

# ICE AND ALCHEMY



## AGAVE COCKTAILS 1 CLASS PREP





## HELLO!

Welcome to Ice and 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 13+ 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! Feel free to snap photos of your creations throughout class and share them to your social media. If you do, tag me! I love re-sharing what you all are up to! Each month I'm giving away two tickets to someone who tagged me in their cocktail photo that can be applied to either a Public or Private Mixology Class!

Cheers, and I look forward to meeting you in class!!

**Josh Suchan, Founder**

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

### STAY IN TOUCH

E-MAIL: [HELLO@ICEANDALCHEMY.COM](mailto:HELLO@ICEANDALCHEMY.COM)

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## THE COCKTAILS

We're going to put some fun spring/summer twists on two refreshing agave-based cocktails: the **Paloma** and the **Mexican Firing Squad**. We'll also explore and discuss the similarities and differences with tequila and mezcal and how you might choose the right bottle(s) for your home bar!

### 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 help you 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](#).

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*“You'll learn more than just recipes. You'll also learn cocktail structures and the language to feel confident customizing cocktails of your own that taste damn good.”*

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# 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. For agave spirits, I tend to reach for something in the \$17-\$30 range (maybe a little more depending on the Mezcal!). 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:

- **1 Bottle of Tequila**  
Ex. El Jimador Blanco, Lunazul Blanco, Fortaleza Blanco
- **1 Bottle of Mezcal**  
Ex. El Silencio, Vida, Amaras
- **1 Bottle of Angostura Bitters**  
This is an essential ingredient!

#### OPTIONAL:

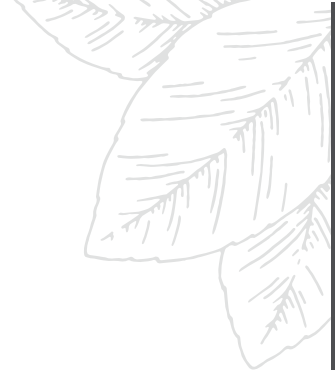
[Lyre's Non-Alcoholic Spirits](#): Only if you're making non-alcoholic drinks! They have a range of N/A spirits to select from.

[1 Bottle of Fee Bros N/A Bitters](#): Only if you're making non-alcoholic drinks!

If you're not a Tequila or Mezcal fan, then here are some other spirits that can work in the recipes we are making:

#### Great Substitutions:

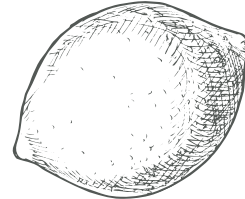
- **Gin**  
Ex. Beefeater, Ford's, Tanqueray
- **Brandy**  
Ex. Porton Pisco, Encanto Pisco
- **Rum**  
Ex. Selvarey Silver, Flor de Cana Silver, Plantation 3 Star



## 2 BUY YOUR INGREDIENTS

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

- **Sugar**  
Ex: White Granulated, Turbinado
- **Limes**  
5 total; 4 to juice, and 1 for garnish
- **1 Pink Grapefruit** (you'll need about 4 oz. of juice)
- **100% Pomegranate Juice**  
If making your own grenadine! (or you can buy real grenadine [here](#).)
- **Soda Water**  
Ex. Topo Chico, Canadian Club
- **Ice**  
This is home bartending so ice from your freezer machine is totally fine! If it makes crushed ice, that'll be handy, but not necessary
- **Wild Card**  
Think spring/summer flavors! Ingredients like mint or other herbs, rose water, berries, or fruity liqueur are great additions to these recipes
- **OPTIONAL: [Lakanto Monk Fruit Simple Syrup](#)**  
This is the ONLY natural sugar-free substitute product that makes a good cocktail! (discount code on pg. 3)



## 3 CHECK YOUR TOOLS

*Here is what you'll need:*

- **Shaker**  
We're in quarantine so even a protein shake mixer-bottle can work in a pinch!
- **Hawthorne Strainer**  
Suggested, but optional
- **Jigger**  
This is the standard measuring tool in bars
- **Muddler**  
Or something to press herbs, fruit, etc for the third round of class
- **Citrus Peeler**  
Optional, but [this](#) is the one I use at all of my bar programs
- **Knife**

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**

## **1:1 Simple Syrup**

- 1 cup 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.

## **1:1 Grenadine**

Never use Rose's grenadine! True grenadine is a pomegranate syrup so treat yourself by making the recipe below or buy your grenadine from Liquid Alchemist! (Discount code on page 3) Allow at least five business days to ship.

- 1 cup of sugar
- 1 cup of Pom 100% Pomegranate Juice
- 3 drops of orange blossom water\*
- 1 tbl. spoon of pomegranate molasses\*
- (\* = optional)

### **Directions**

Combine ingredients in a small saucepan and simmer on low-medium heat. Stir occasionally until incorporated. Once cooled, bottle, label, date, and refrigerate. Can be stored in the refrigerator for two weeks.

## **Juice 5 Limes**

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 1 Pink Grapefruits**

You'll want at least 2 oz per cocktail and maybe extra for round e of this class!

## **Cut Lime Garnishes**

Cut either wheels or wedges! Aim for 6 wedges or 6 wheels from 1 lime.



# 5 SELECT YOUR GLASSWARE

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

- **Mexican Firing Squad:** Collins Glass or Double Old Fashioned Glass
- **Paloma:** Collins Glass



## 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
- Cocktail recipes similar to what we tried in class 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 bar/cocktail books you may find interesting

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

See you in class!