

VIRTUAL COCKTAIL CLASSES

BY

ICE AND ALCHEMY



CARIBBEAN + TIKI COCKTAILS 2 BONUS PACKET

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

COCKTAIL 1: TI' PUNCH

"Each person prepares their own death," is the national saying for this drink. Therefore, you can literally tweak this drink however you want to fit your day, mood, lifestyle, or whatever! Welcome to the Caribbean!

- 2 oz. Rhum Agricole
(I recommend Rhum Clément or Rhum J.M., preferably their unaged bottle)
- 1 Slice from the End of a Lime
- A Touch of 2:1 Simple Syrup

DIRECTIONS

Cut the end off of a lime in a way where you get a little “meat” of the lime (aka the juicy part). Over your glass, squeeze the lime end so that the oils and the juice from the “meat” of the lime go into the glass and then drop that lime end into the glass.

Add a bar spoon or a few dashes of simple syrup to the glass (a bar spoon is $\frac{1}{8}$ oz., so you don't need much). Add as much Rhum Agricole as you want. I use 2 oz. typically, but a beautiful, cultural aspect of this drink is that you can pour any amount of any ingredient to suit your personal taste (a.k.a your Yin and Yang, booziness, etc).

In the glass, swizzle or mix the ingredients together so that everything is fully incorporated. That's it! You now have a very pure form of Ti' Punch. You can opt to add ice (I take mine with a cube or two) or add more lime or simple syrup to your personal taste.



Tips: Explore! Rhum Agricole is such an amazing expression of r(h)um (molasses-based rum is typically spelled “Rum” and Rhum Agricole is typically spelled “Rhum”, but there are exceptions). Rhum Agricole is grassy, funky, and overall is a more vegetal expression of r(h)um, so keep that in mind when tweaking your Mr. Potatohead!

A BRIEF HISTORY

TI' PUNCH

Rhum Agricole is the standard rum for the French islands in the Caribbean. Unlike most rums which use molasses as their base, rum agricole uses the fresh juice pressed from the sugarcane. This creates a grassy, funky flavor profile. The Ti' Punch can be considered the Caribbean's cousin to the Old Fashioned: boozy, structured, and a sophisticated yet laid-back expression of Martinique's national spirit and national cocktail. It's been a part of the culture of Martinique and Guadeloupe for centuries and just like its Caribbean or Central/South American neighboring countries it uniquely and beautifully uses the combination of r(h)um, lime, and sugar.



STAY IN TOUCH

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COCKTAILS SIMILAR TO THE TI' PUNCH



The Ti' Punch is a unique beast. It's most closely related to the Old Fashioned, though it uses ingredients found in the Daiquiri and other Caribbean cocktails. For that reason, I'll give you my Old Fashioned spec(s) and a classic Daiquiri.

DAQUIRI

- 2 oz. Silver Rum
- 1 oz. Lime Juice
- Scant ½ oz. 2:1 Simple Syrup

DAQUIRI SPEC 2

- 2 oz. Silver Rum
- ¾ oz. Lime Juice
- ¾ oz. 1:1 Simple Syrup

DIRECTIONS

Add all ingredients into a shaker and shake for 10 seconds before straining into a stemmed cocktail glass. Garnish with a lime wedge.

OLD FASHIONED

- 2 or 2 ½ oz. Bourbon (or sub any spirit)
- ½ tsp - ¼ oz. 2:1 Simple Syrup (everyone has their preferred sweetness and this range will help you dial-in your perfect balance)
- 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.

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

COCKTAIL 2: QUEEN'S PARK SWIZZLE

- 2 oz. Aged Trinidadian Rum (Angostura 7 Year works well here)
- 1 oz. Fresh Lime Juice
- 1/2 oz. 2:1 Simple Syrup
(Demerara syrup works really well here. You can use Turbinado or “Sugar in the Raw” brand from your local grocery store.)
- 8-10 Mint Leaves
- 4 Dashes of Angostura Bitters

DIRECTIONS

In a glass, combine your simple syrup and mint leaves. **Gently** muddle to release the oils until fragrant. Combine all other ingredients into a glass and fill that glass $\frac{3}{4}$ of the way up with crushed ice.

Stir with a bar spoon or swizzle with a Bois Lele until the drink and glass are chilled. Try to use that spoon or swizzle stick to spread and suspend the mint leaves throughout the glass.

Top with crushed ice and garnish with 2-3 mint tops (be sure to gently smack the mint back and forth across your hand to release their fragrant oils!). Place the straw right next to the garnish.



Tips: You can choose to prepare this drink by using my [mojito technique](#) with a shaker rather than using a spoon or bois lele. I use either technique depending on what tools I have with me and they both yield wonderful results. You may also choose to float the Angostura bitters over the top of your finished cocktails rather than mixing them in... at least at first. This technique gives you a beautiful photo-op, but please mix those bitters in before drinking the cocktail!

A BRIEF HISTORY

QUEEN'S PARK SWIZZLE



This 1920's cocktail was created at the Queen's Park Hotel where Trader Vic himself said it was, "The most delightful form of anesthesia given out today." It very well may still be! Angostura is Trinidad's largest rum producer and also the producer of its namesake bitters. If you can, try this cocktail with Angostura 7-year rum and Angostura bitters.



COCKTAILS SIMILAR TO THE QUEEN'S PARK SWIZZLE



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

MOJITO

- 2 oz. Silver Rum
- ¾ oz. Fresh Lime Juice
- Scant ½ oz. 2:1 Simple Syrup (or ¾ oz. 1:1 Simple Syrup)
- 8-10 Mint Leaves
- Top with Soda Water

DIRECTIONS

Combine the mint leaves and simple syrup into a shaker tin and gently muddle until fragrant.

Add the lime and rum into the shaker. Fill the shaker about halfway up with ice and roll the shaker in a figure-eight motion for 6-8 seconds to chill and incorporate the ingredients.

Pour all contents of the shaker into a glass without straining.

Top with roughly 1 oz. of soda water and more crushed ice. Garnish with 2-3 mint tops (be sure to gently smack the mint back and forth across your hand to release their fragrant oils!).



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

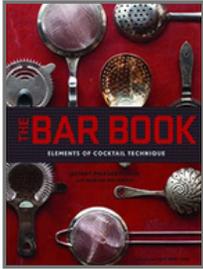
Use code **ICEANDALCHEMY25** for a 25% discount

Sugar-Free Simple Syrup: Lakanto

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

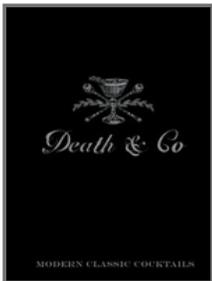
BOOKS

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



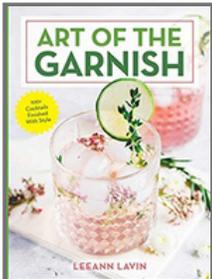
THE BAR BOOK

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



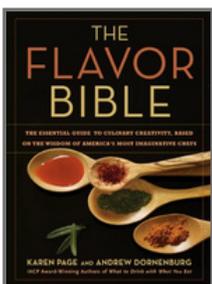
DEATH & CO.

Amazing imagery and recipes. This book has both the technical and visual appeal which makes it a great first book to have at home.



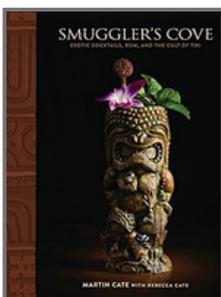
ART OF THE GARNISH

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.



SMUGGLER'S COVE

Featuring more than 100 delicious recipes (original and historic), plus a groundbreaking new approach to understanding rum, Smuggler's Cove is the magnum opus of the contemporary Tiki renaissance.