

# Bartending Basics



## What is Bartending?

An introduction to the world of bartending

## Bar Tools & Glassware

A review of basic bar tools and glassware.

## Liquor

Tips on stocking your home bar with alcohol

## Ingredients

A review of spirits and mixing ingredients.

## Preparation

Basic techniques for mixing drinks.

## Recipes

A few cocktail recipes to get you started.

## More Information

Resources to learn more about bartending.

# What is Bartending?



## Bartending

Bartending is the art of preparing mixed drinks, typically using one or more alcoholic ingredients, for the enjoyment of others.

## Bartending Skills

Bartending skills are not difficult to learn and do not require specialized training or expertise. You can do this.

## Bartending at Home

You only need a small space and a few tools to set up a proper bartending area at home. This guide will help you get started.

## Bartending Benefits

- Enjoy quality drinks at home for a **fraction of the cost** of ordering at a bar
- Expand your knowledge of distilled spirits and cocktails
- Impress your friends and family
- Make social events more memorable

# Bar Tools & Glassware

## Overview

You can mix most cocktails with tools you already have in your kitchen. Bartending is easier and more fun if you invest in dedicated bartending tools.



## Bar tools

- Basics
  - Cutting board
  - Boston cocktail shaker
  - Hawthorne strainer
  - Jigger
  - Hand citrus juicer
- Nice to have
  - Angled measuring cups
  - Mixing glass
  - Mixing spoon
  - Cone mesh strainer
  - Electric blender

## Glassware

- Basics
  - Rocks (alcohol-only on ice or neat)
  - Highball (mixed poured over ice)
  - Martini (chilled no ice)
  - Stemmed wine (wine)
- Specialized
  - Coupe (chilled no ice)
  - Margarita (margarita)
  - Hurricane (tropical blended)
  - Fluted champagne (sparkling wine)
  - Snifter (bourbon, whisky, cognac)

# Liquor



## Overview

Liquors are the foundation of mixed drinks, providing the alcohol content and base flavor. A well stocked liquor cabinet enables the preparation of many types of cocktails.

## The Basics

- Vodka
- White (*silver*) rum
- Gin
- Blanco (*silver*) tequila
- Bourbon whiskey
- Blended scotch whisky

## Nice to have

- Flavored vodkas
- Flavored rums
- Dark rum
- Spiced rum
- Reposado tequila
- Mezcal
- Rye whiskey
- Islay (*peated*) whisky
- Campari
- Orange liqueur
- Peach schnapps
- Blue curacao
- Coffee liqueur

# Ingredients

## Overview

Mixing ingredients such as juices, sweeteners, sodas, and bitters provide cocktails with distinctive flavor profiles.

## Ice

- Plenty of standard ice for shaking
- Oversized ice cubes for serving

## Juices

- Fresh citrus
- Pineapple juice
- Cranberry juice cocktail
- Fruit nectars (peach, mango, guava)



## Sweeteners

- Simple syrup (1 part sugar 1 part water)
- Honey syrup (2 part honey 1 part water)
- Agave syrup
- Grenadine (pomegranate flavored **red** syrup)
- Orgeat syrup (almond flavored syrup)
- Cocktail syrups (*Liber & Co* has an excellent line of craft cocktail syrups)

## Sodas

- Club soda
- Flavored seltzers
- Ginger beer (common in mules)

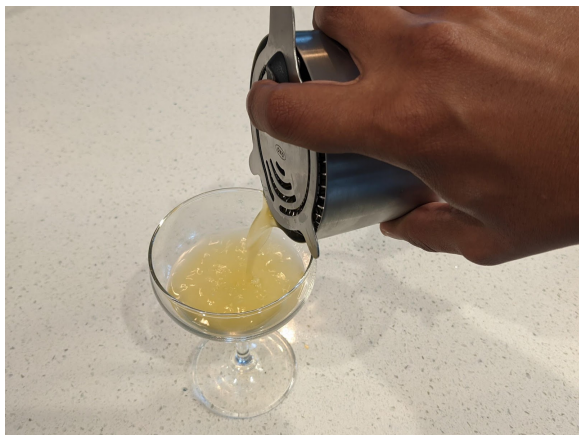
## Garnishes

- Queen olives
- Maraschino cherries
- Fresh citrus slices or peels

## Bitters

- Angostura bitters
- Fee Brothers orange bitters
- Peychaud's bitters

# Preparation



## Overview

Cocktail recipes typically specify a preparation method to mix and/or chill the ingredients. The preparation method impacts the texture and dilution of the drink.

## Serve Neat

*Serve neat* means a straight pour of liquor in a glass without a mixer or ice.

## Shake

Cocktails with citrus ingredients are typically shaken with ice in a cocktail shaker to chill the ingredients and aerate the citrus.

## Stir

Cocktails that only consist of spirits are typically stirred in a large mixing glass filled with ice.

## Blend

Frozen tropical drinks such as the piña colada are typically mixed in a blender with ice.

## Build In the Glass

*Build in the glass* means mixing the ingredients directly in the serving glass.

## RECIPES

# Classic Margarita



## Ingredients

- 2 oz (60 ml) blanco or reposado tequila
- 0.5 oz (15 ml) orange liqueur
- 1 oz (30 ml) lime juice
- 0.75 oz (22 ml) simple syrup

## Preparation

1. **Combine** the tequila, orange liqueur, lime and syrup in a cocktail shaker filled with ice
2. **Shake** vigorously until the drink is chilled
3. **Strain** into a chilled margarita or rocks glass
4. **Garnish** with a slice of lime

## Tips

Tequila comes in three varieties: blanco, reposado & añejo. **Blanco** tequila is unaged and has a stronger vegetal flavor. **Reposado** is aged in barrels which mellows the vegetal flavor and adds oak flavors imparting a more complex flavor profile. Save añejo for sipping.

Avoid liquids and powdered margarita mixes. They contain ingredients that you don't need. Just squeeze a **fresh lime**.

## Alternatives

Use **agave syrup** instead of simple syrup. Agave syrup is sweeter than standard simple syrup so use less when substituting.

## RECIPES

# Whiskey Sour

*This is a custom cocktail I created for a friend who loves peaches.*



## Ingredients

- 2 oz (60 ml) bourbon (or scotch) whisky
- 0.75oz (22 ml) fresh lemon juice
- 0.5 oz (30 ml) simple syrup
- 0.5 oz (30 ml) egg white
- Maraschino cherry OR Angostura bitters

## Preparation

1. **Combine** the whiskey, lemon juice, simple syrup and egg white in a cocktail shaker
2. **Shake** vigorously without ice until ingredients are combined
3. **Add ice and shake** vigorously until the drink is chilled
4. **Strain** into a rocks glass over a large ice cube
5. **Garnish** with a maraschino cherry OR add a few drops of Angostura bitters

## Tips

Egg whites are not required but really make this cocktail shine. Egg whites add a velvety texture and a foam top.

## Alternatives

Serve in a chilled coupe glass without ice for a more elegant presentation.



## RECIPES

# Triple Peach Daiquiri

*This is a custom cocktail I created for a friend who loves peaches.*



## Ingredients

- 2 oz (60 ml) peach rum
- 0.5 oz (15 ml) peach schnapps
- 0.5 oz (15 ml) peach syrup
- 0.5 oz (15 ml) fresh lime juice

## Preparation

1. **Combine** the rum, schnapps, syrup and lime in a cocktail shaker filled with ice
2. **Shake** vigorously until the drink is chilled (about 12 sec)
3. **Strain** into a chilled martini glass
4. **Garnish** with a twist of lime

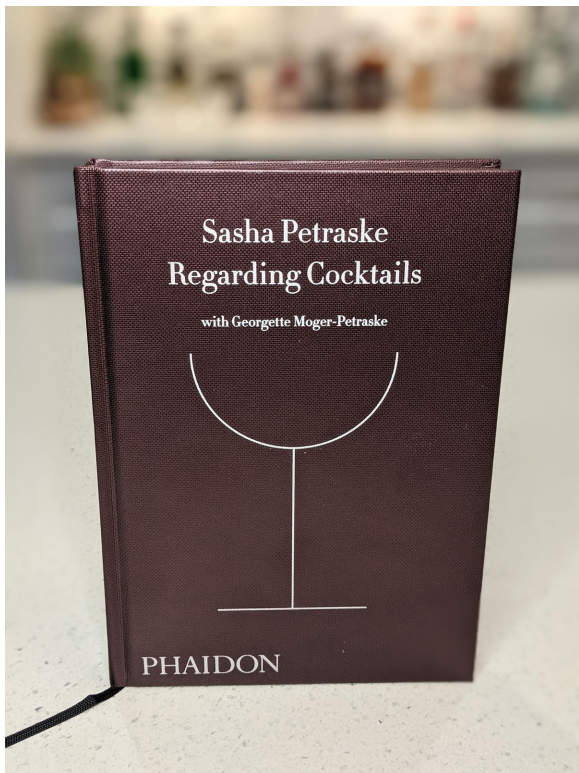
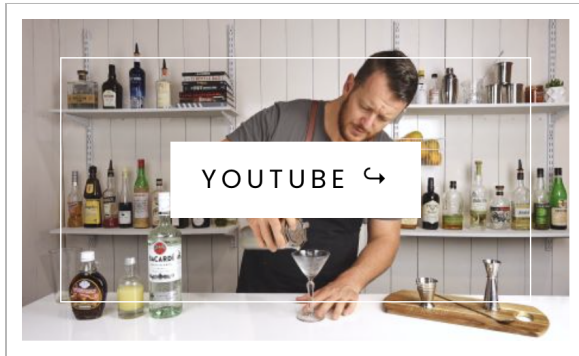
## Tips

To chill a martini glass fill it with ice cubes and water before you begin preparing the drink. Then dump the ice water prior to straining the mixed cocktail into the glass.

## Alternatives

For a lighter summer cocktail use serve in a highball glass filled with ice, top off with plain seltzer and lightly stir.

# More Information



## Google Search

Search for any cocktail by name (*negroni*) or ingredient (*mezcal cocktail*) and you will find many recipes.

## Youtube

There are many Youtube channels on cocktail preparation. *Steve the Bartender* is my favorite.

Steve the Bartender:

<https://stevethebartender.com.au/>

## Books

Regarding Cocktails:

<https://www.saveur.com/sasha-petraske-regarding-cocktails-book/>

Spirited: Cocktails from Around the World:

<https://www.phaidon.com/store/food-cook/spirited-9781838661618/>

## Cocktail Bars

Visit cocktail bars and take photos of their cocktail menus. These are some of the best resources for learning about liquors and mixing ingredients that are new to you.