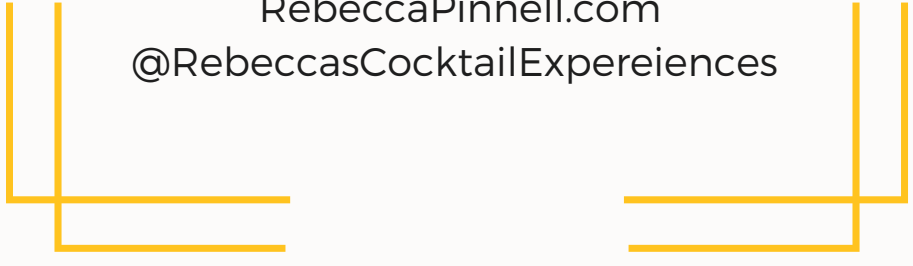




Crafting Cocktails: An Overview

Recipes created by:
RebeccaPinnell.com
@RebeccasCocktailExperiences



1. Most cocktails can be made with tea in place of alcohol for an inclusive, alcohol-free imbibing experience
 - General rule of thumb:
 - Clear spirits are replaced with green, fruit, ginger, floral, or citrus tea
 - Dark spirits are replaced with black, spiced, ginger, or citrus tea
 - Use cold or room-temperature, unsweetened tea
2. If using two piece Boston shaking tins, build cocktail in smaller shaker (to ensure that your tins do not overflow)
 - Best practice is to shake and open shakers with small tin on top
 - Hold shakers with one hand on top and one on the bottom
 - Shake aggressively-pushing/pulling-bending & straightening your elbow
 - To emulsify, chill and dilute the cocktail
3. Use a measuring tool to craft cocktails
 - Balanced cocktails are achieved when adding the correct ratios of alcohol, citrus, and sugar
 - Balanced cocktail = one that isn't overly sweet, sour or strong
 - If your cocktail is too sweet or too sour, add $\frac{1}{4}$ oz more citrus OR syrup to cocktail - taste test and add more as needed ($\frac{1}{4}$ oz at a time)
 - $\frac{1}{2}$ oz = 15 ml = 1 tbsp
 - 2 oz = 60 ml = 4 tbsp = $\frac{1}{4}$ cup
4. Freshly squeezed citrus tastes best
 - When citrus is exposed to oxygen for too long, it becomes bitter and less zippy
 - Store juiced citrus in an airtight container in refrigerator and use within two days
 - Want to buy pre-juiced citrus? Pick up lemon or lime juice that is sold in glass bottles - check the juice section
 - Lemons & limes have the same pH (2) and they are often times interchangeable when making classic cocktails
 - When using grapefruit or orange in cocktails, add $\frac{1}{4}$ - $\frac{1}{2}$ oz lemon or lime to achieve a nice zip/balance in the cocktail
 - Want to use lemon or lime wedge in stead of juicing? Use 2 * $\frac{1}{4}$ lime wedges or 1 * $\frac{1}{4}$ lemon wedge in recipe that calls for $\frac{1}{2}$ oz citrus juice
 - This method is fast, but can result in cocktail flavor and balance inconsistency due to size and ripeness of citrus fruits

5. Syrups can be cooked or shaken in mason jars

- Cooking syrups results in richer more impactful flavors
 - Completely cool syrup before using in cocktail
- Mason jar syrups are fast and efficient
 - Muddle fruit, herb, and/or citrus to release juices and oils ($\frac{1}{4}$ cup)
 - Add equal parts sugar and liquid (commonly water) ($\frac{1}{2}$ cup each)
 - Shake ingredients until sugars are fully dissolved into the liquid
- Strain solids from liquids (discard solids) so that the solids do not cause the syrup to ferment or mold too quickly
- Add 1 - 2 tbsp alcohol (vodka) to extend shelf life of syrup to 1 month
- Freeze syrup (citrus and fruit juices too!) in ice cube tray, defrost when ready to craft a cocktail
- In place of fancy syrups use jam or maple syrup in cocktail recipes
 - 1 tbsp of either = $\frac{1}{2}$ - $\frac{3}{4}$ oz syrup depending on sugar content
- To make a syrup in shaking tin muddle 1 tbsp sugar (powdered is best) into citrus wedges and/or fruit - muddle to dissolve sugars, add other ingredients and ice, then shake and double strain
- Honey syrup: 2 parts honey dissolved in 1 part water

6. Adding egg white (or aquafaba) to cocktails adds a creamy/foamy texture to the imbibing experience

- Add egg white to shaking tin first (It is easier to remove any sneaky shell pieces when there aren't any other ingredients in the tin)
- Add all other ingredients and shake cocktail without ice for at least 30 seconds to activate egg white foam - shake longer for more foam
 - Hold your shaker with one hand on the top and the other on the bottom of the shakers to keep your tins from separating and making a huge mess
 - If you detect a leak, first- press tins together more tightly, next- wrap a towel around the seam to keep dry
- Next, fill small shaker with ice and shake the cocktail once again, very quickly and with power, this time for 7 seconds
- Strain the cocktail into your drinking glass - a stemmed glass with no ice or rocks glass with large ice cube are best for full foam experience
- Want more foam? After straining cocktail into glass, pour 1 - 2 oz sparkling water into the shaker, swirl and strain sparkling water and residual foam on top of cocktail in drinking glass

7. Shake cocktails that contain citrus, stir cocktails that do not contain citrus
- Add ingredients to shaker or mixing glass in any order
 - (^except egg whites^)
 - Cocktails that contain citrus taste best when shaken (Margarita, Mule, Last Word, Gimlet, Cosmo, etc.)
 - Shaking with ice emulsifies the ingredients, makes the cocktail cold, and adds some water dilution which will soften the acid in the citrus and the sugars in the syrup and alcohol
 - Traditionally, cocktails that do not contain citrus are stirred (Martini, Negroni, Old Fashioned, Manhattan, etc.)
 - Stirring with ice chills the cocktail while adding less water dilution than shaking, which is important for flavors, aromatics and texture of the cocktail
 - Shaking = 30% water dilution Stirring = 15% water dilution

8. Use a lot of ice!

- Ice chills, slightly dilutes, and aids in emulsifying cocktail ingredients
- More ice = less Dilution = less watered down cocktails
- Fill your shaker or mixing glass and drinking glass with ice - to the top!
 - More ice = cocktails that taste great from the first sip to the last
- Shaking cocktails with ice breaks the ice down into smaller pieces
 - smaller ice pieces = faster melting = more dilution
 - Best to shake with ice and strain cocktail into glass with fresh ice
- Large ice cubes = decreased rate of ice melting = less watered down cocktail
- If you don't have a lot of ice on hand, opt to fill the shaker with ice first, which will ensure your cocktail will have the correct dilution

9. Strain your cocktail into a glass filled with fresh ice (unless using a coupe/martini style glass - no ice is needed)

- Using fresh ice (and plenty of it!) ensures that your cocktail will further dilute very little once in the drinking glass
 - Which keeps the cocktail yummy from the first sip to the last
- Use a fine mesh strainer to keep ice chips, citrus pulp and other debris from your finished cocktail, which results in a smoother and bolder tasting drink

10. Infuse alcohol to add additional flavor in your cocktails (store infused alcohol in airtight container - mason jars are best)

- Tea is great for this! see #1 for recommendations
 - Add 1 tea bag in 1 cup alcohol for 5-10 minutes, remove tea bag and discard (enough for 4 cocktails)
- Dried herbs will typically turn the alcohol green, fresh turns it brown
- Infuse a fresh chopped pepper (jalapeño, habanero) into ½ cup tequila or vodka for a spicy tincture to add to cocktails
 - Start with 4 - 6 drops (¼ tsp) of tincture to your finished cocktail

11. Classic cocktail recipes

- Gimlet style cocktail: 2 oz alcohol, ¾ oz lemon or lime, ¾ oz syrup
 - Prefer a less strong cocktail? add 1 - 3 oz sparkling water*
- Mule: 2 oz alcohol, ½ oz lemon or lime, ½ oz syrup, 3 oz ginger beer*
- French 75: 1½ oz gin, cognac or vodka, ½ oz lemon or lime, ½ oz syrup, 3 oz sparkling wine*
 - *DO NOT shake sparkling beverages in shaker! (it can get messy)
 - Add bubs after shaking - either in shaking tin before straining, or into drinking glass after straining cocktail (then stir twice)
- Bee's Knees: 2 oz gin (or any alcohol), ¾ oz honey syrup, ¾ oz lemon
- Margarita: 2 oz tequila, 1 oz lime, ½ - ¾ oz agave or syrup
- Paloma: 2 oz tequila, ¾ oz grapefruit, ½ oz lime, ½ oz agave or syrup, 1½ oz sparkling water
- Old fashioned: 2 oz whiskey, ¼ oz syrup, 4 dash bitters
- Manhattan: 2 oz whiskey, 1 oz sweet vermouth, 2 dash bitters
- Negroni (Rebecca's preference): 1½ oz gin, ¾ oz sweet vermouth, ¾ oz Campari

12. Rebecca's Favorite Cocktails:

- Tea French 75: 2 oz passion fruit tea, ½ oz lemon, ½ oz kiwi simple syrup, 3 oz sparkling water
- Jungle bird: 2 oz dark rum, ½ oz Campari, 1½ oz pineapple juice, ½ oz lime, ½ oz simple syrup - garnish with mint bouquet
- Vieux Carre: ¾ oz brandy or cognac, ¾ oz rye whiskey, ¾ oz sweet vermouth, 1 bar spoon benedictine, 2 dashes Peychaud's bitters
- Americano: 1½ oz Campari, 1½ oz sweet vermouth, 3 - 5 oz sparkling water, slice of orange and lemon, pinch of salt
- 50/50 martini: 1½ oz gin, 1½ oz dry or blanc/bianco vermouth, 2 dashes orange bitters, lemon twist