

VIRTUAL COCKTAIL CLASSES

BY

ICE
AND
ALCHEMY



BRUNCH COCKTAILS 1 CLASS BONUS PACKET

A RECAP OF CLASS MATERIALS AND INFORMAL
INTRODUCTION TO ESTABLISHING YOUR HOME BAR

COCKTAIL 1: FRENCH 75

- 1.5 oz Gin (I prefer a London Dry style here)
- ¾ oz. Fresh Lemon Juice
- ¾ oz. 1:1 Simple Syrup
- Top with Brut Sparkling Wine (Champagne, Cava, or a very dry Prosecco work best)

DIRECTIONS

Add all ingredients except the soda water into a shaker and shake with ice for about 8 seconds. Strain into either a Collins glass (if serving on ice) or a Champagne flute/coupe (if serving without ice). Top with about 1 to 1.5 oz. of sparkling wine.

If serving this on ice in a Collins glass, now add that ice and allow gravity to push the bubbles into your drink via that ice. Garnish with lemon wedge/wheel/twist, or something fun, expressive, and all you.

Tips: If you have taken my Pre-Prohibition class, then you probably recognize this as a Tom Collins cocktail structure, because it absolutely is. Try a sparkling French Rosé next time you want to muddle ingredients, or introduce a flavored syrup like strawberry or watermelon for a delicious, simple flavor pairing!

A BRIEF HISTORY

This cocktail dates back to Paris in 1915. According to drink lore, the cocktail is named after the French 75mm artillery gun of the time due to its “direct and powerful hit”. While this drink was originally created in Paris with gin, you’ll find a Cognac variation of this drink that was (and still is) extremely popular in the French Quarter of New Orleans. I personally prefer gin in my brunch French 75, Cognac in my evening French 75. But let’s be real: this drink is delicious either way at any hour of the day!



COCKTAIL 2: AGUA DE VALENCIA

- $\frac{3}{4}$ oz. Gin (I prefer a London Dry style here)
- $\frac{1}{2}$ oz. Vodka
- $\frac{1}{4}$ oz. 1:1 Simple Syrup
- 2 oz. Fresh Orange Juice (From Valencia oranges if you can!)
- Top with 2-3 oz. Brut Sparkling Wine (Cava is preferred!)



DIRECTIONS

Add all ingredients except the brut sparkling wine into a shaker and shake with ONE ice cube until that ice cube has fully dissolved. Pour the shaker directly into a Champagne flute/coupe and top with 2-3 oz of brut sparkling wine. My preferred garnishes include a wheel or two of citrus and/or a sprig of mint.

Tips: This drink is typically built straight into the glass or multiplied and put into a pitcher. For my single-servings, here is my preferred balance and process: I like to “whip” this cocktail to fluff the orange juice and cool the ingredients before adding the chilled Cava. A dash of Angostura bitters or a squeeze of lemon can add a nice touch. Try swapping your juice with other fruit juices like pineapple or grapefruit, or even swap your bubbles for a hefeweizen or other beer!

A BRIEF HISTORY

AGUA DE VALENCIA

In 1959, as the story goes, some travelers visiting Valencia and asked a bartender for a drink native to their own homeland. The bartender did not have that drink, so he poked fun at them by offering a cocktail native to his home, the “Agua de Valencia”, which didn’t yet exist. Unfortunately for the bartender, the travelers agreed to his offer and he had to come up with a recipe for his fake drink on the spot! It was then and there that the Agua de Valencia was born.

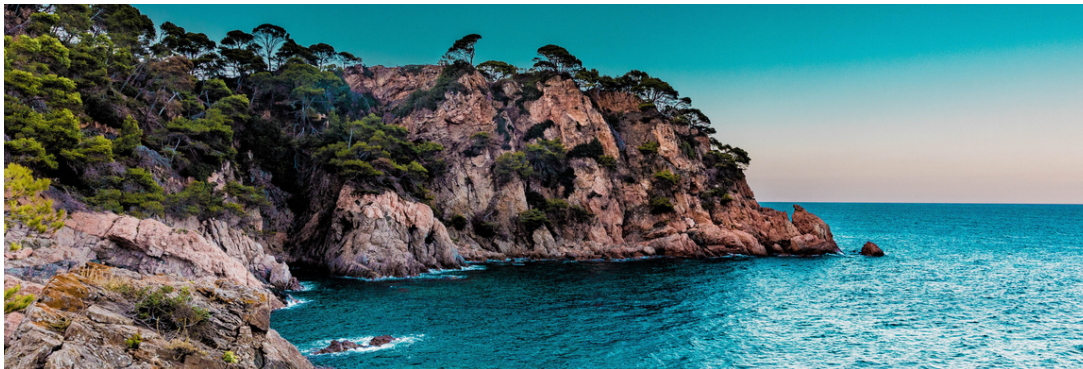


Photo by Drew Graham on Unsplash

STAY IN TOUCH

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OTHER BRUNCH COCKTAILS TO EXPLORE

PALOMA

- 2 oz. Blanco Tequila
- ½ oz. Fresh Lime Juice
- Top with Grapefruit soda

DIRECTIONS

Build this drink straight into a Collins Glass over ice. Garnish with a lime wedge. You may choose to tweak your lime juice amount based on which brand of grapefruit soda you use. If you opt for fresh grapefruit juice, then add a touch of simple syrup and top the drink with a splash of soda water for effervescence.

CHAMPAGNE JULEP

One of my favorite brunch cocktails!

- Champagne or other Brut Sparkling Wine
- ¼ oz. 2:1 Simple Syrup
- 8-10 Mint Leaves

DIRECTIONS

Add the simple syrup and mint leaves into a Julep tin or double old fashioned glass. Muddle gently to release the oils without extracting the chlorophyll. Once your tin/glass smells fragrant with mint, add your ice (this process is slightly different than the Mint Julep!). Slowly pour chilled Champagne into the cup/glass. Then Gently stir/swizzle until the outside of your tin/glass is frosty. Top with crushed ice, resembling a snow cone, and garnish with a bouquet of mint. Place the straw right next to the garnish.

OTHER BRUNCH COCKTAILS TO EXPLORE

CONTINUED

CORPSE REVIVER #2

Traditional Recipe

- $\frac{3}{4}$ oz. Gin
 - $\frac{3}{4}$ oz. Lillet Blanc
This can be found in the vermouth section of your local store
 - $\frac{3}{4}$ oz. Cointreau (or other triple sec/orange curacao)
 - $\frac{3}{4}$ oz. Fresh Lemon Juice
 - Absinthe Rinse
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CORPSE REVIVER #2.1

My preferred balance

- 1 oz. Gin
- $\frac{3}{4}$ oz. Lillet Blanc
- $\frac{1}{2}$ oz. Cointreau (or other triple sec/orange curacao)
- $\frac{3}{4}$ oz. Fresh Lemon Juice
- Absinthe Rinse

DIRECTIONS

Place a small amount of absinthe into a coupe glass and then set that glass aside. Add all other ingredients into a shaker and shake hard with ice for roughly 8-10 seconds. Swirl the absinthe around the inside of the coupe glass and pour away any excess before straining your cocktail into the absinthe-rinsed glass. Garnish with an orange twist or omit the garnish entirely.





COCKTAIL SYRUPS

These recipes are the foundation of creating your own specialty syrups. Try infusing these syrups with herbs, spices, or fruits to create your own expressions by adding the flavors to the pot while the sugar is dissolving! You can also play with their sweetness level. For example, I sometimes make a 2:1 honey syrup or a 2:1 ginger syrup.

1:1 Simple Syrup

(Shelf life = 2 weeks)

Great for Sours, Collins, and other cocktails that involve citrus juices

- 1 cup sugar
- 1 cup water

Combine ingredients in a small saucepan and simmer on low-medium heat. Stir occasionally until sugar is fully dissolved. Once cooled, bottle, label, date, and refrigerate.

2:1 Simple Syrup

(Shelf life = 3+ months)

Ideal for the Old Fashioned

- 2 cups sugar
- 1 cup water

Combine ingredients in a small saucepan and simmer on low-medium heat. Stir occasionally until sugar is fully dissolved. Once cooled, bottle, label, date, and refrigerate.

Agave Syrup/Honey Syrup

(Shelf life = 2 weeks)

- 1 cup agave nectar or honey
- 1 cup water

Combine ingredients in a small saucepan and simmer on low-medium heat. Stir occasionally until fully incorporated. Once cooled, bottle, label, date, and refrigerate.

Ginger Syrup

(Shelf life = 2 weeks)

- 1 cup sugar
- 1 cup water
- Slices of ginger root

Combine ingredients in a small saucepan and simmer on low-medium heat. Stir to incorporate. Once the sugar is dissolved, transfer to a blender and add pieces of ginger. Blend and continue adding ginger until you reach your ideal spice level. Strain out solids. Once cooled, bottle, label, date, and refrigerate.

Grenadine

(Shelf life = 2 weeks)

- 1 cup sugar
 - 1 cup Pom 100% Pomegranate Juice
 - 3 drops orange blossom water *
 - 1 TBSP pomegranate molasses *
- (* = optional)

Combine ingredients in a small saucepan and simmer on low-medium heat. Stir occasionally until sugar is fully dissolved. Once cooled, bottle, label, date, and refrigerate.

HOME BAR ESSENTIALS

This is a list of essential spirits and tools to complete your home bar at a fundamental level. You will be able to create and modify every A-list classic cocktail (ex. Old Fashioneds, Manhattans, Margaritas, etc.) and modern classics (ex. Lemon Drops, Cosmos, etc.) depending on what ingredients and citrus you have on-hand that day.

I only list brands that I would personally use at home and that aren't cost-prohibitive (with a couple exceptions). Some of these might be new to you so feel free to expand your horizons or stick to what you know and like!

THE BASICS

Build your bar by picking up a bottle of each of these when you feel inspired

VODKA

Monopolowa (potato)
Wheatley (grain)
Kettle One (grain)

BOURBON

Evan Williams Black Label
Buffalo Trace
Michter's

GIN

Beefeater
Ford's
Sip Smith

RYE

Rittenhouse Bottled in Bond
Michter's Rye
Angel's Envy (splurge)

RUM

Matusalem Silver
Bacardi Silver
Flor de Cana Silver

TRIPLE SEC/ORANGE CURACAO

Magdala
Pierre Ferrand Dry Curacao
Cointreau

TEQUILA

Lunazul Blanco
La Gritona Reposado*
Fortaleza

BITTERS

Angostura Bitters

**female owned + operated, excellent stuff*

If you go the affordable route with these suggestions, which are all spirits I'm happy to use, you'll spend around \$150. Not too shabby!



HOME BAR ESSENTIALS

OPTIONS TO BROADEN YOUR BASICS

These are getting more nuanced with less cocktail usage compared to the list above.

SCOTCH

Dewars White Label (blended)
Glenlivet 12yr (single malt)
Laphroaig (single malt, heavily peated)

GIN

Ransom Old Tom (Old Tom style)
AMASS (new world style)
Bols Genever

RUM

Appleton Estate Signature Blend
Skipper Demerara
Rhum Clément

MEZCAL

Leyenda
Bozal
Amarás
Del Maguey Single Villages
Fidencio
El Jolgorio

BRANDY/COGNAC/PISCO

Berteaux
Pierre Ferrand 1890
Capurro Pisco Quebranta

BITTERS

Regan's Orange #6
Peychaud's

HELPFUL LINKS AND DISCOUNTS

These items and links below were included in your class Welcome Email, but I've included them below so you can check them out.

Bar Tools: A Bar Above

Use code **ICEANDALCHEMY10** for a 10% discount on your order

Syrups: Liquid Alchemist

Use code **ICEANDALCHEMY25** for a 25% discount

Cocktail Stirring Kit: Bull in China PDX

For \$10 off this awesome kit, enter code **ICEANDALCHEMY10** at checkout

Sugar-Free Simple Syrup: Lakanto

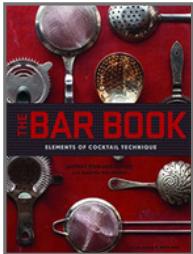
Use code **ICEANDALCHEMY15** for a 15% discount

Soda Water, Tonics, Ginger Beer, and Mixers: Top Note Tonics

Use code **ICEANDALCHEMY10** for a 10% discount off your first order

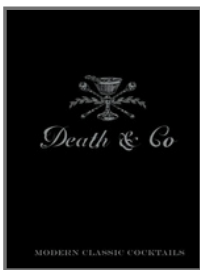
BOOKS

There are tons of books out there, but here are a few of my favorites that span from technical to recipe-forward to imagery garnish-forward. Keep on mixing and exploring! Tag me in your cocktail creations on [Instagram @ice_and_alchemy](#) so I know what you've been up to!



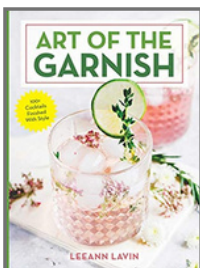
THE BAR BOOK

This book is all about bar techniques for the home bar written by one of the world's most influential bartenders of this century.



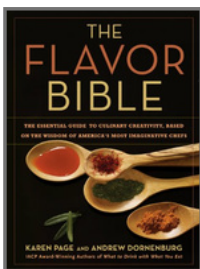
DEATH & CO.

Amazing imagery and recipes. This book has both the technical and visual appeal which makes it a great first book to have at home.



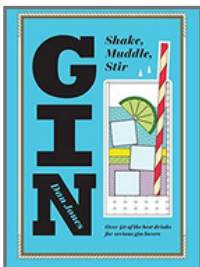
ART OF THE GARNISH

Great coffee-table book with inspiring garnishes from bartenders all over the world, including myself.



THE FLAVOR BIBLE

Glean insight on flavors from around the globe and dive deeper into affinities that will broaden abstract or everyday flavor profiles.



GIN: SHAKE, MUDDLE, STIR

In GIN, Dan Jones introduces readers to the best gin makers on the planet, as well as some of the most exciting mixes that can be made from the spirit. Featuring all the staples like the G&T, Gin Fizz, Martini, and Gimlet, Dan will have you dabbling with a Pink Lady, a Negroni, and a Rhubarb Sparkler in no time.