

# VIRTUAL COCKTAIL CLASSES

BY

## ICE AND ALCHEMY



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## CARIBBEAN/TIKI COCKTAILS 1 BONUS PACKET

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

# COCKTAIL 1: DAIQUIRI

## Version 1

Bartender's Golden Ratio

- 2 oz. Silver Rum
- $\frac{3}{4}$  oz. Lime Juice
- $\frac{3}{4}$  oz. 1:1 Simple Syrup

## Version 2

- 2 oz. Silver Rum
- 1 oz. Lime Juice
- Scant  $\frac{1}{2}$  oz. 2:1 Simple Syrup

### DIRECTIONS

Add all ingredients into a shaker tin and shake for 10 seconds before straining into a stemmed cocktail glass. Garnish with a lime wedge or wheel.



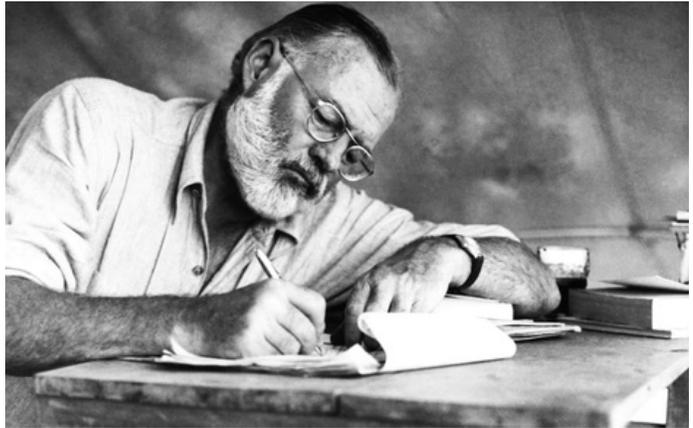
**Tips:** The best way to create unique variations of this cocktail structure are to infuse the spirit with your choice of ingredient, split-base your spirits, or infuse your syrup while it heats up on the stove. There is also a classic example of how this cocktail can be made by using the Bartender's Golden Ratio of 2 oz. spirit,  $\frac{3}{4}$  oz. lime juice, and  $\frac{3}{4}$  oz. of a 1:1 simple syrup (see recipe on page 8). This Golden Ratio will land you in a spectrum of balance (your Yin & Yang!) that will need only tiny tweaks if any. That said, for today's palates many bartenders tend to increase the lime/lemon juice to 1 oz. rather than  $\frac{3}{4}$  oz. Add bubbles to stretch this cocktail structure out into a cooler!

*“Remember, anytime you introduce or substitute a new ingredient into your formula, check back with your Yin & Yang”*

# A BRIEF HISTORY

## THE DAIQUIRI

The Daiquiri has naval origins from when sailors would combine spirits and citrus juices to prevent scurvy and keep the overall crew morale up. Later on, in Cuba, the first classic iteration of the Daiquiri was born using rum, lemon juice, sugar, and mineral water. The mineral water was later removed by bartenders as they preferred shaking these cocktails to introduce water from the ice in the shaker. Pressing further, we see Ernest Hemingway write about his extensive drinking experience and his iterations of what became known as the Papa Doble, a sort of precursor to the Hemingway Daiquiri.



Earl Theisen Collection/Getty

As the Daiquiri continued to be perfected over time, the public started to lean towards using lime juice over the original lemon juice, which is how we typically see it served today.

### STAY IN TOUCH

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# COCKTAILS SIMILAR TO THE DAIQUIRI



*These cocktails use the same structure(s) that we covered in class or have other qualities that make them similar to what we covered.*

## WHISKY SOUR

- 2 oz. Bourbon
- ¾ oz. Fresh Lemon Juice
- ¾ oz. 1:1 Simple Syrup
- Egg White (optional)

### DIRECTIONS

Add all ingredients into a shaker. Dry shake without ice for 30 seconds (if using egg white), then add ice to your tin and shake again for 10 seconds. Strain into a Coupe glass without ice or Double Old Fashioned glass with ice. Garnish with a brandied cherry, orange peel, and if you are using egg white, an optional dash of Angostura bitters on the foam.

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## HEMINGWAY DAIQUIRI

- 2 oz. Silver Rum
- ¾ oz. Fresh Lime Juice
- ½ oz. Pink Grapefruit Juice
- ¼ oz. 1:1 Simple Syrup
- ¼ oz. Luxardo Maraschino Liqueur

### DIRECTIONS

Add all ingredients into a shaker and shake for 10-12 seconds before straining into a stemmed cocktail glass. Garnish with a lime wedge.

## COCKTAIL 2: JAMAICAN RUM PUNCH

### JAMAICAN RUM PUNCH (AKA PLANTER'S PUNCH)

*(Ice and Alchemy tweak)*

- 2 oz. Jamaican Rum (Appleton Estate Signature Blend works well here)
- $\frac{3}{4}$  oz. Fresh Lime Juice
- $\frac{3}{4}$  oz. 1:1 Real Grenadine (see recipe on page 8)
- 4 Dashes of Angostura Bitters
- Fresh or Powdered Nutmeg
- Mint (optional)

### DIRECTIONS

Add all ingredients into a shaker and shake with cubed ice for 4-6 seconds. Strain into a glass with crushed ice and garnish with a healthy grating of nutmeg and an optional mint bouquet.



**Tips:** Rum wants to be blended so badly! Feel free to split-base multiple kinds of rum to achieve your ideal flavor profile. Infusing your grenadine or spirits with unique flavors is another fun way to modify this cocktail.

# A BRIEF HISTORY

## JAMAICAN RUM PUNCH

There are countless variations of this recipe right down to each individual's personal preference, so tracing its exact origins gets really murky based on what influence is introduced into the recipe at any one point in time. This allows for a lot of room to play. Many recipes call for added juices like pineapple to add a sweet, tropical brightness. Others call for Allspice Dram liqueur to bolster the baking spice notes from the Angostura bitters.



# COCKTAILS SIMILAR TO THE JAMAICAN RUM PUNCH



## WRAY AND TING

*While not akin to Jamaican Rum Punch in cocktail structure, this is one of the most iconic Jamaican highballs and it would be a damn shame to leave it out!*

- 2 oz. Wray and Nephew Jamaican Rum
- 4 oz. Ting Grapefruit Soda
- Lime Wedge (optional)
- Mint (optional)

## DIRECTIONS

Combine ingredients into a Collins glass with ice. That's it, seriously. And it's so good! Optional: garnish with a lime wedge or mint.

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## 12 MILE LIMIT

- 1 oz. Rum (try Mount Gay Eclipse, El Dorado 3 Yr., or Plantation 3 Stars)
- ½ oz. Rye Whiskey
- ½ oz. Brandy
- ½ oz. Fresh Lemon Juice
- ½ oz. Grenadine (recipe on page 8)

Remember that “Bartender’s Golden Ratio” of 2 oz. spirit, ¾ oz. lemon/lime juice, and ¾ oz. 1:1 simple syrup? This is a perfect example of how any recipe you find has wiggle-room. This is a 2 oz. (split-based spirit), ½ oz. citrus, ½ oz. 1:1 syrup and it works amazingly based on the ingredients used. Remember, you’re always allowed to explore detours on any roadmap (a.k.a. recipe) to achieve optimal balance!

## DIRECTIONS

Add all ingredients into a shaker and shake for 10 seconds. Strain into a stemmed cocktail glass. Garnish with a lemon twist.



## 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

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## 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

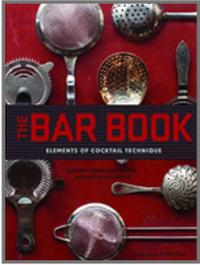
### Soda Water, Tonics, Ginger Beer, and

### Mixers: Top Note Tonics

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

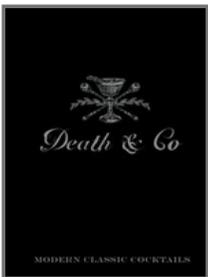
# BOOKS

Here are a few of my favorite books to help you expand your knowledge and creativity. Keep on mixing and exploring! Tag me in your cocktail creations on [Instagram @ice\\_and\\_alchemy](https://www.instagram.com/ice_and_alchemy) so I know what you've been up to!



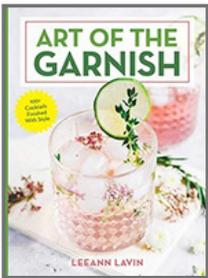
## THE BAR BOOK

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



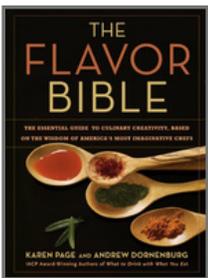
## DEATH & CO.

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



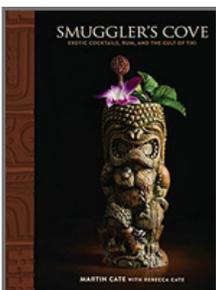
## ART OF THE GARNISH

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.



## SMUGGLER'S COVE

Featuring more than 100 delicious recipes (original and historic), plus a groundbreaking new approach to understanding rum, Smuggler's Cove is the magnum opus of the contemporary Tiki renaissance.