

ICE AND ALCHEMY



CARIBBEAN + TIKI COCKTAILS 3 LEVEL 2 COCKTAIL CLASS CLASS PREP



HELLO!

Welcome to Ice & Alchemy's Virtual Cocktail Classes! I genuinely look forward to meeting you, sharing stories, laughing, learning, and of course, sipping amazing drinks together! My virtual bar top gives us an opportunity to connect from all over the world while we tap into my 15+ years of industry experience to create better, balanced, and custom drinks at home. We're going to cover techniques and concepts that will demystify the formulae that fellow menu-developers and I use in our industry daily. As an established bar consultant in Los Angeles, CA, there is nothing else that makes me more happy than teaching people about my industry and helping you tap into your creative process!

Make sure to follow me on [Instagram \(@ice_and_alchemy\)](#) as I continue to create content that will inspire you to continue mixing things up at home! I love seeing people use the skills learned from these classes to explore their own creativity! Use the hashtag #IceAndAlchemyLife whenever posting any cocktails you've created to your feed/stories.

Cheers, and I hope to see you again!

J. Suchan

Josh Suchan, Founder, Ice & Alchemy Bar Consultations

P.S. Please read through this PDF and follow the simple steps to prepare for your class!

STAY IN TOUCH

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THE COCKTAILS

In the Level 2 classes, we will BRIEFLY recap our "yin & yang" and our "Potatohead" analogies we thoroughly covered in our Level 1 classes. In this Caribbean + Tiki 3 class we look beyond the classic "ying & yang" balance and dive into more abstract balancing techniques for your home cocktails. Here, we get to explore the Painkiller and Junglebird! Two very different and delicious cocktails that will a lot of fun to play with at home!

Some Helpful Links and Discounts

Below are some products from friends that I use both professionally and personally! They have been kind enough to provide discount codes to elevate your cocktail game at home, and to customize your cocktails as you learn techniques throughout these classes!

Bar Tools: A Bar Above

Click [here](#) to visit the website and make sure to enter the discount code ICEANDALCHEMY10 at checkout for 10% off your order.

Cocktail Stirring Kit: Bull in China PDX

For \$10 off this awesome kit click [here](#), and enter code ICEANDALCHEMY10 at checkout.

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

Click [here](#) and use code ICEANDALCHEMY10 for a 10% off your first order.

Syrups: Liquid Alchemist

Click [here](#) to visit their website and use code ICEANDALCHEMY25 at check out for a 25% off.

Sugar-Free Simple Syrup: Lakanto

Use discount code ICEANDALCHEMY15 for a 15% discount on their [website](#).

“You'll learn more than just recipes, but also cocktail structures and language to feel more confident customizing cocktails that taste damn good and are all your own.”

CLASS PREPARATION

5 SIMPLE STEPS

1 BUY YOUR SPIRITS

These will last indefinitely on your home bar, so feel free to buy what you need to fill in the gaps. I tend to reach for something in the \$17-\$24 range. This is a great price point where value, quality, and versatility meet for many spirits. Purchase either from your local store or have them delivered via a service such as [Drizly.com](https://drizly.com). You may already have some of these at home, especially if you've already taken a class from me.

Suggested Spirits

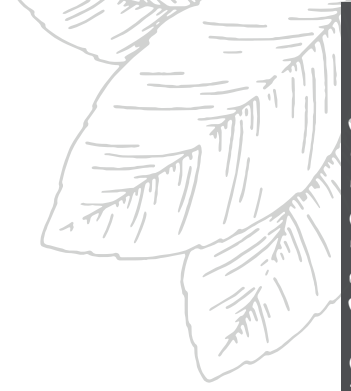
(Drizly Links Provided for Visual Reference or for Direct Ordering):

- 1 of Dark Rum
Ex. [El Dorado 5_yr](#), [Goslings](#), [Plantation 5_yr](#), [Dos Maderas 5+3_yr](#)
- 1 Bottle of [Campari](#)
- OPTIONAL if You Want to Explore Non-Alcoholic Drinks
Ex: [Lyre's Non-Alcoholic Cane Spirit](#) and [Lyre's Non-Alcoholic Aperitif Rosso](#)

If you're not a rum fan, no worries! Here are some other spirits that can work in the recipes we are making:

Substitutions:

- Gin
Ex. Beefeater, Ford's, Ransom Old Tom Gin
- Tequila
Ex. Cazadores Reposado, Cimmaron Reposado

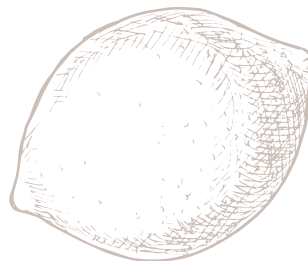


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BUY YOUR INGREDIENTS

You may already have some of these at home so buy these as needed!

- **Sugar**
Ex. Granulated sugar cane, turbinado, white granulated
- **Pineapple Juice**
Ex: Fresh, Dole (get the 8oz cans, if possible)
- **Orange Juice**
Ex: Fresh, any 100% brand not from concentrate
- **Limes (per person)**
3 to juice, and 1 for garnish
- **Coconut Cream**
Ex: [Coco Lopez](#) is the staple, [Coco Real](#) is also very good
- **Whole Pineapple (for garnish)**
- **Ice and crushed ice**
- **Nutmeg (whole if grating yourself, or powdered)**
- **Wild Card!**
Tropical syrups (Monin and Torani are widely available, other tropical fruit juices, herbs, a different amaro, bitters



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CHECK YOUR TOOLS

Here's what you'll need:

- **Shaker**
Even a protein shake mixer-bottle can work in a pinch!
- **Hawthorne Strainer**
Optional but suggested
- **Jigger**
This is the standard measuring tool in bars
- **Bar Spoon**
- **[Bois Lele](#) (a.k.a. Swizzle Stick)**
If you want to get really Tiki!
- **Muddler**
Or something to press herbs, fruit, etc. if you want to incorporate these in your third, custom cocktail.
- **Microplane**
Only if grating whole nutmeg

If you want to step it up and purchase the tool set that I use, then try this one in [stainless steel](#) or [copper](#)! Use code ICEANDALCHEMY10 to receive 10% off your purchase. All orders over \$50 receive free shipping!

4 PREP YOUR INGREDIENTS

2:1 Simple Syrup

- 2 cups sugar
- 1 cup water

Directions

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. Can be stored in the refrigerator for 1 month.

Juice 3 Limes per Person

This should yield about 5 oz. of juice. Strain any pulp/seeds out prior to use, if possible. Bottle, label, date, and refrigerate. Do this as close to class time as possible to maximize freshness.

Juice a Pineapple and Orange (unless using canned/bottled juices)

Cut Pineapple Garnishes

Cut a pineapple "disk" by cutting across the fruit. Like a pizza, cut across that disk to make 6 equal triangular slices. Keep the pineapple leaves for another great garnish option!



5 SELECT YOUR GLASSWARE

Again, this is home bartending, this is YOUR SHOW! Below are my recommendations, but feel free to use whatever you have handy!

Painkiller (aim for something between 14oz - 16oz)

Ex: Hurricane glass, Pilsner glass, Tiki Mug

Jungle Bird (aim for something around 14oz)

Ex: Large Double old Fashioned, Highball or Tiki Mug



Feeling "Tipsy?"

If you choose to tip after your class, then you'll receive a Bonus PDF that I created to further expand your home bartending horizons!

The PDFs are specific to each class and include:

- A recap of the cocktails we covered in class
- Other cocktail recipes for you to explore later
- Recipes for house-made syrups that I use in my bars
- How to stock your home bar with bottle suggestions for each spirit
- Short list of related bar/cocktail books you may find interesting

Tips can be made via Venmo (josh-suchan) or PayPal (joshsuchan).

See you in class!