

# VIRTUAL COCKTAIL CLASSES

BY

## ICE AND ALCHEMY



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## POST-PROHIBITION CLASS BONUS PACKET

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

# COCKTAIL 1: MOSCOW MULE

- 2 oz. Vodka (or sub any spirit)
- ½ oz. Lime Juice
- Top with Ginger Beer

## DIRECTIONS

Add the vodka and lime to the copper mug (or glass). Fill with ice and top with your choice of ginger beer. Garnish with a lime wheel or wedge.



**Tips:** The best way to create unique variations of this cocktail structure is to infuse the spirit with your choice of ingredient, split-base your spirits, or swap your bubbles out for another bubbly beverage. Remember, ginger is a strong flavor so you want your infusion to be pretty bold.

That said, if you find your infusion is too intense, thin it out by simply adding more of the original spirit to the infusion until you reach your ideal intensity. At times, hitting this cocktail with ¼ oz. of a bold liqueur can be fun. You may need to adjust your lime juice to rebalance the drink. Also, stay with ginger beer and skip the ginger ale. We're all adults here.

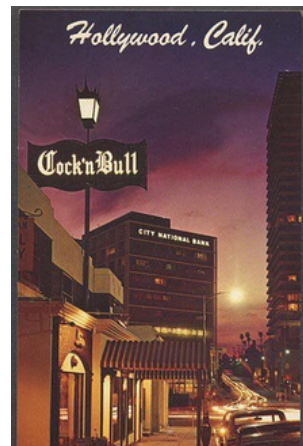
“Remember, anytime you introduce or substitute a new ingredient into your formula, check back with your Yin & Yang”

# A BRIEF HISTORY

## MOSCOW MULE

It has been claimed that the Moscow Mule was invented when a young Russian immigrant who was desperate to sell her father's overstock of solid copper mugs walked into the Cock 'n' Bull pub in Hollywood, Los Angeles. On this fateful day in 1941, she met two men. The first man recently purchased the American selling rights to Smirnoff vodka and the second was the bar owner of the Cock 'n Bull who was trying to sell his brand of ginger beer.

All three lamented over unsuccessfully finding a market for their products. After some brainstorming and recipe experimentation, the three of them came up with the Moscow Mule that we all know today.



Photos from martinostimemachine.blogspot.com



### STAY IN TOUCH

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# COCKTAILS SIMILAR TO THE MOSCOW MULE



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

## **EL DIABLO**

- 2 oz. Blanco Tequila
- ½ oz. Fresh Lime Juice ¼ oz.
- Crème de Cassis
- Top with Ginger Beer

## **DIRECTIONS**

Add the Tequila, lime and Crème de Cassis to a Collins glass. Fill with ice and top with your choice of ginger beer. Garnish with a lime wheel or wedge. (You can opt to “float” the Crème de Cassis by adding it on top of the ginger beer as the last step.)

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## **DARK 'N' STORMY**

- 2 oz. Dark Rum (Goslings is traditional)
- ½ oz. Fresh Lime Juice
- Top with Ginger Beer

## **DIRECTIONS**

Add the rum and lime to a Collins glass. Fill with ice and top with your choice of ginger beer. Garnish with a lime wheel or wedge.

# COCKTAIL 2: MARGARITA

## MARGARITA RECIPE 1

*Ice and Alchemy proportions*

- 2 oz. Tequila
- 1 oz. Fresh Lime Juice
- ½ oz. Triple Sec/Orange Curacao
- ½ oz. 1:1 Agave Syrup

## MARGARITA RECIPE 2

*Sugar-free Margarita*

- 2 oz. Tequila
- ¾ oz. Fresh Lime Juice
- ¾ oz. Lakanto Monk Fruit
- Squeeze of one orange peel

## DIRECTIONS

Add all ingredients into a shaker tin. Shake and strain into a glass either on the rocks or served up. I tend to salt half of my rim, but that's just me. Garnish with a lime wheel or wedge.

When making the sugar-free Margarita, Lakanto is the only way to go. I use it for all my sugar-free cocktails. Use my Code [ICEANDALCHEMY15](#) for 15% off of your order!



**Tips:** Infusing syrups is a great way to add your personal twist to these recipes. I prefer this method over infusing the tequila because the syrup can be used with any spirit in any cocktail. Infusions will also last longer than a flavored syrup. Lastly, a great split-base is a tequila-gin split for this cocktail.



# A BRIEF HISTORY

## MARGARITA

There are several claims to the Margarita's invention. It could have been invented by Margaret Sames, a Texas socialite, at her house party. Or maybe by Carlos Herrera at his Mexican restaurant. Perhaps it evolved from an earlier cocktail structure called a "Daisy" (the word "Margarita" translates to "little flower"). In any case, the recipe first appeared in the 1940's and worked its way into the hearts (and livers) of people all over the world in all its specs and variations.



# COCKTAILS SIMILAR TO THE MARGARITA



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

## ENFANTE

- 2 oz. Blanco Tequila
- $\frac{3}{4}$  oz. Fresh Lime Juice
- $\frac{3}{4}$  oz. Orgeat (this measurement will change depending on the brand you have. Check out [Liquid Alchemist](#) for a great orgeat and use my code ICEANDALCHEMY25 for 25% off your order)

## DIRECTIONS

Add all ingredients into a shaker tin. Shake and strain into a glass on the rocks. Garnish with a lime wheel or wedge.

**Note:** Orgeat is an almond syrup, so be careful of nut allergies.

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## SIDECAR

- 2 oz. Brandy (Bertoux is great!)
- 1 oz. Fresh Lemon Juice
- $\frac{1}{2}$  oz. Triple Sec/Orange Curacao
- $\frac{1}{2}$  oz. 1:1 Simple Syrup

## DIRECTIONS

Add all ingredients into a shaker tin. Shake for just 8-10 seconds and strain into a stemmed cocktail glass with a sugar rim. Garnish with an orange 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

### Cocktail Stirring Kit: Bull in China PDX

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

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

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

### Syrups: Liquid Alchemist

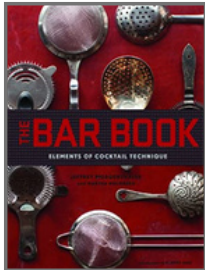
Use code **ICEANDALCHEMY25** for a 25% discount

### Sugar-Free Simple Syrup: Lakanto

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

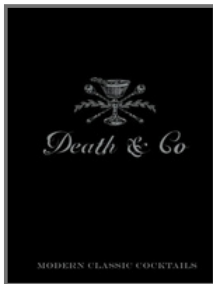
# BOOKS

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](#) so I know what you've been up to!



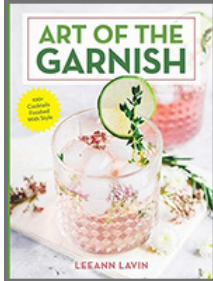
## THE BAR BOOK

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



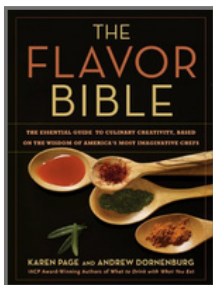
## DEATH & CO.

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

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



## AROUND THE WORLD IN 80 COCKTAILS

Renown Bartender and writer Chad Parkhill, dives into the rich history of popular cocktails through stunning illustrations and unique recipes. This is a memoir of the extensive and vibrant roots of the mixology movement.