

MARKETPLACE *Stonktails*

This year's Wall Street Bets & GameStop saga changed the way lots of people think about the stock market. As for us, we spent those heady days podcasting — and riffing on that whole Stonks meme to create Make Me Smart Stonktails.

During episode 359 of Make Me Smart, Kai and Molly asked our listeners to help us craft some “stonktails” for our Friday happy hour livestream. And you all delivered. In this zine you'll find six drinks to add to your arsenal for the next time the stonks hit the fan.

Thanks to all the listeners who wrote in with cocktail ideas and help support the show.

We couldn't do it without you. Cheers!

MOLLY'S MOCKTAIL

Just like our Make Me Smart happy hours, our stonktails don't always need booze. Keep your head clear with this mocktail, which Molly improvised before taping episode 364. Folks? She got it in one try. “Life is never too long to discover a thing you didn't know you could do.”

MESSY MARKET

(Molly's friend Sarah)

Molly's friend Sarah texted her this recipe. A note of caution, there are no serving amounts for this one because it should be made, as Sarah wrote at the time, “messy, like the stock market right now.” Mix at your own risk.

IT'S ALIVE!

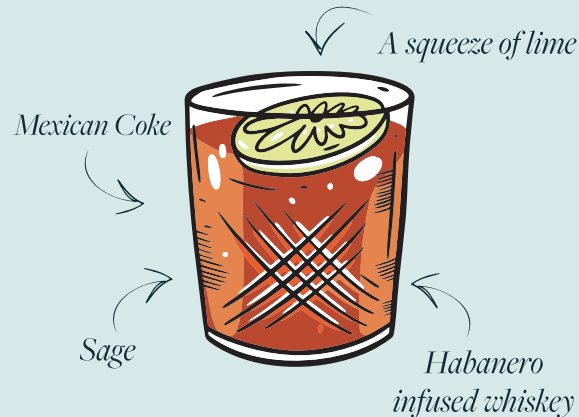
(Jesse | Boston, MA)

This complex cocktail comes from listener Jesse in Boston, and it's as rocky and unpredictable as the stock market. We like this one because if you want you could brew your own kombucha. Or, as Kimberly did in episode 373, pick the rosemary from your garden.

A couple sprigs of thyme

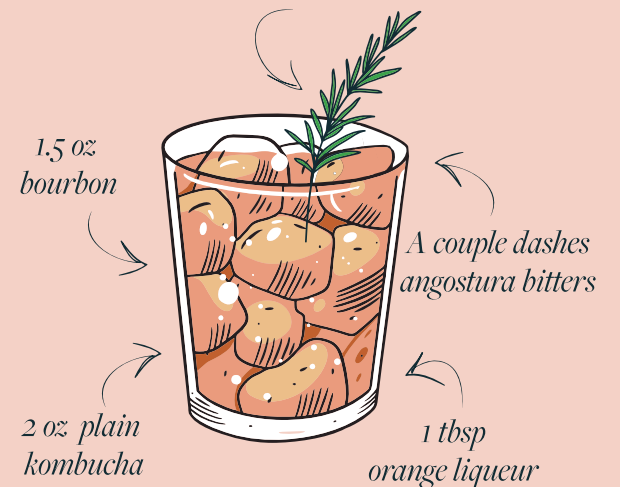


Muddle the mango puree and cardamom at the bottom of a highball glass. Add ice, then pour in the sparkling water and stir. Garnish with thyme and serve.



Pour an unspecified amount of the habanero whiskey (spicy and a little crazy), muddled with sage (aka hedge), add a splash of Mexican Coke (populism) and a squeeze of lime to “make it all get along.”

Leaves from one small rosemary sprig, plus more for serving



Muddle rosemary leaves with bitters in a rocks glass, then add liqueur and bourbon. Fill with ice, stir for 20 seconds then pour kombucha over. Give it one more stir, garnish with rosemary and serve.

GREEN GAMEBULL REVOLUTION

(David | Dallas, TX)

This stonktail comes from listener David in Dallas, Texas. This one's easy to remember because every ingredient is symbolic, and referenced in the name. Well, except the Pop Rocks. Kimberly tried it during episode 373 and said it “tastes like college.”

KAI'S FAVORITE COCKTAIL

If you ask Kai for a cocktail recommendation, he'll probably tell you to pour a cold, local, hazy IPA into a glass and serve. If you're a little more orthodox with your mixology, his fallback recipe is just as simple.

STONKTAIL 75

(Elizabeth | Buffalo, NY)

This is the first listener-submitted “stonktail” we featured on the show, in episode 361. It comes to us from Elizabeth, a former bartender in Buffalo, New York, who based it on a French 75: “It's nostalgic, but with a modern twist. It's deceptively strong, and has a few conflicting flavor profiles.”

A packet of Pop Rocks



Add midori and vodka to a glass full of ice and stir. Add Red Bull to taste and stir again. Garnish with Pop Rocks, or, if you want to try Kimberly's twist, gummy bears (she couldn't find Pop Rocks at her local grocery store).



Fill a rocks glass with a handful of ice cubes, or one of those oversized ones if you're feeling fancy. Pour the bourbon over. Don't overthink it.



Add gin and shrub (get it? like hedge funds?) to a cocktail shaker with some ice and shake, then strain into a glass. Pour prosecco on top, garnish with rosemary and a lemon twist and serve.