

# VIRTUAL COCKTAIL CLASSES

BY

## ICE AND ALCHEMY



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## GIN COCKTAILS CLASS 1 BONUS PACKET

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

# COCKTAIL 1: BEE'S KNEES

- 2 oz. of Gin  
Try different styles like London Dry, Old Tom, New World, or Genever!
- 3/4 oz. lemon juice
- 3/4 oz. 1:1 honey syrup

## DIRECTIONS

Add all ingredients into a shaker and shake for 10 seconds before straining into a stemmed cocktail glass. Garnish with an expressed orange peel.

**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 infuse your syrup while it heats up on the stove. This is a classic example of the Bartender's Golden Ratio of 2 oz spirit,  $\frac{3}{4}$  oz lemon or lime juice, and  $\frac{3}{4}$  oz of a 1:1 simple syrup (1 cup of sugar of some sort and 1 cup of water).

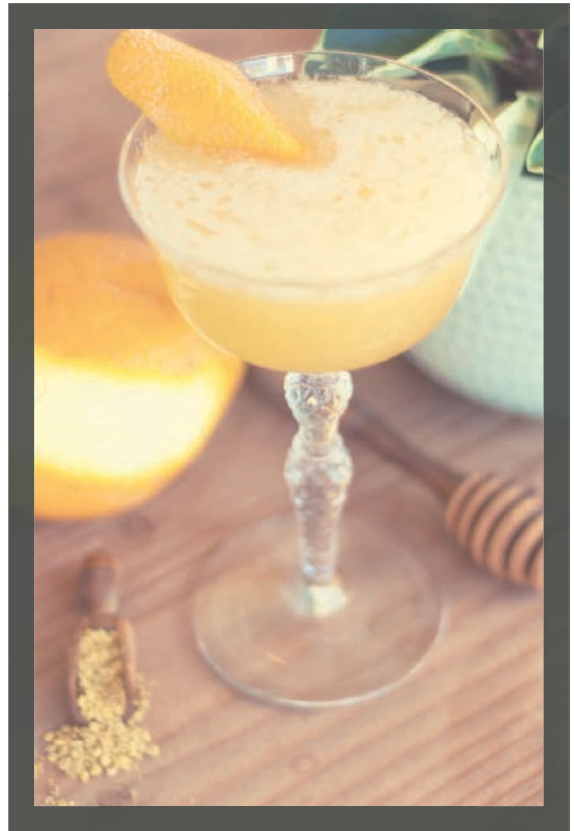
This Golden Ratio will land you in a spectrum of balance (your Yin and Yang!) that will need only tiny tweaks if any. That said, for today's palates, many bartenders, including myself in some cases, opt to increase the lime/lemon juice to 1 oz rather than  $\frac{3}{4}$  oz. Add bubbles to stretch this cocktail structure out into a cooler sometime!



# A BRIEF HISTORY

## BEE'S KNEES

The Bee's Knees is one of the relatively few great cocktails to come directly from the prohibition era. By using honey and lemon juice, bartenders could better mask the flavors of the bathtub gin they were often pouring and this cocktail quickly became a hit. The term "Bee's Knees," originally meant something small or unimportant, but later evolved into meaning the "best," as with the naming of this cocktail.



### STAY IN TOUCH

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# COCKTAILS SIMILAR TO THE BEE'S KNEES

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

*These recipes use the same Bartender's Golden Ratio, so start making your own Mr. Potato Head using whichever spirits and sweeteners you choose!*

## WHISKEY SOUR

- 2 oz. bourbon
- 3/4 oz. fresh lemon juice
- 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, and if you're using egg white, an optional dash of Angostura bitters on the foam.

## CANCHÁNCHARA

- 2 oz. rum (Bacardi 8 is great here!)
- 3/4 oz. fresh lime juice
- 3/4 oz. 1:1 honey syrup

### 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.

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



# COCKTAIL 2: EASTSIDE

*with an Ice and Alchemy tweak*

- 2 oz. gin (Try London Dry or New World styles here!)
- 3/4 oz. fresh lemon juice  
(traditionally this drink uses lime juice, but I prefer lemon)
- 3/4 oz. 1:1 simple syrup
- 8-10 mint leaves
- 2-4 cucumber “coins”



## DIRECTIONS

In your shaker muddle the simple syrup and cucumber coins together. Add the mint leaves and **gently** muddle again until the shaker is fragrant. Add all the other ingredients, then add ice and roll the shaker (with medium intensity) for 10 seconds before straining into a stemmed cocktail glass. Garnish with a cucumber coin and/or mint leaf. Many printed recipes of the Eastside call for you to shake the cocktails, but I disagree. Shaking with mint leaves will cause the ice to bludgeon the mint allowing chlorophyll, a bitter chemical, to be released. See this roll technique in my Instagram post [here](#) (slide #6).

**Tips:** This recipe is perfect for playing around with spring and/or summer ingredients. Try swapping the mint for other herbs or the cucumber for other vegetables (like green bell peppers!). Try topping this drink off with Champagne to create an amazing brunch drink!

# A BRIEF HISTORY

## EASTSIDE

In essence, the Eastside is a classic gin Gimlet with mint and cucumber muddled to add an herbaceous/vegetal freshness first officially invented in 2004 in New York. The Gimlet, as with other cocktails, use the Bartender's Golden Ratio and have constantly been modified and tweaked by home bartenders and professional bartenders throughout the centuries. This is a perfect example of introducing flavor to a cocktail structure to “accessorize your Mr. Potato Head” into a whole new cocktail.





# COCKTAILS SIMILAR TO THE EASTISDE

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

*Try different style Gins like London Dry, Old Tom, New World, or Genever!*

## GIMLET

- 2 oz. gin
- 3/4 oz. fresh lime juice
- 3/4 oz. 1:1 simple syrup

## DIRECTIONS

Add all ingredients to a shaker tin. Shake for 10 seconds and strain into a stemmed cocktail glass. Garnish with a lime wheel or wedge.

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## SOUTHSIDE

- 2 oz. gin
- 3/4 oz. fresh lime juice
- 3/4 oz. 1:1 simple syrup
- 8-10 mint leaves

## DIRECTIONS

First, add the mint and simple syrup to a shaker, and muddle **gently**. Then, add the gin and lime juice. Use the same medium-intensity roll as described in the Eastside before straining into a cocktail coupe. Garnish with a lime wedge or mint leaf.





# 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

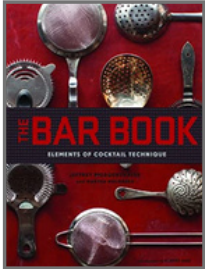
Use code **ICEANDALCHEMY15** for a 15% discount

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

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

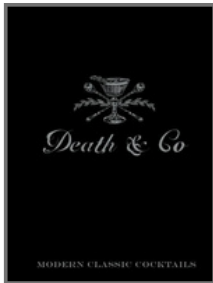
# BOOKS

There are tons of books out there, but here are three that span from technical to recipe-forward to imagery garnish-forward. 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!



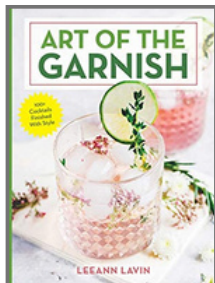
## THE BAR BOOK

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



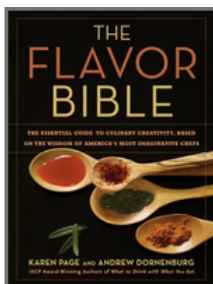
## DEATH & CO.

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

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



## GIN: SHAKE, MUDDLE, STIR

In "Gin", Dan Jones introduces readers to the best gin makers on the planet, as well as some of the most exciting mixes that can be made from the spirit. Featuring all the staples like the G&T, Gin Fizz, Martini, and Gimlet, Dan will have you dabbling with a Pink Lady, a Negroni, and a Rhubarb Sparkler in no time.