

ICE AND ALCHEMY



A SHURB IN MY DRINK??
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 Shrubs class, we look how this classic Colonial Era beverage has made its way back into popularity in both cocktails and non-alcoholic drinks. Here, we get to explore the a lemongrass-rose shrub in a Cucumber Gin Sour, and a spiced apple shrub in a classy Mimosa play!

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://www.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 Dry Gin**
Ex: [Botanist](#), [Tanqueray](#), [Hendricks](#)
- **1 Bottle of Dry (Brut) Bubbles**
Ex: [Freixinet Cava](#), [Poema Cava](#)
- **OPTIONAL if You Want to Explore Non-Alcoholic Drinks**
Ex: [Lyre's Non-Alcoholic Dry London Spirit](#) and [Fre Sparkling Brut](#)

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

Substitutions:

- **Tequila**
Ex. Lunazul Blanco, El Jimador Blanco, Espolon Blanco
- **Vodka**
Ex. Russian Standard, Ketel One



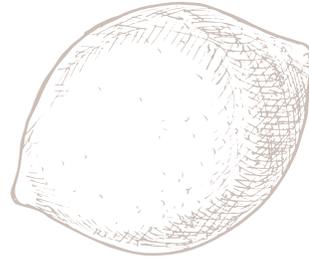
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BUY YOUR INGREDIENTS

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

General

- 1 Cucumber
- 3 Lemons per person (2 for juice, 1 for garnish)
- Soda Water



Lemongrass - Rose Shrub

- **Sugar**
Ex. White granulated is best
- **Rose Tea**
Ex: Check out [this link](#) to my favorite one!
- **Lemongrass Oil**
Ex: Check out [this link](#) to my favorite one!
- **Champagne Vinegar**

Spiced Apple Shrub

- **Light Brown Sugar**
- **Apple Cider Vinegar**
- **Apple Juice**
- **Baking Spices**
Ex: Cinnamon, clove, allspice, etc

3

CHECK YOUR TOOLS

Here's what you'll need:

- **Shaker**
Even a protein shake mixer-bottle can work in a pinch!
- **Hawthorne Strainer (the one with the spring)**
- **Jigger**
This is the standard measuring tool in bars
- **Muddler**
Or something to press herbs, fruit, etc. if you want to incorporate these in your third, custom cocktail.

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

Juice 2 Lemons per Person

This should yield about 2 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

Spiced Apple Shrub

Shelf life is 1 month, Refrigerated

- ½ cup light brown sugar
- ½ cup water
- ¼ cup apple cider vinegar
- ¼ cup apple juice
- Baking spices to taste

Directions

Combine ingredients in a small saucepan and simmer on low-medium heat. Stir occasionally until sugar is fully dissolved. Once fully dissolved, let the shrub sit and "marinate" for up to an hour. Afterwards, strain-out the ingredients and funnel the shrub into a jar or bottle.

Lemongrass - Rose Shrub

Shelf life is one month, refrigerated

- ½ cup water
- ½ cup champagne vinegar
- 1 cup sugar
- 1 ½ oz rose tea (by volume, you can use your jigger to measure this)
- 1 - 2 drops lemongrass oil (to taste, START LIGHT because a little goes a long way!)

In a pot on the stove over low-medium heat, combine the water, champagne vinegar, and sugar. Stir frequently until the sugar is fully dissolved. Lower the heat to low and add the rose tea. Infuse for 5 minutes or until very fragrant. Strain the tea into a bottle. Add the lemongrass oil and shake the bottle to incorporate. Label, date, refrigerate.



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!

Cocktail 1: Double old fashioned, Collins glass

Cocktail 2: Champagne flute, Martini glass, stemmed cocktail glass



Feeling “Topsy?”

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!