

VIRTUAL COCKTAIL CLASSES

BY

ICE AND ALCHEMY



PRE-PROHIBITION CLASS BONUS PACKET

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

COCKTAIL 1: OLD FASHIONED

- 2.5 oz. Bourbon (or sub any spirit)
- Scant ¼ oz. 2:1 Simple Syrup
- 3 Dashes Angostura Bitters

DIRECTIONS

Add all ingredients to a mixing glass with ice and stir for roughly 30 seconds. Strain into a Double Old Fashioned glass with ice and garnish with an orange twist.



Tips: After having countless Old Fashioned drinks with different proportions, this is my favorite in terms of balance and structure. The best way to create unique flavor variations of this cocktail structure is to either infuse the spirit with your choice of ingredient, split-base your spirits, or use an essential oil (dietary supplement grade! I use [Ancient Apothecary](#) brand) in your 2:1 simple syrup. Remember, one drop of essential oil goes a LONG way, so be sure to start light and adjust as needed. Subbing your bitters can be a fun experiment, too!

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

A BRIEF HISTORY

OLD FASHIONED



Photo by News Dog Media

The Old Fashioned was the original “Cocktail”. The term "Cocktail" meant only one specific recipe structure: spirit + sugar + water (from stirring) and bitters. Back in the day, you’d ask for Gin Cocktail, or Brandy Cocktail, or whatever spirit and you were served what now call and Old Fashioned using your desired spirit. This is because each recipe structure went by its own name: Eye Openers, Corpse Revivors, Daisies, Smashes, Juleps, etc.). Nowadays, the word cocktail basically means anything mixed with booze.

STAY IN TOUCH

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COCKTAILS SIMILAR TO THE OLD FASHIONED

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

VIEUX CARRÉ

- 1 oz. Rye Whiskey
- 1 oz. Brandy
- 1 oz. Sweet Vermouth
- 1 teaspoon Bénédictine
- 2 Dashes Peychaud's Bitters
- 2 Dashes Angostura Bitters

DIRECTIONS

Add all ingredients to a mixing glass with ice and stir for roughly 30 seconds. Strain into a Double Old Fashioned glass with ice and garnish with a flamed orange twist. To do a flamed orange twist, take your orange peel and squeeze the oils from the peel through a flame of a match or lighter and onto the surface of the drink. Then twist the peel and add it to the cocktail as garnish.

MINT JULEP

- 2.5 oz. Bourbon
- ¼ oz. 2:1 Simple Syrup
- 8-10 Mint Leaves

DIRECTIONS

In a Julep Cup (or a Double Old Fashioned glass) muddle the mint with the simple syrup gently until fragrant. Add the bourbon and enough crushed ice to fill halfway up the cup. Stir/swizzle. Add more ice and repeat until the cup gets frosty. Finally, top with crushed ice and garnish with a bouquet of mint (2-3 mint tops). Straw goes right next to the mint to take full advantage of the aroma while sipping.

COCKTAIL 2: TOM COLLINS

TOM COLLINS 1

- 2 oz. Gin
- $\frac{3}{4}$ oz. Fresh Lemon Juice
- $\frac{1}{2}$ oz. 2:1 Simple Syrup
- Top with Soda Water

TOM COLLINS 2

- 2 oz. Gin
- $\frac{3}{4}$ oz. Fresh Lemon Juice
- $\frac{3}{4}$ oz. 1:1 Simple Syrup
- Top with Soda Water

DIRECTIONS

Add all ingredients except the soda water to a shaker tin. Shake and strain into a Collins glass. Add about 1-2 oz. of soda water, then add your ice. Remember, adding the ice last helps incorporate the soda water into the drink vs having it float on top of the drink. Garnish with a lemon wedge or wheel.



Tips: This is my favorite cocktail structure ever because by subbing out any part of it for a similar ingredient (soda water to champagne or other bubbles, simple syrup for flavored syrup, gin for any other spirit) and you get a totally different drink. This means endless variations! Infusing syrups is a great way to add your personal twist to these recipes. I prefer this method over infusing the spirit because the syrup can be used with any spirit in any cocktail. That said, infusions will last longer than a flavored syrup. Don't be afraid to try all sorts of different bubbles! I've used anything from IPAs and other beers, various sparkling wines, kombuchas, sodas, and home-made ingredients.

A BRIEF HISTORY

TOM COLLINS

Back when roads were dirt and bars were men-only establishments (a trend we are all happy is over), people drank what became known as Old Tom gin. This style of gin predates the London Dry style, pioneered by Charles Tanqueray of Tanqueray gin, that most of us are familiar with. Old Tom gin has a touch of sweetness to soften the spirit but you probably wouldn't even notice it if you didn't know it was there. This was the gin used in the Tom Collins, hence the name. Old Tom Gin, as the story goes, derives its name from signs that were on the outside of bars that were of old tom cats. If you were walking down one of these dirt roads, saw the old tom cat, and inserted a coin through a hole in the can, then that coin would travel through the wall and hit a bell before falling into a coin jar behind the bar.

This bell signaled to the barman that there was someone standing on the other side of that wall waiting for a shot of gin. The barman would then pour gin through a pipe of some sort through the wall and out of the old tom cat's mouth and into the mouth of the person standing outside. It was literally a booze drive-thru, without the cars.

Never underestimate humanity, folks!



COCKTAILS SIMILAR TO THE TOM COLLINS



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

PALOMA

- 2 oz. Blanco Tequila
- ½ oz. Fresh Lime Juice
- Top with Grapefruit Soda

DIRECTIONS

Build this drink straight into a Collins Glass over ice. Garnish with a lime wedge. You may choose to tweak your lime juice amount based on which brand of grapefruit soda you use. If you opt for fresh grapefruit juice, then add a touch of simple syrup and top the drink with a splash of soda water for effervescence.

FRENCH 75

- 1 ½ oz. gin
- ¾ oz. fresh lemon juice
- ½ oz. 2:1 simple syrup
- Top with Champagne

DIRECTIONS

Build this just like your Tom Collins! This classic is exactly a Tom Collins but subs Champagne for the soda water. I knock the gin down to 1.5 oz. because of the addition of the Champagne.



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

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

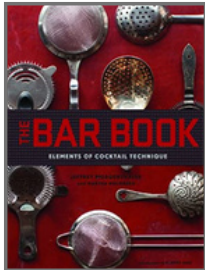
Use code **ICEANDALCHEMY15** for a 15% discount

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

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

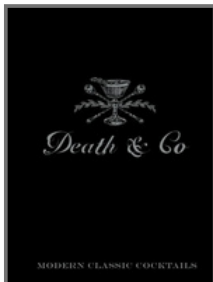
BOOKS

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](#) so I know what you've been up to!



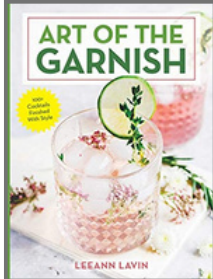
THE BAR BOOK

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



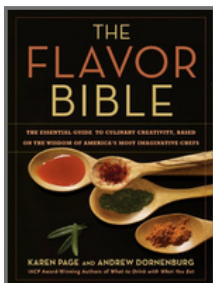
DEATH & CO.

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.



THE OLD FASHIONED

A complete history of one of the world's most iconic cocktails--now the poster child of the modern cocktail revival--with fifty recipes for classic variations as well as contemporary updates.