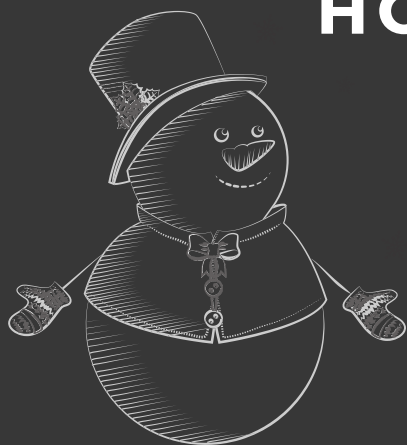


# ICE AND ALCHEMY



## HOLIDAY COCKTAILS 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! I love seeing people use the skills learned from these classes to explore their own creativity! Use the hashtag **#IceAndAlchemyLife** whenever posting any cocktails you've created to your feed/stories. **I will also use this hashtag when I do any giveaways that come down the pipeline!**

Cheers, and I hope to see you again!

Josh Suchan, Founder

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

## STAY IN TOUCH

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# THE COCKTAILS

Let's get festive with the flavors of the season! The first cocktail is a **Spiced Cranberry Cup** with the flavors of baking spices, cranberry, and herbs. The second cocktail, the **Pumpkin King**, is all about pumpkin spice! For round three you'll have an option to customize either of the first two drinks or make a Hot Toddy!

## 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 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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-Josh



# 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. I tend to reach for something in the \$17-\$24 range. 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:

Because these cocktails are based on a holiday theme, we're exploring two recipes that are extremely flexible! I recommend picking up **TWO DIFFERENT SPIRITS**, perhaps one unaged and one aged. You'll definitely want a bottle of bitters!

- **1 Bottle of Bitters** (necessary!)  
Ex. Angostura, Black Walnut, Cardamom, Chocolate, Spiced Apple
- **Bourbon**  
Ex. Evan Williams Black Label, Buffalo Trace, Michter's
- **Gin**  
Ex. Ford's, Beefeater, Ransom Old Tom (great fall/winter notes!)
- **Rum**  
Ex. Skipper Demerara, Flor de Cana Centenario 12yr, Ron Zacapa
- **Tequila**  
Ex. Cazadores Reposado, La Gritona Reposado
- **Vodka**  
Ex. Tito's, Monopolowa, Kettle One

#### **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.





## 2 BUY YOUR INGREDIENTS

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

- **White granulated sugar**
- **Ginger:** Only if you want to make a Hot Toddy in round 3!
- **Pumpkin Spice Powder:** from the store or [make your own](#)
- **Cranberry juice:** try for organic if possible
- **Rosemary:** One bunch
- **Lemons:** 5 total; 4 to juice, 1 for garnish
- **1 bottle of Bubbles:** Brut Champagne, soda water, cider
- **Ice:** Cubed from your freezer is fine!
- **Egg for egg whites:** Optional
- **Wild Card:** Ex. Cucumbers, berries, herbs, bitters, a fun liqueur, or a fresh syrup from [Liquid Alchemist](#) (discount code on pg. 3)
- **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)

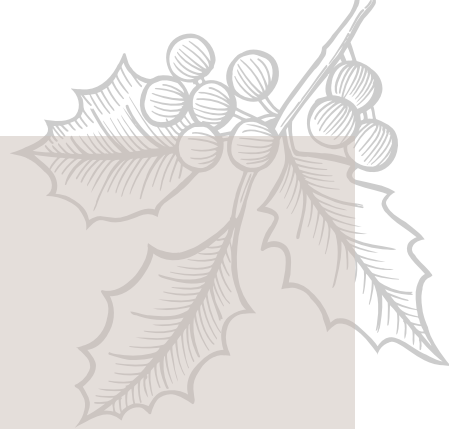
## 3 CHECK YOUR TOOLS

- **Shaker**  
We're in quarantine so even a protein shake mixer-bottle can work in a pinch!
- **Hawthorne Strainer**  
Suggested, but optional
- **Jigger**  
The standard measuring tool in bars
- **Muddler**  
Or something to press herbs, fruit, etc.

If you want to 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



### Cranberry Syrup

- 1 cup sugar
- 1 cup organic cranberry juice

Simmer in a pot on low heat, stirring occasionally until sugar is fully dissolved. Bottle, label, date, and let cool. Once cooled, it can be stored in the refrigerator for 2 weeks.

You can customize this syrup simply by adding ginger, herbs, florals, baking spices, or anything else you can think of to the syrup while it simmers, wait for your flavors to intensify, then strain out the solids before bottling!

### 1:1 Simple Syrup

- 1 cup sugar
- 1 cup Water

Simmer in a pot on low heat, stirring occasionally until sugar is fully dissolved. Bottle, label, date, and let cool. Once cooled, it can be stored in the refrigerator for 2 weeks.

### Juice 4 Lemons

This should yield about 5-6 oz. of juice. Strain any pulp/seeds out prior to use. Bottle, label, date, and refrigerate. Do this as close to class time as possible for maximum freshness.

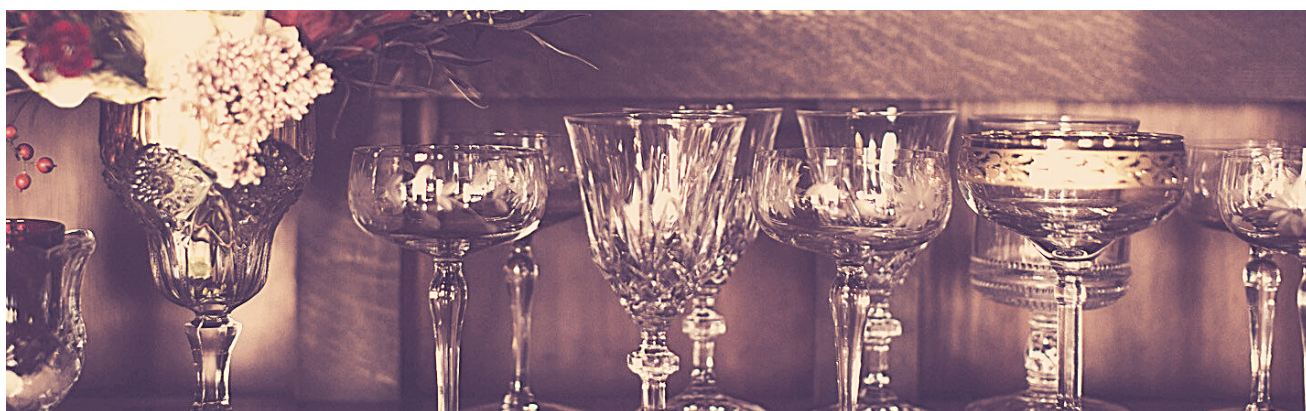


# 5 SELECT YOUR GLASSWARE

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

**Spiced Cranberry Cup:** Collins glass, or Champagne Flute

**Pumpkin King:** Double Old Fashioned (if you want to serve it on ice) or a stemmed glass like a Cocktail Coupe or Martini glass (if serving it up)



## 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!