

VIRTUAL COCKTAIL CLASSES

BY

ICE AND ALCHEMY



WHISKEY COCKTAILS CLASS 1 BONUS PACKET

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

COCKTAIL 1: MINT JULEP

- 2.5 oz. bourbon (or sub any spirit)
- ¼ oz. 2:1 simple syrup
- 8-10 mint leaves

DIRECTIONS

Add the simple syrup and mint leaves into a Julep tin or double old fashioned class. Muddle gently to release the oils without extracting the chlorophyll. Once your tin/glass smells fragrant with mint, add your bourbon and fill your tin/cup halfway with crushed ice. Stir/swizzle until the outside of your tin/glass is frosty. Fill to the top with crushed ice and repeat. Finally, top with crushed ice, resembling a snow cone, and garnish with a bouquet of mint tops. Place the straw right next to the garnish.



Tips: Some of the best ways to customize the flavors of this cocktail include muddling different herbs, muddling berries or other fruits in addition to your mint, and infusing or split-basing your spirit. Bitters also add a nice touch. Remember to account for any additional sweetness mudding fruit may add to your drink. You may want to cut-back the simple syrup.

A BRIEF HISTORY

MINT JULEP

Mint Julep's popularity really took off as it became more and more entwined with the Kentucky Derby. Sterling silver julep cups were awarded to jockeys at least by the 1820's, and the cocktail quickly found its way into the julep cups and hands of attendees. In 1938 the Mint Julep was named the official drink of the Kentucky Derby, forever marrying two of Kentucky's claims to fame: bourbon and horse racing. A fun fact about the Mint Julep is that it's responsible for the invention of the straw. Prior to the straw, people had to drink this cocktail through a slotted spoon, later called a Julep Strainer, to hold the ice and mint from falling into the person's face while tilting back the cup for a drink. Someone decided they needed an easier way to get to their julep, so the straw was born.



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STAY IN TOUCH

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COCKTAILS SIMILAR TO THE MINT JULEP



CHAMPAGNE JULEP

(One of my favorite brunch cocktails!)

- Champagne or other Brut Sparkling Wine
- ¼ oz. 2:1 Simple Syrup
- 8-10 Mint Leaves

DIRECTIONS

Add the simple syrup and mint leaves into a Julep tin or double old fashioned glass. Muddle gently to release the oils without extracting the chlorophyll. Once your tin/glass smells fragrant with mint, add your ice (this process is slightly different than the Mint Julep!). Slowly pour chilled Champagne into the cup/glass. Then Gently stir/swizzle until the outside of your tin/glass is frosty. Top with crushed ice, resembling a snow cone, and garnish with a bouquet of mint. Place the straw right next to the garnish.

TORONTO

- 2.5 oz. bourbon
- 1 tsp 2:1 simple syrup
- 1 tsp Fernet Branca

DIRECTIONS

Add all ingredients to a mixing glass with ice and stir for roughly 30 seconds. Strain into a Coupe or Martini glass without ice. Garnish with an expressed lemon twist.

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

COCKTAIL 2: WHISKEY SOUR

WHISKEY SOUR

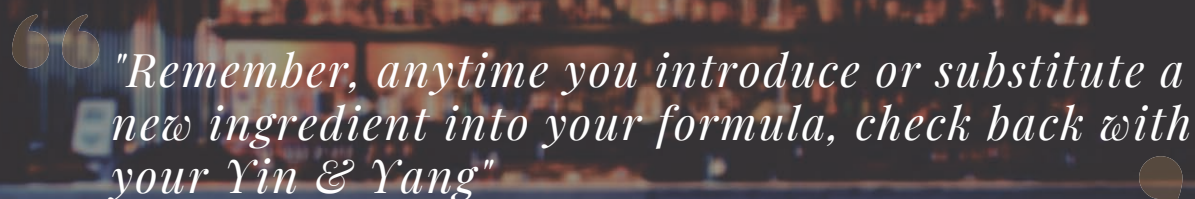
- 2 oz. Bourbon
- $\frac{3}{4}$ oz. Fresh Lemon Juice
- Scant $\frac{1}{2}$ oz. 2:1 Simple Syrup
- Egg white (optional)

WHISKEY SOUR 2

- 2 oz. Bourbon
- $\frac{3}{4}$ oz. Fresh Lemon Juice
- $\frac{3}{4}$ oz. 1:1 Simple Syrup
- Egg White (optional)

DIRECTIONS

Add all ingredients shaker tin. 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, or lemon peel. If you're using egg white, an optional dash of Angostura bitters on the foam is a nice aromatic touch.



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

Tips: If using egg white, the dry shake is an essential step. Imagine the proteins in the egg white are mini water-balloons that you are hurling at walls (each end of your shaker tin) to burst them and aerate the cocktail to achieve the best foamy texture.

A BRIEF HISTORY

WHISKEY SOUR

People have been making some rustic form of a sour since the 1700's, perhaps even earlier, when sailors would mix a spirit with a citrus juice to prevent scurvy. Whiskey eventually made its way into this combination and the most basic form of a whiskey sour was born. As time went on, sailors brought this sea-drink to the land-lubbers and it eventually evolved into what we now recognize as a whiskey sour. It was one of the few cocktails printed in the very first cocktail book in 1862. Egg white was not originally a part of the whiskey sour but people later found that they enjoyed its textural and emulsifying qualities.



Photo courtesy of www.arcadiapublishing.com



COCKTAILS SIMILAR TO THE WHISKEY SOUR



NEW YORK SOUR

- 2 oz. bourbon or rye
- ¾ oz. fresh lemon juice
- Scant ½ oz. 2:1 simple syrup
- Egg white (optional)
- ½ oz. float of fruity red wine (Malbec plays well here)

DIRECTIONS

Add all ingredients except the wine into a shaker tin. 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 Double Old Fashioned glass with ice. Float ½ oz. of fruity red wine over the top of the drink by gently pouring it over the back of a spoon and onto the drink. No Garnish.

WARD 8

- 2 oz. rye whiskey
- ½ oz. fresh lemon juice
- ½ oz. orange juice
- ½ oz. grenadine (see recipe on following page)

DIRECTIONS

Add all ingredients into a shaker tin. Add ice to your tin and shake again for 10 seconds. Strain into a Double Old Fashioned glass with ice. I opt for no garnish, but a quality cherry is sometimes nice.

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



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

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

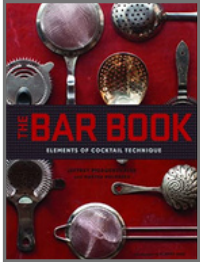
Use code **ICEANDALCHEMY25** for a 25% discount

Sugar-Free Simple Syrup: Lakanto

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

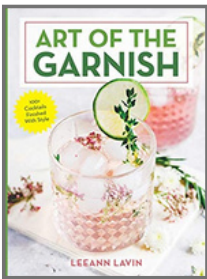
BOOKS

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](https://www.instagram.com/ice_and_alchemy) so I know what you've been up to!



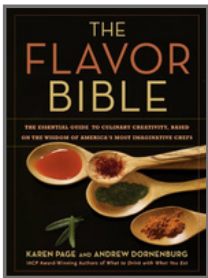
THE BAR BOOK

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



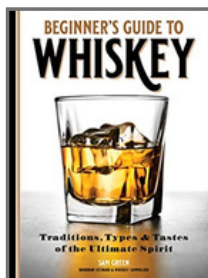
ART OF THE GARNISH

Great coffee-table book with inspiring garnishes from bartenders all over the world, including myself.



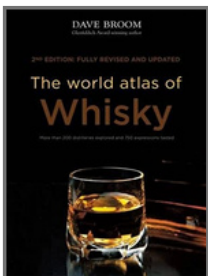
THE FLAVOR BIBLE

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



BEGINNER'S GUIDE TO WHISKEY

This book provides the knowledge to become a true aficionado without taking a whiskey masterclass. Inside, you'll discover its rich history, the detailed whiskey-making process from grain to glass, the main types of brown liquor, and, of course, the fine art of savoring handcrafted whiskey. Sláinte!



THE WORLD ATLAS OF WHISKY: NEW EDITION

This book provides the knowledge to become a true aficionado without taking a whiskey masterclass. Inside, you'll discover its rich history, the detailed whiskey-making process from grain to glass, the main types of brown liquor, and, of course, the fine art of savoring handcrafted whiskey. Sláinte!