

BAR BASICS

Equipment

THE RIGHT TOOLS make mixing drinks easier, but some tasks simply can't be done without the right gizmo.

BOSTON SHAKER: Two-piece set comprised of a mixing glass and a slightly larger metal container that acts as a cover for the mixing glass for shaking cocktails. The mixing glass can be used alone for stirring drinks that aren't shaken.

BAR SPOON: Long-handled, shallow spoon with a twisted handle, used for stirring drinks.

HAWTHORNE STRAINER: Perforated metal top for the metal half of a Boston shaker, held in place by a wire coil. Serves as a strainer.

JULEP STRAINER: Perforated, spoon-shaped strainer used in conjunction with a mixing glass.

COCKTAIL SHAKER: Metal pitcher with a tight-fitting lid, under which sits a strainer. While styles vary widely, the popular retro-style pitcher has a handle as well as a spout that's sealed with a twist-off cap.

ELECTRIC BLENDER: Absolutely necessary to make frozen drinks, puree fruit, and even crush ice for certain recipes.

CUTTING BOARD: Either wood or plastic, it is used to cut fruit upon for garnishes.

PARING KNIFE: Small, sharp knife to prepare fruit for garnishes.

MUDDLER: Looks like a wooden pestle, the flat end of which is used to crush and combine ingredients in a serving glass or mixing glass.

GRATER: Useful for zesting fruit or grating nutmeg.

BOTTLE OPENER: Essential for opening bottles that aren't twist-off.

CHURCH KEY: Usually metal, it is pointed at one end to punch holes in the tops of cans, while the other end is used to open bottles.

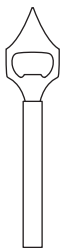
CORKSCREW: There are a myriad of styles from which to choose. Professionals use the "waiter's corkscrew," which looks like a pen-knife, the "screw-pull," or the "rabbit corkscrew." The "winged corkscrew," found in most homes, is considered easiest to use but often destroys the cork.

CITRUS REAMER: Essential for juicing fruit, it comes in two styles. The strainer bowl style has the pointed cone on top, or there is the wooden handle style with the cone attached, which must be used with a strainer.

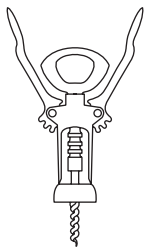
JIGGER: Essential for precise measuring, it typically has two cone-shaped metal cups conjoined at the narrow end—each side representing a quantity of ounces (quarter, half, whole, etc.), fractionalized by lines etched in the metal.

ICE BUCKET WITH SCOOP AND TONGS: A bar without ice is like a car without gas. Use the scoop—never the glass—to gather ice in a mixing glass or shaker and tongs to add single cubes to a prepared drink.

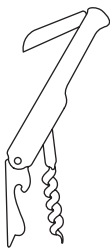
MISCELLANEOUS ACCOUTREMENTS: Sipsticks or stirrers, straws, cocktail napkins, coasters, and cocktail picks.



Can and
bottle
opener



Easy-to-use
corkscrew



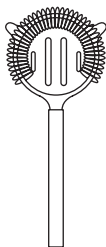
Waiter's
corkscrew



Small, sharp
stainless
steel paring
knife for
cutting fruit
or for
shearing
off rind



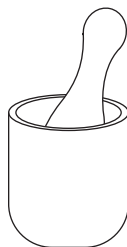
Glass
stirring rod
or long
spoon



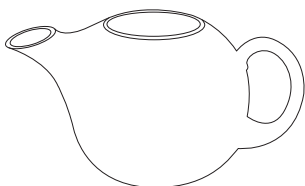
Coil-rimmed
bar strainer



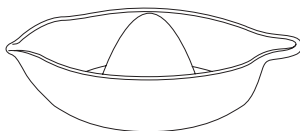
Tall, heavy-
duty mixing
glass or
shaker



Wooden
muddler or
the back
of a large
wooden
spoon for
mashing
herbs, fruit,
etc.



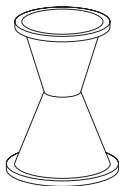
Large pitcher



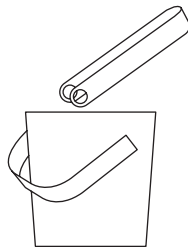
Fruit juice extractor



Set of
measuring
spoons



Jigger measure
with easy-to-read
fractional
measures



Ice bucket
and ice tongs

Glassware

CLEAN, POLISHED GLASSES show off good drinks to great advantage. The best glasses should be thin-lipped, transparent, and sound off in high registers when "pinged." In practice, these five glasses could be used to make most of the mixed drinks and cocktails found in this book:

COCKTAIL GLASS (also known as martini glass): Typically 4 to 8 ounces, but lately much larger.

COLLINS GLASS: Tall and narrow, typically 8 to 12 ounces.

HIGHBALL GLASS: Shorter Collins glass, typically 8 to 10 ounces.

HURRICANE GLASS: Short-stem, hourglass-shaped, typically 14 to 20 ounces.

OLD-FASHIONED GLASS: Wide and squat, typically 6 to 8 ounces.

A complete inventory of glassware, however, would include the following:

BEER MUG

BEER/PILSNER GLASS

BRANDY SNIFTER

CHAMPAGNE COUPE

CHAMPAGNE FLUTE

CORDIAL OR PONY GLASS

IRISH COFFEE GLASS

PARFAIT GLASS

POUSSE CAFÉ GLASS

RED WINE GLASS

SHERRY GLASS

SHOT GLASS

SOUR GLASS

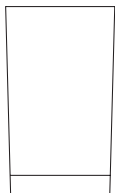
WHITE WINE GLASS



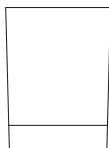
Collins



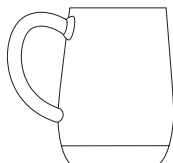
Shot



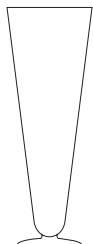
Highball



Old-Fashioned



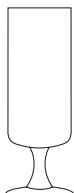
Beer Mug



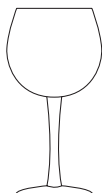
Beer/
Pilsner



Irish
Coffee



Pousse
Café



Red Wine



White
Wine



Sherry



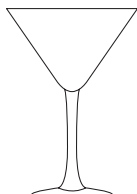
Champagne
Flute



Champagne
Coupe



Brandy
Snifter



Cocktail



Cordial
or Pony



Sour



Parfait



Hurricane

Taking Stock

NOBODY EVER SAID stocking a home bar is easy or inexpensive, which is probably why so few people bother to do it. However, if you're above the fray, feeling inspired by this book, and make the reasonable rationalization about the money you'll spend stocking your bar versus the money you'll save on buying drinks at bars, here's what you'll need to do it right:

BITTERS

Angostura Bitters
Peychaud's Bitters
Orange Bitters

FRUIT JUICES

Lime Juice
Lemon Juice
Cranberry Juice
Pineapple Juice
Other Juices and Nectars

SAVORY INGREDIENTS

Tomato Juice
Clam Juice
Horseradish
Hot Sauces
Worcestershire Sauce

SWEETENING INGREDIENTS

Simple Syrup (Equal parts water and granulated sugar, heated over a flame, and then cooled and stored in refrigerator until needed. Keeps indefinitely refrigerated in a scrupulously clean container.)
Superfine Sugar

Granulated Sugar
Coconut Cream
Various Fruit Syrups
(Orgeat, Elderflower)
Grenadine

DAIRY/EGG INGREDIENTS

Milk
Cream (Heavy, Half-and-Half)
Butter
Eggs

SODAS

Seltzer/Club Soda
Quinine/Tonic Water
Various: Cola, Lemon-lime, etc.

GARNISHES

Lemon Wedges
Lime Wedges
Assorted Fruit Wheels
Pineapple Chunks
Maraschino Cherries
Olives
Celery
Fresh Herbs (Mint, Basil, etc.)

Techniques

CHILLING GLASSWARE

Always chill before you fill—even your cocktail shaker before mixing the drink. There are two ways to make a cocktail glass cold:

1. Put the glasses in the refrigerator or freezer a couple of hours before using them.
2. Fill the glasses with ice and water, stir, then discard when drink is ready.

FLAMING LIQUORS

The secret of setting brandy (or other high-alcohol spirits) aflame is first to warm it and its glass until almost hot. You can warm a glass by holding it by its stem above the flame or electric coil on your stove until the glass feels warm. (Avoid touching the glass to the flame or coil, which could char or crack it.)

Next, heat some brandy in a saucepan above the flame (or in a cooking pan). When the brandy is hot, ignite it with a match. If it's hot enough, it will flame instantly. Pour the flaming liquid carefully into the other brandy you want flamed. If all the liquid is warm enough, it will ignite.

Warning: Flames can shoot high suddenly. Look up and be sure there's nothing "en route" that can ignite. That includes your hair. Have an open box of baking soda handy in case of accidents. Pour it over flames to extinguish them. Use pot holders to protect your hands from the hot glass, spoon, or pan.

FLOATING LIQUEURS

Creating a rainbow effect in a glass with different colored cordials requires a special pouring technique. Simply pour each liqueur slowly over an inverted teaspoon (rounded side up) into a glass: Start with the heaviest liqueur first. (Recipes will give proper order.) Pour slowly. The rounded surface of the spoon will spread each liqueur over the one beneath without mixing them. You can accomplish the same trick using a glass rod. Pour slowly down the rod.

CHOOSING FRUIT AND FRUIT JUICES

Whenever possible, use only *fresh* fruit. Wash the outside peel before using. Fruit can be cut in wedges or in slices. If slices are used, they should be cut about one-quarter-inch thick and slit toward the center to fix the slice on the rim of the glass. Make sure garnishes are fresh and cold.

When mixing drinks containing fruit juices, always pour the liquor last. Squeeze and strain fruit juices just before using to ensure freshness and good taste. Avoid artificial, concentrated substitutes.

When recipes call for a twist of lemon peel, rub a narrow strip or peel around the rim of the glass to deposit the oil on it. Then twist the peel so that the oil (usually one small drop) drops into the drink. Then drop in the peel. The lemon oil gives added character to the cocktail, which many prefer.

MUDDLING FRUIT AND HERBS

Muddling is a simple mashing technique for grinding fruit and herbs, such as mint, smooth in the bottom of a glass. You can buy a wooden muddler in a bar supply store; they typically range from six to ten inches long, flattened on one end (the muddling end) and rounded on the other (the handle). When muddling pulpy or fibrous fruit, you might want to pass the liquid through a julep strainer before serving.

RIMMING A GLASS

This technique separates the pros from the amateurs. Into a saucer or a small bowl pour kosher salt—never use iodized salt—or sugar, depending on the drink. Using a wedge of fresh lemon or lime, carefully wet only the outside rim of the cocktail glass. Then, holding the glass sideways, dab the rim into the salt while slowly turning the glass, until the entire rim is covered. Finally, hold the glass over the sink and tap the glass gently against your free hand to knock off any excess salt. The effect is a delicately salted rim that looks almost frosted.

ROLLING DRINKS

To prevent drinks that call for thick juices or fruit purees from foaming, roll them instead of shaking. Rolling is the act of pouring the drink—a Bloody Mary, for example—back and forth between two shaker glasses. After rolling the drink a half-dozen times, it should be completely incorporated and ready to be strained.

SHAKING

As a rule of thumb, shake any drink made with juices, sugar, or cream.

Assemble

Assemble the ingredients in the glass part of the Boston shaker, adding the fresh juice first *before* the ice, then the dashes, modifiers, and the base spirit, followed by the ice. On the other hand, with drinks using only spirits, add the ice first, then the spirits.

Seal

Place the metal half of the Boston shaker over the glass while it's sitting on the bar. Holding the glass firmly, clap the upturned end of the metal half twice with the heel of your free hand to form a seal. (To test the seal, lift the shaker by the metal top slightly off the bar to see if it holds; if not, do it again or replace one of the parts.)

Flip, Then Shake

Turn the conjoined shakers over so that the glass is on top and the metal half rests on the bar. Grasp the shakers with the metal half sitting securely in the palm of one hand and the other hand wrapped securely over the top of the glass half, then shake hard with the glass half of the set on top. (In case the seal breaks, the liquid stays in the bigger metal half.) Shake vigorously, rendering the drink effervescent.

Break It Up

After shaking, clasp one hand around the equator of the conjoined shakers and then, using the heel of your other hand, hit the top rim of the metal shaker bluntly to break the seal. If it doesn't work the first time, rotate the shakers slightly and try again.

Strain and Pour

If you're the least bit theatrical, this is the time for it. Just remember: Always use the Hawthorne strainer (spring-form) with the metal part of the set, and the Julep strainer (holes) with the glass half. (See Straining, below.)

STIRRING

While you can prepare stirred drinks like Negronis, Martinis, and Manhattans in any number of vessels, the glass part of the Boston shaker is considered best. After you've assembled your liquids and ice, hold the barspoon by the twisted shaft, between your thumb and first two fingers. Plunge the spoon end into the mixing glass and begin twirling the spoon back and forth between your fingers, while at the same time moving the spoon up and down in the glass. Do this for at least 30 seconds to completely chill the cocktail, while also allowing sufficient time for the ice to melt.

STRAINING FROM THE METAL SHAKER

Place the Hawthorne strainer on top, then put your forefinger and middle finger on top of the strainer while grabbing the shaker with your thumb, ring, and pinky fingers. Hold the shaker tightly and strain slowly at first to avoid splashing out of the glass. When straining into a cocktail glass, pour the liquid in a circular motion around the inside of the glass to help avoid spillage. As the pour slows toward the last ounce, draw your hand up high over the middle of the cocktail glass, emptying the last of the liquid with a snap of the shaker.

STRAINING FROM THE GLASS SHAKER

Place the Julep strainer over the top of the glass with the concave side facing up. Grab the glass toward the top with your thumb and three fingers, and then curl your forefinger over the handle of the strainer, holding it firmly in place. Strain following the directions above.

OPENING CHAMPAGNE OR SPARKLING WINE

When the bottle is well chilled, wrap it in a clean towel and undo the wire around the cork, holding the cork down with one hand while loosening the wire with the other—never letting go of the cork. Pointing the bottle away from people and priceless objects, grasp the bottle by the indentation on the bottom, and leveraging the pressure between both hands, slowly turn the bottle (not the cork!) until the cork comes free with a pop! Pour slowly into the center of the glass.

OPENING WINE

Cut the seal neatly around the neck with a sharp knife just below the top. Peel off, exposing the cork. Wipe off the cork and bottle lip. Insert the corkscrew and turn until the corkscrew is completely inside the cork. With a steady pull, remove the cork. If the cork crumbles or breaks, pour the wine through a tea strainer into another container for serving. The host or hostess should taste the wine to check its quality before offering it to guests.

HOW MANY DRINKS TO PLAN

Whether you're hosting an intimate dinner party or throwing a bash for a crowd, the buying guide charts in this section can make it easy for you to determine how much liquor and wine you'll need.

	FOR FOUR PEOPLE	FOR SIX PEOPLE	FOR TEN PEOPLE
LUNCH	6 cocktails/wine	10 cocktails/wine	15 cocktails/wine
	6 glasses wine with lunch	10 glasses wine with lunch	15 glasses wine with lunch
	4 liqueurs	6 liqueurs	10 liqueurs
COCKTAILS	8 cocktails <i>or</i>	12 cocktails <i>or</i>	20 cocktails <i>or</i>
	8 glasses wine first 2 hours	12 glasses wine first 2 hours	20 glasses wine first 2 hours
	6 drinks an hour thereafter	9 drinks an hour thereafter	15 drinks an hour thereafter
DINNER	8 cocktails/wine	12 cocktails/wine	20 cocktails/wine
	8 glasses wine with dinner	12 glasses wine with dinner	20 glasses wine with dinner
	4 liqueurs	6 liqueurs	10 liqueurs
	4 drinks an hour after dinner	6 drinks an hour after dinner	10 drinks an hour after dinner
EVENING	16 cocktails/wine	24 cocktails/wine	40 cocktails/wine

HOW MANY BOTTLES OF WINE FOR DINNER

Table Wines, Champagnes, Sparkling Wines
average 2 servings, 5 ounces each, per person

PEOPLE	4	6	8	10	12	20
750-ml	2	2+	3+	4	5	8
1.5-liter	1	1+	2	2	2+	4

Generally, bottle quantities recommended provide some small overages of wine from 10-ounces-per-guest formula; "+" indicates somewhat less formula and you may desire to have an additional bottle on hand.

HOW MANY DRINKS PER BOTTLE

Cocktails, Mixed Drinks
1.5-ounce liquor servings

Bottles	1	2	4	6	8	10	12
750-ml	16	33	67	101	135	169	203
Liter	22	45	90	135	180	225	270
1.5-liter	39	78	157	236	315	394	473

TABLE WINES, CHAMPAGNES, SPARKLING WINES

5-ounce wine servings

Bottles	1	2	4	6	8	10	12
750-ml	5	10	20	30	40	50	60
Liter	6	13	27	40	54	67	81
1.5-liter	10	20	40	60	81	101	121
3-liter	20	40	80	121	161	202	242
4-liter	27	54	108	162	216	270	324

Measures

Here are conversions for unusual measures typically found in nineteenth-century recipes:

Pony/Cordial	= 1 ounce
Pousse Café Glass	= 1.5 ounces
Cocktail Glass	= 2 ounces
Gill	= 4 ounces
Wine Glass	= 4 ounces
Small Tumbler	= 8 ounces
Large Tumbler	= 16 ounces

STANDARD BAR MEASUREMENTS (U.S.)

Pony	= 1 ounce
1 ounce	= 3 centiliters
Jigger, shot	= 1.5 ounces
Mixing Glass	= 16 ounces
Splash	= ½ ounce
6 drops	= 1 dash = ⅙ teaspoon

OTHER MEASURES

6 drops	= 1 dash
12 dashes	= 1 teaspoon
1 teaspoon	= ⅛ ounce
2 teaspoons	= ¼ ounce
1 tablespoon	= ½ ounce
2 tablespoons	= 1 ounce
¼ cup	= 2 ounces
½ cup	= 4 ounces
1 cup or ½ pint	= 8 ounces
2 cups or 1 pint	= 16 ounces
4 cups, 2 pints, or 1 quart	= 32 ounces

BOTTLE SIZE MEASURES

Split = 187 ml = 6.4 ounces

Half-Bottle = 375 ml = 12.7 ounces

Fifth = 750 ml = 25.4 ounces

Liter = 1000 ml = 33.8 ounces

Magnum = 1.5 liters = 2 wine bottles

Jeroboam = 3 liters = 4 wine bottles

Rehoboam = 6 wine bottles

Methuselah = 8 wine bottles

Salmanazar = 12 wine bottles

Balthazar = 16 wine bottles

Nebuchadnezzar = 20 wine bottles

Sovereign = 34 wine bottles

FRESH FRUIT EQUIVALENTS**APRICOTS**

8–12 fresh = 1 lb. or 3 cups of sliced

BANANAS

3 medium = 1 lb. fresh = 1½ cups of mashed

CANTALOUPE

1 whole 3-lb. cantaloupe yields 5 cups of cubed

CHERRIES

1 lb. fresh = 2⅓ cups pitted

GRAPEFRUITS

1 medium = 1 lb. fresh

JUNIPER BERRIES

4 berries = ½ tsp. crushed

KIWIS

5 medium = 2⅓ cups sliced

LEMONS

1 lb. = 4–6 medium lemons, yields 1 cup for juice

1 medium = 3 tbsps. juice

1 medium = 2–3 tsps. grated peel

MANGOES

1 large = 1 lb. = $1\frac{3}{4}$ cups diced

PASSION FRUITS

Approximately 3 = 2 ounces; 5–6 whole yields $\frac{1}{2}$ cup of pulp

PEACHES

3–4 medium yields 1 lb. or 2 cups pureed; 7–8 medium yields 1 quart or 4 cups pureed

RASPBERRIES

1 pint = $\frac{3}{4}$ lb.

STRAWBERRIES

12 large or 36 small = 1 pint or $\frac{2}{3}$ cups pureed

1 cup of whole = 1 cup pureed

20 oz. frozen = $2\frac{1}{4}$ cups pureed