Fondue Etiquette:

- Never eat directly off of the fondue fork. Instead, dip the item with the fork then transfer it to a plate to enjoy.
- Don't double dip a bitten food item.
- Stir the chocolate with an unused spoon every now and then to avoid burning.

Directions

Follow the melting instructions provided on the chocolate package.

Transfer to chocolate fondue warmer and follow instructions for keeping the chocolate warm.

Cut any large dippers into bite-size pieces. Arrange dippers on a tray along with fondue forks for dipping. Serve with individual plates and enjoy!

