

Lynnette Marrero



Ryan Chetiyawardana



Teach
Mixology



SHAKE WITH
CRACKED ICE
AND REMOVE



MEET YOUR INSTRUCTORS

LYNNETTE

Not too long ago, there was a quiet revolution happening among a handful of bars on the island of Manhattan. Bartenders who were well-versed in hundreds of bygone classic cocktails were slinging hundreds of them per night with fresh ingredients and precise skill, like master chefs at work behind a kitchen line. Lynnette Marrero found herself right in the middle of the craft cocktail renaissance and has since become one of the industry's pioneering leaders and mentors. She's led by example when it comes to the idea that women should be shaping cocktail culture: In 2011, Lynnette partnered with fellow New York bartender Ivy Mix to found Speed Rack, the nation's first and only all-female speed-bartending competition where all proceeds go toward breast cancer research and prevention.

Lynnette is a New Yorker of Puerto Rican descent—she refers to herself as a “Nuyorican”—and tenets of cocktail culture are mirrored in her heritage: the marriage of hospitality and family, the serendipitous inspiration of global culinary influences, and a social setting in which people come together to share ideas. These have become the fundamentals of Lynnette's style as a mixologist. These days she's working with Peruvian restaurants Llama Inn (Brooklyn) and Llama San (Greenwich Village) to create classic recipes that integrate international culinary influences. She draws from memory and new experiences in equal measure.

RYAN

Before you even try to say his last name out loud, just go ahead and call him Mr Lyan. A childhood nickname that followed Ryan into adulthood has since found its way into the names of Ryan's constantly evolving cocktail bars, including the storied White Lyan and the World's Best Bar–winning Dandelyan, both in London (the latter closed in 2019), as well as the more recent Super Lyan in Amsterdam and Silver Lyan in Washington, D.C. (Ryan's first venture on American soil). Growing up in the United Kingdom, Ryan delved into both the social and scientific side of cocktail bars and drew inspiration from his time spent studying both biology and the culinary arts.

While many bars follow a standard methodology of making everything to order in front of their guests, Ryan innovated ways to serve avant-garde cocktails in an approachable manner that emphasized sustainability, where much of the magic is done behind the scenes. To replicate the experience of Ryan's bars and to tackle his drinks, you'll have to remember that it's perfectly acceptable to toss out some of the textbook cocktail lessons you may already know and give in to your spontaneous imagination.

GET BEHIND THE BAR

BOOZE 101: CHOOSE THE SPIRITS YOU LOVE

Growing access to a wealth of diverse spirits means there are more choices than ever when it comes to stocking your home bar. But it also means it can be a headache to decide on spirits. A good place to start is with what you love. Whether you favor lighter spirits like vodka and gin or dark spirits like bourbon and brandy, rely on your preferred brand and begin to build out your bar from there.

Rounding out your bottle selection with some fortified wines, modifiers, and bitters will grant you great versatility when it comes to making a variety of cocktails that fit your palate.

Fortified Wines

Dry vermouth, sometimes referred to as French vermouth, is a style of aromatized white wine that has a distinctly crisp and floral character. Dry vermouth is produced by blending white wine with herbs and spices before adding brandy for fortification, and it's an essential building block of the classic Martini.

Sweet vermouth, sometimes referred to as Italian vermouth, is a style of aromatized wine that has a heavier mouthfeel and a more caramelized, fruity character than dry vermouth. It doesn't have to be made from red wine, although some producers insist on it. Sweet vermouth finds its home in countless classics like the Manhattan and Negroni, but it can also be enjoyed on its own with a bit of ice or soda.

Blanc vermouth is a happy medium between sweet and dry vermouth. It lacks the deep richness of sweet vermouth but isn't as crisp as dry vermouth. Try it in your spritz.

Americano vermouth, like Cocchi or Lillet, is an old style of vermouth that integrates the distinctly bitter element of cinchona into its botanical infusion. Think of it as a blanc vermouth with an edge.

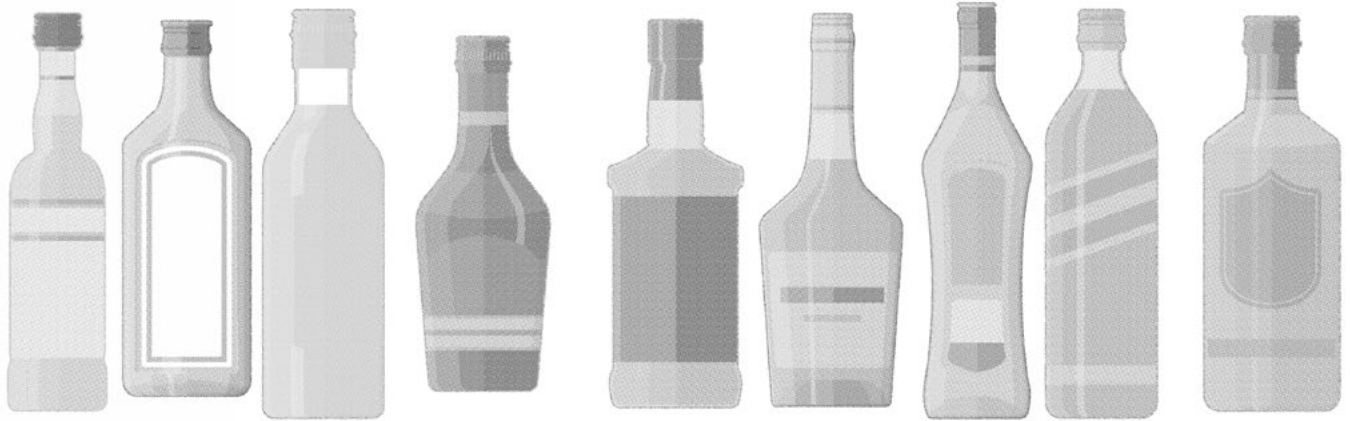
Sherry is a fortified wine produced in the southwest of Spain that's made from the Palomino, Muscat, or Pedro Ximénez grape. Sherry production is unique in that the winemaker intentionally exposes the wine to oxygen, which imparts a nutty and briny flavor profile. Before bottling, entire barrels are blended with portions of older wines. This is known as the solera method and is almost entirely exclusive to sherry. Sherry, like vermouth, is fortified with brandy and typically clocks in at around 15 to 18 percent alcohol by volume. Like any wine, it should be refrigerated but will retain its freshness about four times as long as a typical wine.

Storing Fortified Wines

Even though fortified wines stay fresh for longer than your average bottle of wine, they still require refrigeration to ensure they remain enjoyable throughout consumption. Most will maintain peak freshness for about a month when stored in the refrigerator. Higher alcohol-content fortified wines, like Port and Madeira, can be kept at room temperature. As a general rule, keep anything under 20 percent alcohol by volume in the refrigerator.

DID YOU KNOW?

Vermouth comes from the German word for "wormwood," a bitter herb that is also found in absinthe.



Modifiers

Modifiers is an umbrella term for the supportive building blocks that add layers of flavor to your cocktails. They range from complex botanical flavor bombs to straightforward sweetened liqueurs. To begin stocking a home bar, think about bottles that will allow you to make a wide variety of cocktails: Orange Curaçao, for example, enables you to make a Margarita, a Mai Tai, and a Corpse Reviver #2, just to name a few. If you are drawn to cocktails with more botanical character, look to herbal liqueurs such as Bénédictine, Chartreuse, and Galliano.

Bitters

Bitters are kind of like the salt and pepper of the cocktail world. They're essentially a concentrated tincture of alcohol, dried roots, citrus peels, and spices, and they're used to tease out certain notes in a spirit and lengthen the flavor profile in a cocktail. This results in a rounder and more complex drinking experience.

What is a dash?

Most bitters bottles come equipped with a "dasher top" that restricts the flow of liquid from the bottle. For home use, a dash can be considered a single squirt of liquid from the bottle. For more precise measurements, consider a dasher bottle: These teardrop-shaped bottles come equipped with a pointed top that has a smaller opening than a standard bitters bottle. A single dash from a dasher bottle equates to roughly three drops.

How to dash

With the palm of your dominant hand facing up, position the neck of the bitters or dasher bottle between your index and middle finger. To dash, swiftly flick your wrist over to turn the bottle upside down, ending the movement with a single dabbing motion. This allows you to control the number of dashes you're adding to a drink while ensuring no extra liquid dribbles out.

Tools of the Trade

You won't need to immediately go out and purchase every mixology gadget to begin making cocktails at home, but you'll find that some basic tools will prove themselves invaluable over time. Certain household items can mimic bar tools in a pinch, though investing in a collection of bar tools is like investing in a solid set of kitchen knives—they'll get the job done and last for a long time.

THE BASICS

Jiggers measuring 1 and 2 ounces and 3/4 and 1/2 ounces

Measuring cup, for batching large quantities of cocktails

Bar spoon

Shaker set, either metal-on-metal tins or cobbler (see below for more on selecting the best shakers)

Hawthorne strainer

Fine-mesh strainer

Mixing glass

Paring knife

Y-shaped vegetable peeler

SELECTING THE RIGHT SHAKER SET

Lynnette and Ryan both warn against using the ubiquitous Boston shaker, which utilizes a large metal tin over a pint glass. Aside from being prone to breakage, glass simply won't lock as tightly as metal and won't chill your drink as well. Using complementary metal tins solves all the problems that glass creates: It won't break, it isn't as heavy, and it will chill your cocktail with more consistency.

Cobbler shakers, favored by professional Japanese bartenders, are composed of three pieces that fit together to form a compact shaking vessel. One upside to a cobbler shaker is that it contains a built-in strainer, which renders the Hawthorne strainer obso-

lete. It also typically contains less interior space than a standard two-piece shaker set, which gives you a bit more control over how much you want to dilute your cocktail. Cobblers are great for drinks that benefit from extended hard shaking, but wrangling them in a way that feels comfortable can take some practice.

Sleek two-piece "Parisian" shakers offer an alternative to two-piece sets and cobblers, but they can be difficult to unlock and don't feature a built-in strainer. Consider these only when nothing else is available.

HOME HACKS: WHAT TO USE WHEN YOU DON'T HAVE YOUR BAR TOOLS

Jiggers	—————▶	Shot glass, measuring spoons (2 tbsp. = 1 oz.)
Bar spoon	—————▶	Chopstick, BBQ skewer, paintbrush
Shaker set	—————▶	Sports-drink bottle with a cap, mini portable 1-gallon cooler
Straine	—————▶	Tea strainer, chinois
Mixing glass	—————▶	Pint glass

HOW TO SHAKE

After building your drink into the large tin, add about 4 to 5 ice cubes and slide the smaller tin on top. Give the top of the shaker a firm tap with your palm, and you should hear a little hiss that indicates both parts of the shaker have sealed. If the shaker doesn't seal right away, set the base down on your workstation and tap the top of the shaker again with more pressure.

One of the most important things to keep in mind when shaking a cocktail is that you should treat your ice cubes like a single mass that you'll volley back and forth from one end of the shaker to the other. That's why cold, quality ice matters; wet, brittle ice will slosh around and counteract what the shaker allows you to do. When shaking with fresh ice, you'll be able to tell when your cocktail is ready by paying close attention to how the ice changes. You'll hear it break apart and feel its mass decrease.

When you're ready to pour your cocktail, set your shaker upright on your workstation with the larger tin on the bottom. Hold it firmly with both hands and place the palm of your dominant hand along the seam where both tins connect. You should be able to feel where the tins are closest together. This is where the "lock" happens when you close your shaker. Shaking increases the pressure inside the shaker, so the lock is likely tighter at this point. Slide your palm to the perpendicular end of the lock, and firmly push the top tin in the opposite direction. You should hear

a distinct "click" when your shaker unlocks. Some liquid might still be clinging to the sides of the smaller tin, so be sure to empty that out into the larger tin.

To pour, place a Hawthorne strainer on top of the shaker opening. You'll feel the spiral portion of the strainer rest somewhat loosely along the inside of the shaker. With your glass ready, grasp the shaker with your dominant hand and place your index finger on top of the Hawthorne strainer to keep it in place. Adding the slightest forward pressure on the strainer with your index finger will help keep larger solids from leaving the shaker. When the contents of the shaker appear just about emptied, swirl the shaker around and pour once more to ensure any remaining liquid is strained out.

To shake with a cobbler shaker, follow the same method for shaking with a two-piece shaker, considering the lid and cap as your second tin. Cobblers can take some time to get comfortable with. Since cobbler shakers have a round shape and contain less mass than two-piece shakers, you'll likely develop your own personal style when it comes to shaking. To unlock a cobbler shaker, remove only the cap piece, and pour the contents out while keeping a firm grip on the lid and body. As with two-piece shakers, swirling the cobbler around and pouring a second time ensures that you'll empty out as much liquid as possible.

Learn More: How to Choose Glassware

You don't necessarily have to buy the same glassware you see at world-class bars in order to make professional-quality cocktails at home. You may already have adequate glasses, or your friends and relatives may be sitting on entire punch sets that they never use. Vintage and thrift stores are also fantastic venues to seek out cheap and one-of-a-kind glassware that will make your drinks look and feel great.

When deciding which kind of glassware to serve a cocktail in, the most important factor to consider is volume. Follow this general guideline for glassware to avoid serving a drink in an oversize glass or using a glass that can't hold the full pour of a cocktail.

Glassware	Ounces	Common Cocktails
Rocks glass	8 to 10 oz.	Old Fashioned, Margarita, Negroni
Coupe	4 to 5 oz.	Martini, Daiquiri
Highball	10 to 12 oz. Mojito,	Tom Collins, Highball
Wine Glass	8 to 10 oz.	Spritz
Flute	8 to 10 oz.	French 75

Learn More: When to Serve a Drink Up vs. On the Rocks

Serving a drink up (chilled) or on the rocks (poured over ice) largely comes down to a matter of preference—with a few exceptions. Stirred and shaken cocktails come across differently when served (or not served) over ice. Ice is beneficial for keeping your drink cool as you enjoy it, but it will also dilute over time. If you prefer to emphasize the way a spirit warms up over time and thus transforms the character of a cocktail, experiment with serving a drink up. Some drinks, like the Mojito, simply don't work without being served on ice, but conundrums like those are just another potential avenue to innovate on your own.

Mojito
&
Whiskey
Smash

Before getting your hands on a mixing glass or shaker, it's useful to get familiar with cocktails that can be built and served in the same glass. Though muddled cocktails like the Mojito, Whiskey Smash, Caipirinha, and Mint Julep are historically rustic inventions, considerations like using a quality base spirit and sourcing fresh citrus, herbs, and ice go a long way toward turning old-world recipes into world-class cocktails.





Mojito

Mojitos have the power to conjure up vacation vibes even if there's a full-on blizzard outside. A Mojito made without much care can easily come across as a watered-down beach drink, but with a bit of finesse and technique, it becomes as elegant as any classic cocktail.

Ryan's Mojito harkens back to its roots as a tropical fix cobbled together with plenty of ice to fight the humid heat of the Cuban countryside. Other Mojito recipes may call for a liberal pour of soda water, which can result in an overly diluted drink that could compromise all of the dense aroma this recipe works to build. If you prefer a lighter serve, you can add a splash of soda water to the glass before crowning with ice.

INGREDIENTS	
8 to 10 fresh mint leaves, plus mint sprigs for garnish	25ml (1 oz.) fresh lime juice
15ml (.6 oz.) simple syrup (2:1)	60ml (2.4 oz.) white rum

Method

1. Separate the mint leaves from their stems, leaving the tops intact. Set the stems and tops aside.
2. Drop the leaves into the bottom of a highball glass. Combine the rest of the ingredients in the glass.
3. Stir lightly to combine the ingredients. Add crushed ice until the glass is about halfway full. Using a bar spoon, pull some of the mint up from the bottom of the glass while swizzling the liquid and ice. Be careful not to bruise or tear the mint; likewise, don't agitate the mix too vigorously. Top off the highball glass with plenty of crushed ice, and insert a straw.
4. Make a mint bouquet: Collect the stems and mint tops from step one and place them tightly in your palm. Lightly brush them with your opposite hand until they are upright and uniform. For extra aromatic effect, slap the mint bouquet against the back end of your opposite hand. Insert the bouquet in the ice next to the straw.

LEARN MORE: STORING MINT

Mint leaves are particularly hardy—even a few scraggly sprigs can quickly be revived into a beautiful mint bouquet. For day-of use, mint sprigs can be submerged top-down in a container of ice water. For long-term storage, place a moistened paper napkin over the mint and refrigerate in an airtight container.



Whiskey Smash

The Whiskey Smash can be described as a highly aromatic marriage between the rustic Mint Julep and a classic Whiskey Sour. While the Mint Julep gets all of its aromatic flavor from fresh mint muddled against the bottom of the glass it's served in, the Whiskey Smash benefits from the expressed oils of the lemon skins left inside the glass. It's an incredibly refreshing fix for hot summer days, and—bonus!—it requires very few tools.

Prepare lemon wedges by making an incision from the top to the bottom of a single lemon, slicing it in half. Along the same north to south line, cut each half into three slices. By cutting each slice in half perpendicularly, you will end up with quarters that are ready for muddling.

INGREDIENTS	
1 Lemon, quartered into about 6 pieces	8 fresh mint leaves, plus mint sprigs for garnish
60ml (2 oz.) bourbon	7.5ml (.25 oz.) simple syrup (1:1)

Method

1. Add the lemon wedges to a shaker. Using a muddler, press down on each wedge until the juices are released.
2. Separate the mint leaves from their stems, leaving the tops intact. Set the stems and tops aside. Add the mint leaves to the shaker. Gently muddle the mint leaves into the lemon slices.
3. Add the bourbon and simple syrup to the shaker, then add about 6 large ice cubes. Shake hard until you hear the ice start to break apart.
4. Pour all of the contents of the shaker into a rocks glass. Using a spoon or straw, push any large mint pieces to the bottom.
5. Garnish with a mint bouquet (see page 11). Place a straw into the glass alongside the mint.

LEARN MORE: WHISKEY STYLES

Your choice of whiskey in any cocktail can have a significant effect on the drink's flavor profile. Even within certain styles, individual expressions might feature characteristics of other styles or other spirits altogether. When shopping for a whiskey for cocktail use, pay close attention to how grain makeup, proof, and barrel aging might impact the outcome of your cocktails.

BOURBON

American whiskey containing at least 51 percent corn in its mash bill, or grain makeup. Bourbon must be aged in newly charred oak barrels if produced in the United States, which makes for a typically nutty flavor profile and a mellow, caramelized sweetness.

RYE

A whiskey containing at least 51 percent rye in its mash bill. Like bourbon, rye must be aged in newly charred oak barrels if produced in the United States. In general, rye is lighter-bodied than many other whiskeys and can easily be identified by its tingly spiciness.

IRISH WHISKEY

Whiskey produced from malt, grain, and barley that must be distilled, aged, and bottled in Ireland. The more muted, malt character of Irish whiskey shines most when the spirit is aged in less conventional vessels like sherry casks or rum casks.

SCOTCH WHISKEY

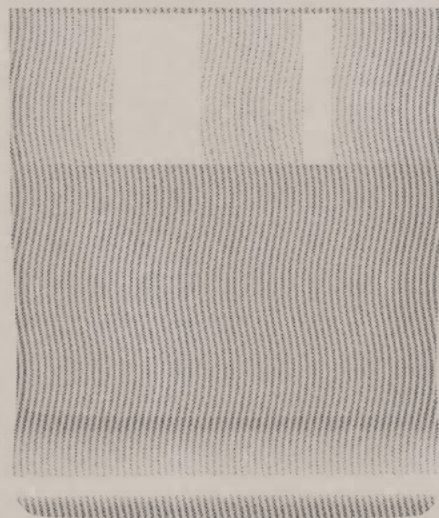
Similar rules apply to scotch as they do to Irish whiskey when it comes to denomination of origin. Scotch must be distilled, aged, and bottled in Scotland. Scotch receives its smoky character from peat, a dense moss that is lit on fire to dry out the malted barley used in distillation. A scotch that is particularly smoky can be described as "peaty." Unless a recipe calls for a certain scotch by producer or style, a blended scotch will be your best bet for most whiskey cocktails.

JAPANESE WHISKEY

Whiskey bottled in Japan but that isn't necessarily distilled or aged there. Some Japanese whiskeys draw immediate comparisons to scotch whiskey, while other producers are constantly evolving, harnessing the unique qualities of indigenous Japanese oak.

INTIMATE

*The
Old
Fashioned*





Fancy Free

The Fancy Free is a great example of what became known during 19th-century America as an “improved cocktail.” As bar patrons grew tired and unimpressed by mixologists embracing European liqueurs like Maraschino and Curaçao, many still wanted something that evoked the original whiskey cocktail, made the “old-fashioned” way. Improved cocktails were just the beginning of the cocktail renaissance, proving early on how the interplay between European and American spirits would become the crux of how cocktails were innovated into the 20th century.

INGREDIENTS	
60ml (2 oz.) high-proof bourbon	15ml (.5 oz.) Luxardo Maraschino Liqueur
2 dashes orange bitters	3 dashes Angostura Bitters
Lemon, orange, or grapefruit peel, for garnish (optional)	

Method

1. Combine all ingredients except for the orange peel in a mixing glass, and stir until well diluted.
2. Using a strainer, pour the contents into a rocks glass filled with ice or a single large ice cube.
3. Garnish with a flamed orange twist (see page 20).

LEARN MORE: HOW TO CUT THE PERFECT CITRUS PEEL

Hold the citrus fruit firmly in your nondominant hand between your index finger at the top and your thumb on the bottom. This allows you to peel a twist with reduced risk of the fruit slipping and sliding out of your hand. Using your dominant hand, take a Y-shaped vegetable peeler and begin peeling from the top of the fruit and work diagonally toward the bottom. Peeling straight down puts your thumb right in the path of the peeler and also results in a shorter twist; you want to peel more toward the center of your palm. You can also use a knife to carefully separate the skin from the fruit in the same manner, but be sure to cut away any excess pith in the peel, which will add bitterness to your drink.

MANICURING CITRUS PEELS

When a recipe calls for inserting a citrus peel into a drink, manicuring the peel makes for a cleaner, more refined presentation. To manicure a peel, place it flat on a cutting board and trim down the length of both long sides with a paring knife. As for the ends, feel free to experiment with different cut angles. Go minimal with a perpendicular cut, giving you a rectangle, or expressive with a 45-degree angle, giving you a parallelogram.

HOW TO EXPRESS CITRUS FROM A PEEL

Hold the citrus peel with your thumb and index finger, making sure the skin side of the peel is facing the finished drink. Hold it about 6 inches away from the drink and pinch the peel. You should see a spray of oil erupt from the surface of the fruit skin. If you want to emphasize the citrus oils further, rub the skin of the fruit along the lip of the glass. You can insert this same peel into the drink as a garnish.

HOW TO EXECUTE A FLAMED ORANGE TWIST

Use a paring knife to cut a thick coin off of the side of an orange. Light a match and hold the orange coin over your finished cocktail. Position the match in front of the peel, close enough to warm the skin of the orange. Pinch the coin to express the oil over the drink. You should see a quick burst of flames as you express the oils. Avoid using anything other than matches to light the citrus coin, as you might be inviting unwanted chemical flavors onto the surface of your drink.

LEARN MORE: WHAT'S THE DEAL WITH PROOF?

Proof signifies the alcohol content of a spirit. Most labels indicate the alcohol content with an alcohol-by-volume percentage. If a spirit's alcohol content is referred to in proof, simply divide that number in half to ascertain the alcohol by volume (so, 90 proof = 45 percent alcohol, and so on). Anything labeled "overproof" contains more than 50 percent alcohol by volume. Other terms like "Navy Strength" and "Barrel Proof" should be signs that you're well above the 50 percent threshold.

To get a sense of how the proof of a base spirit affects the outcome of a cocktail, try experimenting with a stirred cocktail made with a lower-proof spirit (around 80), then try the same cocktail with a higher-proof spirit of the same type. Proof is also an important factor to consider when deciding whether to put a cocktail on ice or serve it up. The higher-proof cocktail will keep its finesse and bite for a longer time.



Method

1. Make the Beeswax Bourbon: Protecting your work surface with a heat-proof base, fill a large pot with water. Place a water circulator in the pot and set it to 73°C (163°F). Fill a food-safe sous vide bag with the bourbon and beeswax pellets. Seal the bag with a vacuum sealer. (Do not use the vacuum function.) Place the bag in the water bath and make sure it's completely submerged. Agitate to mix the wax and bourbon. After 2 hours, remove the bag from the water bath and place it in the freezer for an hour to set. Remove the bag from the freezer. You should see that the beeswax has solidified into hard chunks. Using kitchen scissors, cut a small corner off of the bag. Strain the contents through a fine-mesh strainer into a resealable container. They will keep indefinitely.
2. Combine all cocktail ingredients except for the optional citrus peel in a resealable container or beeswax-lined bottle (see below). Pour about 60ml (2.4 oz.) of the mix into a chilled rocks glass. Garnish by expressing your choice of citrus peel (see page 20), and add a dash of absinthe if you prefer to do so.
3. Store whatever is left in the refrigerator; this drink keeps indefinitely.

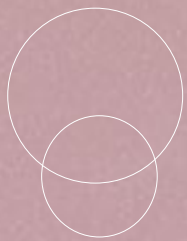
LINING A BOTTLE WITH BEESWAX

This task uses the same sous vide setup you used to make the Beeswax Bourbon infusion and puts it to use as a double boiler. Set your water circulator to 73°C (165°F). Fill a container (select one that you don't mind being permanently coated with wax) with about 50g (about 2 oz.) of beeswax, and carefully float it on top of the water until the beeswax turns to liquid. Take the container off of the water bath and set it on your workstation. Gently pour the wax into your glass bottle and rotate the bottle until the inside is coated with wax. Turn the bottle upside down so that any excess wax drips back into the container. Repeat this step until the entire bottle is coated. Allow to dry before filling with any liquid.

*Clara Bow,
Margari
Siesta,
&
Cosmopolitan*

ta,

Classic sours typically call for two parts of a spirit, along with one- to three-quarter parts each of sweetener and acid. Daisies, like the classic Margarita, use liqueurs as their main sweetener, while others use a combination of syrups and liqueurs to add further complexity to a drink without needlessly bulking up the recipe's ingredients list.





Margarita

The Margarita, despite its ubiquity as a Cinco de Mayo standby, has firm roots as a classic cocktail: *Margarita* translates to “daisy,” a vintage name for a sour that utilizes a liqueur as a sweetener. Margaritas can be extremely forgiving when it comes to adaptation; the grassy, herbaceous notes of agave spirits pair particularly well with herbs, citrus, and spicy peppers. Feel free to muddle in fresh ingredients or modifiers to your liking, keeping in mind that the fundamental key to a great sour is an interplay between sweet and sour that harmonizes with the base spirit.

INGREDIENTS	
Sea salt, for garnish	22.5ml (.75 oz.) fresh lime juice
30ml (1 oz.) orange liqueur, such as Cointreau	60ml (2 oz.) reposado tequila
Lime, for garnish	

Method

1. Prepare a rocks glass with ice and a salt rim.
2. Add the remaining ingredients except for the lime to a shaker. Add 4 to 5 ice cubes and shake vigorously.
3. Using a Hawthorne strainer and a fine-mesh strainer, pour the contents into the rocks glass.
4. Garnish with a lime wheel.

LEARN MORE: TEQUILA STYLES

BLANCO AND JOVEN

The unaged expression of tequila distilled from the blue Weber agave and hailing from one of five western states in Mexico. Look for bottles that are labeled “100% blue agave.” Bottles labeled “Joven” typically contain a small amount of aged tequila blended with unaged tequila. Blanco and Joven tequila are perfect candidates for Margaritas.

REPOSADO

Tequila that has been rested in American or European oak barrels for at least two months and up to a year. Reposado tequilas make for more dynamic, flavorful Margaritas.

AÑEJO AND EXTRA AÑEJO

Tequila aged in American or European oak barrels for at least a year. (Some producers introduce other barrels into the aging and blending process as well.) Rare extra añejo expressions are aged for at least three years. Añejo tequilas are best for sipping neat or as an alternative base spirit in recipes that call for brown spirits like whiskey.

HIGHLAND VS. LOWLAND

Like wine, agave spirits gain much of their character from the terroir, or environmental surroundings, in the region in which they’re produced. Highland tequilas, produced at higher elevation, display a soft sweetness and a floral aroma; lowland tequilas, produced in lower valley regions, have a more herbaceous character and a distinct earthy minerality.

DID YOU KNOW?

All tequila is actually mezcal. Mezcal broadly refers to all spirits produced from agave in Mexico, while tequila producers must abide by geographic restrictions and rigid government-mandated production requirements to earn the tequila distinction. Mezcal producers, on the other hand, can be found all over Mexico and may incorporate any number of wild agave species into their spirit. Mezcal's distinctive smokiness comes from a widely practiced tradition of cooking the agave hearts in the ground before distillation, while tequila production requires the agave hearts to be steamed.



Siesta

The Siesta was created by Katie Stipe, a longtime colleague of Lynnette's during her time at New York City's Flatiron Lounge. A play on the Hemingway Daiquiri, the Siesta doubles down on the bitter citrus notes of Campari and grapefruit, resulting in a complex and refreshing sour that will win over fans of Margaritas who are looking for something just slightly more challenging. Lynnette slightly tweaks Stipe's original specs for the cocktail, but the result is just as delicious.

INGREDIENTS	
15ml (.5 oz.) fresh lime juice	15ml (.5 oz.) fresh grapefruit juice
15ml (.5 oz.) simple syrup (1:1)	15ml (.5 oz.) Campari
45 ml (1.5 oz.) blanco tequila	Lime, for garnish

Method

1. Combine all ingredients except for the lime in a shaker.
2. Add 4 to 5 ice cubes and shake vigorously.
3. Using a Hawthorne strainer and a fine-mesh strainer, pour the contents into a coupe glass.
4. Garnish with a lime wheel.



Clara Bow

The Clara Bow is inspired by the New York Sour, an early 20th-century cocktail that features a float of red or port wine on top of a classic Whiskey Sour. Lynnette developed this cocktail alongside bartender Jim Kearns as an evocation of the speakeasies of the Prohibition era, back when bartenders resorted to using a combination of whatever sweeteners were on hand to mask the taste of spirits with questionable quality. While Lynnette recommends reaching for a bourbon with a high rye content for the Clara Bow, feel free to go all out and use a rye whiskey as an alternative base spirit.

INGREDIENTS FOR THE GRENADINE	
450ml (16 oz.) pomegranate juice	225ml (8 oz.) demerara sugar
3 to 4 orange peels	

INGREDIENTS FOR THE COCKTAIL	
15ml (.5 oz.) Grenadine	5 to 6 mint leaves, plus a mint sprig for garnish
15ml (.5 oz.) St. Germain Elderflower Liqueur	22.5ml (.75 oz.) fresh lemon juice
45ml (1.5 oz.) bourbon	

Method

1. Make the Grenadine: Combine pomegranate juice and demerara sugar in a saucepan and place over medium-high heat. Stir until the sugar is completely dissolved, about 5 minutes, and set the pan aside to cool. Express the oil from the citrus zests into the pan, and drop the peels into the liquid. Once cool, remove the peels from the liquid and store the Grenadine in an airtight container in the refrigerator for up to 1 month.
2. Combine all cocktail ingredients except for the mint sprig in a shaker.
3. Add 4 to 5 ice cubes and shake vigorously.
4. Using a Hawthorne strainer and a fine-mesh strainer, pour the contents into a coupe glass.
5. Garnish with a mint sprig.



Cosmopolitan

Inspired by the Bay Leaf Cosmo served at White Lyan, Ryan's Cosmopolitan forgoes the ubiquitous orange liqueur and replaces it with a homemade citrus sugar that gets an aromatic boost from bay leaves.

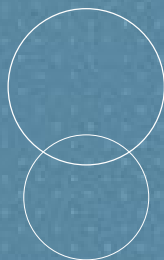
INGREDIENTS FOR THE RICH CITRUS SYRUP	
300g filtered water	600g sugar
Lengthy peel of pink grapefruit, trimmed of any white pith	2 dried bay leaves

INGREDIENTS FOR THE COCKTAIL	
40ml (1.6 oz.) citrus vodka	10ml (.4 oz.) fresh lime juice
1 10ml (.4 oz.) dry vermouth	15ml (.6 oz.) rich citrus syrup (2:1)
20ml (.8 oz.) unsweetened cranberry juice	Orange peel, for garnish

Method

1. Make the rich citrus syrup: Fill a saucepan with water and set over medium heat until the water comes to a soft boil. Add the sugar and remove the pan from the heat. Stir vigorously to combine without allowing the sugar to stick to the bottom of the pan. Add the grapefruit peel and bay leaves, and continue stirring until the sugar is completely dissolved, about 3 minutes. Remove the mixture from the heat and let cool. Once cool, use a fine-mesh strainer to strain the syrup into an airtight container. Store in the refrigerator for up to 1 month.
2. Combine all cocktail ingredients except for the orange peel in a shaker.
3. Fill the shaker entirely with large ice cubes and shake vigorously.
4. Using a Hawthorne strainer and a fine-mesh strainer, pour the contents into a chilled coupe glass.
5. Garnish with a flamed orange twist (see page 20).

Panacea,
Pisco Sours
&
Morning Glos

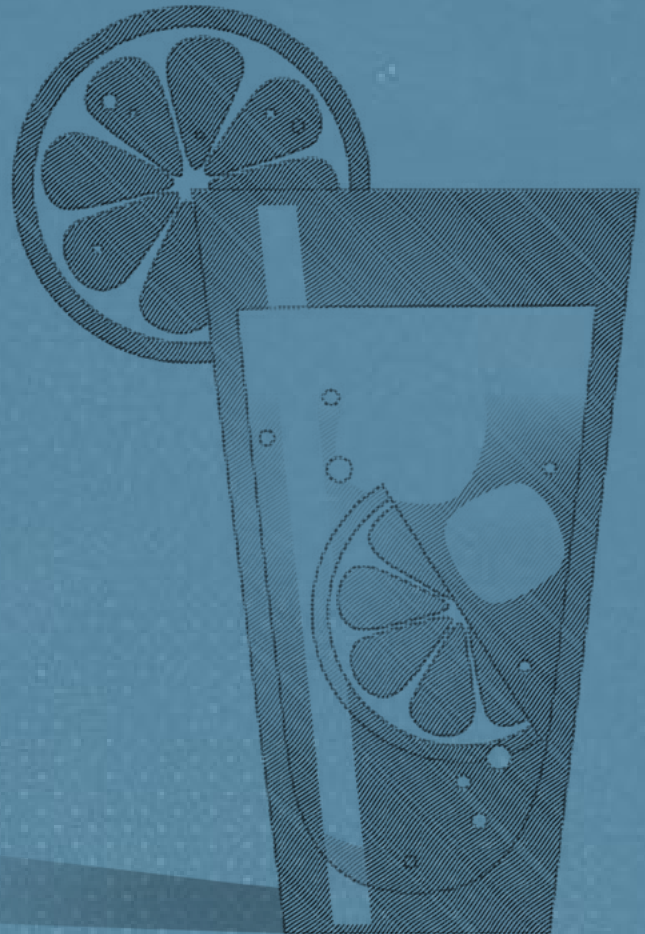


WHITE SOURS

Egg whites add a frothy, velvety texture to sours. Sours are not the only drinks in the cocktail canon to utilize eggs, but they're undoubtedly the most ubiquitous. When shopping for eggs, look for the freshest available and choose organic when possible.

ur,

ry Fizz





LEARN MORE: HOW TO USE AN EGG WHITE IN A SOUR

Fresh eggs lend a velvety texture to a sour and also work to draw out and lengthen some of the drink's core flavors. To prepare a single egg white, crack a fresh egg on the side of a shaker tin and separate the yolk by pouring the yolk into one half of the eggshell and then the other. Continue this process until the yolk and white are completely separated. (An egg separator, a tool sold at culinary specialty stores, can also be used to separate the yolk.) When making more than one sour, you can prepare your egg whites ahead of time by separating several eggs and storing the whites in a container. An extra but worthwhile step to ensure a consistent texture for each of your drinks is flash-blending the whites before service: Use an immersion blender to blend your egg whites for several seconds until their texture is homogenous. This extra step also allows you to measure the egg whites with increased precision since the blender breaks down the egg proteins and makes them easier to handle.





Morning Glory Fizz

In this recipe, the fizz takes a sour format and is lengthened with soda water. The Morning Glory Fizz uses the typical fizz format and introduces chickpea water, also known as aquafaba, a vegan alternative to egg whites that mimics their silky texture. A highball is the ideal glass for a fizz because of its increased volume.

INGREDIENTS	
22.5ml (.75 oz.) fresh lemon juice	22.5ml (.75 oz.) simple syrup (1:1)
22.5ml (.75 oz.) aquafaba	60ml (2 oz.) blended scotch
3 dashes absinthe	Soda water
Lemon peel, for garnish	

Method

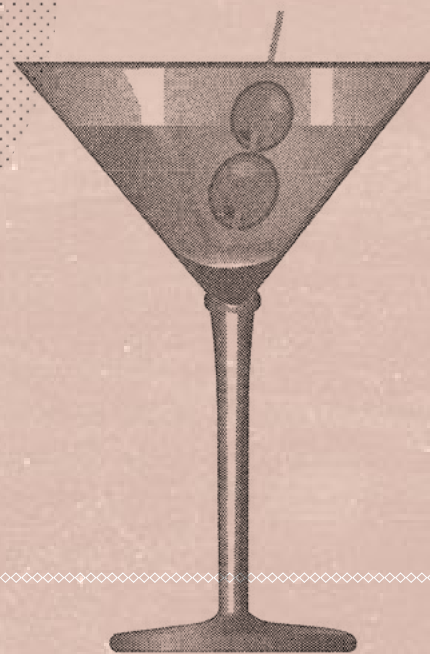
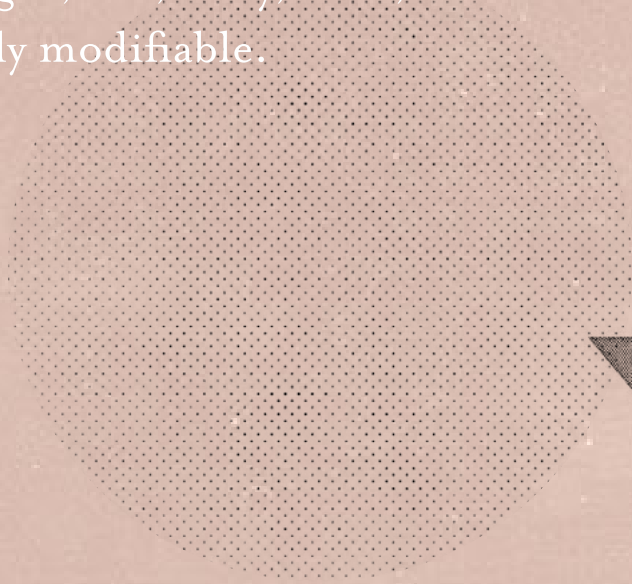
1. Combine all ingredients except for the absinthe, soda water, and lemon peel in a shaker.
2. Lock the shaker and dry-shake for several seconds.
3. Unlock the shaker and add about 4 to 5 ice cubes, then lock the shaker once more. Shake vigorously.
4. Rinse a highball glass with absinthe: Add the absinthe to the highball glass, along with a few ice cubes. Stir, whirl, or slosh the ice cubes around in order to dilute the absinthe. Dump the ice cubes into the sink.
5. Using a Hawthorne strainer and a fine-mesh strainer, pour the contents of the shaker into the absinthe-rinsed highball glass.
6. Pour a few ounces of soda water into the shaker, then pour the soda into the highball glass using a Hawthorne strainer.
7. Garnish with a manicured lemon twist (see page 20).

LEARN MORE: AQUAFABA AND VEGAN COCKTAILS

To prepare your own aquafaba, strain the liquid from a can of cooked chickpeas and reserve the chickpeas for another use. Use an equivalent amount of aquafaba to egg white as a substitution in any recipe. Be aware, however, that not all spirits are vegan; since fermentation often happens in an open environment, very few distillers can guarantee that insects don't become volunteers in the fermentation process.

The
Martini,
Vesper,
&
Martínez

The Martini has had an unfortunate journey of being reimagined and redefined until anything that can fit into an oversize V-shaped glass is called a Martini. What we now refer to as a classic Martini is in fact a reinterpretation of an even older cocktail called the Martinez. While the original Martini craze was sprung by Western bartenders' fascination with European vermouth, the drink's enduring legacy lies in exactly where it got out of control: Everyone has their own preference when it comes to how they enjoy one. Vodka, gin, wet, dirty, twist, olives—the Martini is endlessly modifiable.





Vodka Martini

Most bartenders will warn against pulling a James Bond and shaking a Martini. It's true that vigorous shaking will completely obliterate the delicate, oily texture that a perfectly stirred Martini can create. But even so, shaken is still the preference of many Martini drinkers.

Shaking a cocktail allows the liquid to reach a much colder temperature than what is attainable by stirring it in a mixing glass. The frosty, crisp feel of a super-cold Martini likely explains the shaken Martini drinker's preference. Ryan's Vodka Martini offers an alternative that mitigates any downsides of a shaken drink by pre-diluting the vodka and chilling it in the freezer. The result is an ice cold, lush Martini that can truly work as a showcase for quality vodka.

INGREDIENTS	
750ml (30 oz.) vodka	150ml (6 oz.) filtered water
Lemon peel, for garnish	

Method

1. Pour 250ml (10 oz.) of vodka from a 1-litre bottle. Set aside for later use.
2. Add the filtered water to the partially emptied vodka bottle. Store in the freezer until ready to serve.
3. Remove the bottle from the freezer and pour the contents into a Martini glass.
4. Garnish with an expressed lemon twist (see page 20).



LEARN MORE: DIFFERENT GINS AND WHEN TO USE THEM

LONDON DRY

London Dry Gin doesn't necessarily have to originate in England, but it is where the style originated. Juniper is typically the most immediately detectable botanical component of a London Dry Gin, with citrus, angelica root, and coriander rounding out the back end. Most London Dry Gin producers bottle their gin at a high proof, making the spirit very versatile for both shaken and stirred cocktails.

PLYMOUTH

When looking for the mellow cousin to London Dry Gin, reach for Plymouth. Produced in the South of England and bottled at a lower proof, this gin is distinctly less juniper-forward than London Dry. Plymouth makes for a silky and subtle Martini, with earthy spice notes and a light salinity. Note that Plymouth does produce a Navy Strength gin—clocking in at 57 percent alcohol by volume, it is more akin to a London Dry in character and application.

OLD TOM

An older style of gin that has a rich, malty mouthfeel and a distinct citrusy sweetness. Old Tom is sometimes aged in barrels, making it wonderful for shaken cocktails like a classic Tom Collins, but it also holds its own in stirred cocktails like the classic Martinez.

WORLD GIN

New expressions of gin are appearing all over the globe seemingly every day, from Spain to Japan, Brazil to the United States. Freed from the traditional botanical trappings of the London Dry style, many contemporary gin producers craft their spirits as direct reflections of their geography, incorporating local roots and botanicals. To explore how best to use more niche gins, try using them in a Martini first, then move on to more complex cocktails like a Negroni.



Vesper

The Vesper is perhaps best known as James Bond's *original* cocktail of choice. Here vodka acts as a bridge between the botanical components of gin and the slightly bitter, herbaceous character of Cocchi Americano. You can also substitute a blanc vermouth in this recipe, but avoid using a traditional French dry vermouth since it won't achieve quite the same effect. The Vesper is a great way to challenge drinkers whose tastes exclusively lean toward gin or vodka Martinis.

INGREDIENTS	
60mL (2 oz.) London Dry Gin	22.5mL (.75 oz.) vodka
22.5mL (.75 oz.) Cocchi Americano	1 dash orange bitters
Lemon peel, for garnish	

Method

1. Combine all ingredients except for the lemon peel in a mixing glass.
2. Add 4 to 5 ice cubes, and stir for about 30 seconds.
3. Strain into a chilled coupe glass.
4. Garnish with a manicured lemon twist (see page 20).



Martinez

The Martinez may lurk in the shadows as the predecessor to the Martini, but it's distinct enough to warrant its own spotlight in the classic cocktail canon. You might describe it to guests as a cross between a Manhattan and a classic Martini, and using a heavy-bodied Old Tom Gin or the malty Dutch spirit Genever might inspire a change of heart from drinkers who have sworn off gin cocktails altogether. Even when made with a London Dry Gin, the Martinez expresses a deft balancing act of making heavier ingredients work in harmony rather than against one another to produce something that can rival the elegance of a classic Martini.

INGREDIENTS	
60ml (2 oz.) London Dry Gin	30ml (1 oz.) sweet vermouth
7.5ml (.25 oz.) maraschino liqueur	1 dash Angostura Bitters
Lemon peel, for garnish	

Method

1. Combine all ingredients except for the lemon peel in a mixing glass.
2. Add 4 to 5 ice cubes, and stir for about 30 seconds.
3. Strain into a chilled coupe glass.
4. Garnish with a manicured lemon twist (see page 20).

LEARN MORE: HOW TO CRACK ICE FOR STIRRED COCKTAILS

When you intend to serve a stirred drink up, you can jump-start the dilution process by cracking an ice cube after all of your ingredients have been added to the glass. Hold the ice cube firmly in your palm and give it a swift tap using the backside of a bar spoon or ice scoop. (Specially made “ice tappers” were popular midcentury home bar tools that make this task even easier— you can usually find them at antique or vintage markets, or you can seek out replicas produced by bar tool manufacturers.) Add the rest of your ice cubes as you normally would and monitor the temperature as you stir. This method allows your drinks to reach the ideal temperature and dilution with fewer rotations.

Naked

Negroní

&

Toffee

Negroní

When adapting your own Negroni variations, consider the lessons learned from the Old Fashioned: a simple format that can yield rewarding results when you give in to a little experimentation. Be sure to consider how one substitution will affect the other ingredients. If, for example, you wanted to use your favorite amaro in place of Campari, thinking about which type of spirit and vermouth will work with the flavor profile of the amaro will go a long way toward crafting a winning recipe.

WHAT IS THE DIFFERENCE BETWEEN AMARO AND APERITIVO?

Amaro is a broad category that refers to regional Italian bitters. (*Amaro* is Italian for “bitter.”) Sometimes made from a neutral grain spirit, sometimes made from brandy, at times consumed at sundown, other times enjoyed at midnight, amaro is a staple in the Italian lifestyle. You may see some bottles labeled as “aperitivo” and others labeled simply as “amaro.” Generally, an aperitivo will be light-bodied and low in alcohol, making it the ideal beverage to enjoy before a meal. Often bright red and bursting with bitter citrus flavors, aperitivos make great company with light snacks like olives and nuts. Since they’re quite bitter on their own, aperitivos beg for a lengthener like soda water or sparkling wine to truly shine.

Amari that are darker, fuller-bodied, and more densely spiced than an aperitivo aid with digestion and make for an ideal nightcap when served neat. Amari styles vary depending on the region in which they’re produced; Alpine amaro tends to be spice- and mint-heavy, while coastal amaro is generally lighter-bodied and more citrus-forward. There are no strict rules when it comes to amaro production, and most recipes are closely guarded family secrets, so ultimately each producer is free to exhibit their own style.



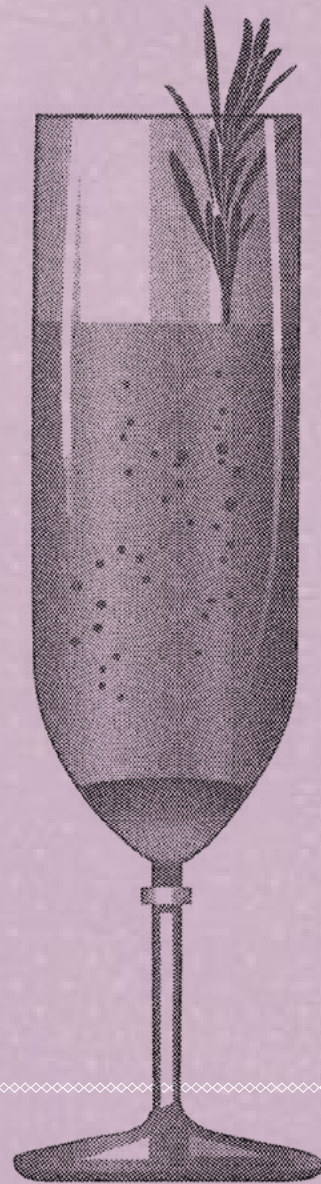
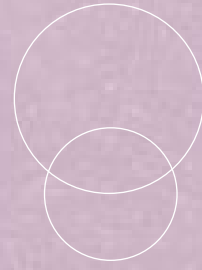


DINNER PARTY

*Queen's
Park
Swizzle
&
Sherry Spritz*



REFRESHMENTS







LEARN MORE: WHAT IS A SWIZZLE STICK?

A swizzle stick, with one end resembling a chicken's foot, is actually the sanded-down branch of the *Quararibea turbinata* tree, which is native to the Caribbean. In Martinique, it is called *le bois lélé*. To swizzle, drop the pronged end of the stick into a glass half-filled with crushed ice. Hold the stick between both palms, then twist it back and forth while pulling it up and down. This quickly integrates all of the ingredients in the glass without causing too much agitation or dilution. If you don't have a swizzle stick on hand, a spiraled bar spoon will give a similar result.

LEARN MORE: RUM STYLES AND WHEN TO USE THEM

Rum is an incredibly diverse spirit that sidesteps many of the strict controls applied to other spirits, like whiskey—which is to say, it's kind of like the Wild West of the booze world. On any given label, there are few guarantees that what you're drinking is 100 percent the product of molasses distillation. Any producer can more or less do whatever they want with the product and still call it rum (Rhum Agricole is an exception: It has a French DOC and thus some controls regarding its production). Different rum styles play well together, so feel free to experiment with creating your own split rum mixes to use as a cocktail base.

.....
SPANISH RUM

Spanish-style rum is typically dry and light-bodied, making it the ideal candidate for Mojitos and Daiquiris. Aged Spanish rums reflect the effects of time spent in the barrel, which are usually former charred bourbon barrels. These barrels bestow notes of vanilla, toasted marshmallow, and caramel. Aged Spanish rum works wonderfully in Piña Coladas and in punches, and it can also work as an alternative base spirit in cocktails that call for whiskey.

ENGLISH RUM

The English-style rums of the Caribbean explode with tropical flavor. Jamaican rums are particularly notorious for their fruity banana-like funk. The rums of Barbados, on the other hand, can come across as more restrained and refined. Use English-style rums in tiki drinks or punches.

FRENCH RUM

Known as Rhum Agricole in the island nation of Martinique, this style is unique in that it's distilled from fresh sugarcane juice rather than molasses. The grassy dryness of Rhum Agricole complements other rums beautifully in cocktails. Aged expressions of Rhum Agricole make for a bold sipping spirit.

CACHAÇA

Made from fresh-pressed sugarcane juice, cachaça must be produced in Brazil and typically has a lower proof than Rhum Agricole. Much of it is produced on an industrial scale, but seeking out a bottle from one of the thousands of artisanal producers who age their cachaça in indigenous woods is well worth it.



Tiki

&

DIY

Highballs

TARTERS

Don the Beachcomber led the tiki boom of the post-Prohibition era, introducing America to a frame of mind that challenged the conformity of suburban life and imagined tropical drinks as a theatrical, escapist experience. Though the tiki craze largely faded away from pop culture, the legacy of tiki as a subculture has always relied on the power myth; a single drink can transport its drinker to a tropical paradise that exists only on the borders of the imagination.





Tiki

If Don the Beachcomber was the grandfather of tiki, Trader Vic was its renegade prophet. Emerging as Don the Beachcomber's primary competitor, he borrowed elements from Don's wildly popular restaurants and put his own twist on them. Trader Vic also liberally borrowed and reinterpreted a few drink recipes along the way, and his Mai Tai may very well be his masterpiece. His original Mai Tai was made with the now-extinct 17-year-old Wray and Nephew Jamaican rum. To replicate that legendary rum for her Mai Tai recipe, Lynnette adopts the wisdom of Don the Beachcomber himself, who once stated that "what one rum can't do, three rums can." Consider that your mantra when crafting your own tropical cocktails.

This recipe calls for Orgeat syrup. If you can't find it on the shelves of your normal supermarket, try buying it from sites like OrgeatWorks.com or BeachbumBerry.com.

INGREDIENTS	
15ml (.5 oz.) Cointreau	15ml (.5 oz.) rum agricole vieux
22.5ml (.75 oz.) Orgeat syrup	22.5ml (.75 oz.) Jamaican rum
22.5ml (.75 oz.) aged rum	30ml (1 oz.) fresh lime juice
Fresh mint, for garnish	Lime, for garnish

Method

1. Combine all ingredients except for the mint and lime wedge in a shaker. Add 3 ice cubes and lock the shaker.
2. Shake for a few seconds, just enough to chill and integrate the ingredients.
3. Unlock the shaker and use a Hawthorne strainer to pour the contents into a rocks glass filled with crushed ice. Top off with more crushed ice and insert a straw.
4. Garnish with a mint bouquet (see page 11) placed next to the straw, plus a lime wedge.



DIY Highballs

The goal behind a DIY highball station is to encourage a unique party atmosphere while avoiding the all-out chaos that many haphazardly assembled beverage situations can turn into. By preparing a simple three-ingredient cocktail, along with an assortment of garnishes and carbonated mixers, you've got the makings of a highball party starter where each of your guests gets to play amateur mixologist. The combination of a lightly aged spirit and a fortified wine works to provide a base that isn't too boozy and lends itself to the lengthening effects of a carbonated mixer. Feel free to experiment with different spirit and fortified wine combinations, but keep in mind that your base mix should complement whatever mixers and garnish you've chosen for the occasion.

INGREDIENTS	
500ml (20 oz.) reposado tequila	150ml (6 oz.) Lillet Blanc
5ml (.2 oz.) Angostura Bitters	Club soda
Tonic water	Ginger beer
Ginger ale	Fresh-made Lemonade
GARNISH IDEAS	
Lemon slices, Lime wedges, Grapefruit wedges, Blood orange slices, Fresh strawberries, Fresh blackberries, Thai basil, Thyme, Mint, Rosemary	

Method

1. Make the base mix: Combine the tequila, Lillet Blanc, and Angostura Bitters in a decanter. Chill in the refrigerator until ready to serve.
2. Before serving, cut all of the garnishes and display them on a plate or tray. Keep all of the carbonated mixers in an ice bucket so that they're easy to reach but stay cold throughout your party.
3. To serve, pour 50ml (2 oz.) of the base mix into a highball glass. Fill the glass with ice cubes. Add the mixer of your choice, and garnish with a mix of herbs, citrus, and/or fruit.

CELEBRATOR

Pre-batched
Cocktails
&
Punches



Bottled Fizz

Ryan references the French 75 for this Bottled Fizz by emphasizing the celebratory and freewheeling sensibility of the classic cocktail. The batching method for the Bottled Fizz involves mixing the bulk of the liquid ingredients into a single bottle and chilling it in the refrigerator until you're ready to serve your guests. Serving is as simple as mixing the batched mix with a quality champagne-style sparkling wine and garnishing with some fresh herbs. Feel free to use a gin of your choice or a different spirit altogether. In this recipe, a London Dry Gin adds a good balance of floral and herbaceous juniper notes.

INGREDIENTS	
150ml (6 oz.) dry vermouth	150ml (6 oz.) filtered water
200ml (8 oz.) rhubarb liqueur	200ml (8 oz.) London Dry Gin
5ml (1 tsp.) chocolate bitters	1 sprig rosemary
Sparkling wine	

Method

1. Make the base mix by combining all ingredients except for the rosemary sprig and the sparkling wine in a resealable bottle.
2. Pour about 60ml (2.4 oz.) of the base mix into a champagne flute. Drop a rosemary sprig into the glass and top with sparkling wine.
3. Refrigerate the remaining base mix until ready to serve.

LEARN MORE: CHOOSING THE RIGHT SPARKLING WINE FOR COCKTAILS

As a general rule of thumb, work under the assumption that most cocktails that call for sparkling wine are begging for a dry, champagne-style wine that won't throw the cocktail off balance. But that doesn't mean you need to break out an expensive cuvée for every round of casual drinks. Cremant is a style of French sparkling that typically displays thirst-quenching acidity—a trait that works wonders in cocktails. Spanish-produced Cava is also a great alternative that can replicate the yeasty brioche notes of certain bottles from the Champagne region of France. When shopping around, ask for bottles with low amounts of added sugar. Natural sparkling wines, like *pétillant naturel*, or pet nat, can add their own unique character to a cocktail, but be sure to familiarize yourself with a producer's product before substituting it for other sparkling wine categories.

LEARN MORE: HOW TO SABER A BOTTLE OF CHAMPAGNE

Even though it looks violent, sabering, or the method of using a sharp sword to cut the top off a champagne bottle, is actually very simple (and safe to pull off when done properly). To prepare your bottle to have its head lopped off, plunge its neck down into a bucket of ice water until it's very cold. When ready to saber, cradle the bottle at waist level with your less dominant hand. Take a large chef's knife that has some weight to it, and run it along the body of the bottle to get a feel for it. The sharp edge should be facing your body. Proper champagne bottles should have a visible seam along both sides of the bottle. This is what you're looking for: the landing strip for your saber. Pointing the bottle away from any person or valuable possession, slide the backside of the knife along the seam toward the cap of the bottle in one fluid motion, following through past the cap. Once you make a clean break, it's ready to serve.



Llama Del Rey Punch

Lynnette’s hybrid of Pisco Punch and Sangria is inspired by a rustic Peruvian beverage called Chicha Morada that is made by fermenting purple corn with spices. For home use, Lynnette substitutes a syrup incorporating Grenadine, dried hibiscus tea, and pink peppercorns.

INGREDIENTS FOR THE PINK PEPPERCORN HIBISCUS GRENADINE	
450ml (16 oz.) pomegranate juice	225ml (8 oz.) demerara sugar
1 tbsp. pink peppercorn	¼ cup dried hibiscus tea
3 to 4 orange peels	

INGREDIENTS FOR THE ROASTED PINEAPPLE JUICE
1 pineapple

INGREDIENTS FOR THE COCKTAIL	
225ml (8 oz.) pink peppercorn hibiscus Grenadine	100ml (3.5 oz.) roasted pineapple juice
75ml (2.5 oz.) fresh lime juice	15ml (.5 oz.) allspice dram
220ml (7.5 oz.) dry red wine	100ml (3.5 oz.) aged rum
90ml (3 oz.) Italia Pisco	Green grapes, frozen, for garnish

Method

1. Make the pink peppercorn hibiscus Grenadine: Combine pomegranate juice and demerara sugar in a saucepan and place over medium-high heat. Stir until the sugar is completely dissolved, about 5 minutes. Once the sugar is dissolved, add the pink peppercorn and dried hibiscus tea, then remove the saucepan from the heat. Express the oil from the citrus zests into the pan, and drop the orange peels into the liquid. Allow the liquid to rest for at least 20 minutes before straining to maximize the flavor infusion. Once the liquid is cool, remove the orange peels from the liquid and store the pink peppercorn hibiscus Grenadine in an airtight container in the refrigerator for up to 1 month.
2. Make the roasted pineapple juice: Preheat oven to 120°C (250°F). Peel, core, and quarter the pineapple, then cut all quarters into slices. Place the pineapple on a baking sheet and roast for 2 hours. Remove the pineapple from the oven and transfer the slices to a bowl or dish. Allow the fruit to cool completely. Once cool, add the pineapple pieces to a juice extractor, and extract all of the juice. (If using a food processor or blender, strain the juice through a fine-mesh strainer.)
3. Combine all cocktail ingredients except for the grapes in a punch bowl.
4. When ready to serve, stir over a large block of ice.
5. Ladle punch into a rocks glass filled with ice. Garnish with skewered frozen green grapes.

LEARN MORE: HOW TEA INFUSIONS CAN PUNCH UP YOUR SPIRITS

Combine 3 tablespoons of loose-leaf tea with 750ml (25 oz.) of a spirit of your choice in a neutral container like a glass mason jar. Shake lightly to combine. After about 4 hours, taste for flavor concentration. If the tea flavor comes across right away, the infusion should be ready. If you're using more tannic teas, limit the infusion time to about an hour. When ready to store the infused spirit for later use, strain the contents of the infusion through a fine-mesh strainer into an airtight container. Tea infusions will keep indefinitely.



Nectar of Gaia

Bonus recipe

INGREDIENTS FOR THE OLEO-SACCHARUM	
4 lemons	225ml (1 cup) sugar

INGREDIENTS FOR THE COCKTAIL	
225ml (8 oz.) chamomile tea	175ml (6 oz.) aged rum
120ml (4.5 oz.) lemon juice	120ml (4.5 oz.) lemon oleo-saccharum
350ml (2 cups) hard apple cider, chilled	

Method

1. Make the oleo-saccharum: Peel the skin off of the lemons using a vegetable peeler. Add the lemon skins to a resealable container, along with the sugar. Using a muddler, gently press the lemon skins into the sugar until well integrated. Seal the container and leave to infuse overnight. While infusing, the sugar will convert into a thick liquid. To strain, pour the contents of the container through a fine-mesh strainer into another resealable container and store in the refrigerator until ready to use.
2. Brew a strong batch of tea: Steep for 5 minutes, then allow to cool.
3. In a punch bowl or pitcher, combine all cocktail ingredients except for the apple cider and stir to mix.
4. Top off the punch with the chilled apple cider.



For Whom the Bellflower Tolls

Bonus recipe

INGREDIENTS FOR THE OLEO-SACCHARUM	
4 lemons	225ml (1 cup) sugar

INGREDIENTS FOR THE COCKTAIL	
350ml (12 oz.) Assam tea	225ml (8 oz.) sour cherry liqueur
120ml (4.5 oz.) Navy Strength gin	120ml (4.5 oz.) lemon oleo-saccharum
1 dash Angostura Bitters	Cinnamon stick, for garnish

Method

1. Make the oleo-saccharum: Peel the skin off of the lemons using a vegetable peeler. Add the lemon skins to a resealable container, along with the sugar. Using a muddler, gently press the lemon skins into the sugar until well integrated. Seal the container and leave to infuse overnight. While infusing, the sugar will convert into a thick liquid. To strain, pour the contents of the container through a fine-mesh strainer into another resealable container and store in the refrigerator until ready to use.
2. Brew a strong batch of tea: Steep for 5 minutes, then allow to cool.
3. In a punch bowl or pitcher, combine all cocktail ingredients except for the cherry and lemon slices and stir to mix. Serve in a cup over ice. Garnish with cherry slices and lemon slices.

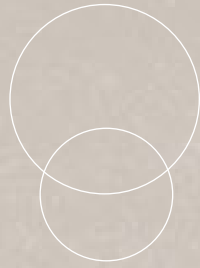


The

Lya

Mary

S DRINKS



m





The Lyan Mary

The Lyan Mary takes focus away from how many ridiculous garnishes you can pile on top of a Bloody Mary and peers further into the DNA of the drink and what makes it the kind of free-flowing, easygoing drink that effortlessly goes around in a social setting. The first part of this recipe involves building layers of savory flavors into the tomato mix. The second involves blasting a wide array of spices into some Fino Sherry by hacking a culinary whipped cream dispenser into a rapid infusion tool. The result, for all of its ingredients, is a finely balanced and nuanced take on the brunch classic. Feel free to substitute spirits like gin, scotch whiskey, mezcal, or aquavit for vodka; all will still work in harmony with the spiced sherry.

INGREDIENTS FOR THE SPICED SHERRY	
2 lemon peels	2 pinches black peppercorn
2 bar spoons fresh chile, deseeded	1 sprig fresh thyme
1 pinch celery seed	1 pinch salt
2 pinches coriander seed	1 pinch cacao nibs
3 fresh raspberries	

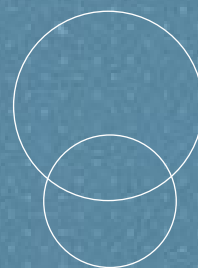
INGREDIENTS FOR THE TOMATO MIX	
50ml (2 oz.) filtered hot water	1 tbsp. white miso
150ml (6 oz.) Worcestershire sauce	500ml (20 oz.) tomato juice
500ml (20 oz.) passata	

INGREDIENTS FOR THE COCKTAIL	
40ml (1.6 oz.) vodka	15ml (.6 oz.) Fresh Lemon juice
15ml (.6 oz.) spiced sherry	125ml (3 oz.) tomato mix
10 drops Tabasco sauce	Celery or Lemon, for garnish

Method

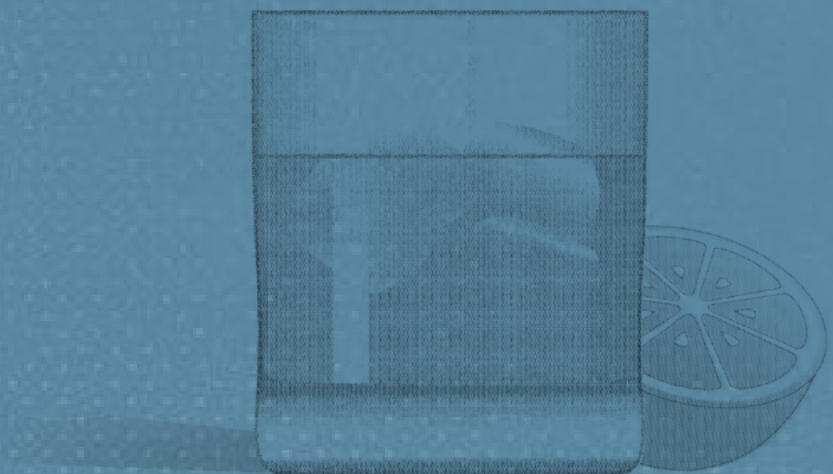
1. Make the spiced sherry: Add all ingredients to an iSi canister, then charge the canister with a nitrous capsule. Shake briefly and allow the contents to infuse for 10 minutes. Carefully vent the gas, then pour the contents through a coffee filter. Store in the refrigerator until ready to use or up to 1 month.
2. Make the tomato mix: Add water to a saucepan and bring to a boil over medium heat. Remove from the heat and stir miso into the water until completely dissolved. Allow to cool, then add the rest of the ingredients. Pour the tomato mix into a resealable container and store in the refrigerator.
3. Add all cocktail ingredients except for the celery and lemon to a highball glass filled with ice cubes. Stir to mix. Add more ice, and garnish with a stick of celery or a lemon slice.

*Pairing
Cocktails
With
Food*



It's often thought that only wine can pair with food and that cocktails are something to be had either before or after a meal. Lynnette and Ryan beg to differ.

One benefit of pairing cocktails with food is that they can suit a broad range of flavors rather than matching a single dish or ingredient. When crafting your own cocktails to pair with food, look for a balance between marrying and cutting through flavors; acidity in the drink can help cut the fattiness of certain foods, while introducing floral and herbaceous elements in a beverage can reinforce subtle savory or vegetal notes in both appetizers and desserts.



Portland Calling

Ryan imagines his Portland Calling as a riff on the London Calling. The unlikely pairing of elderflower liqueur and single malt whiskey works to build layers of floral, fruity, and spicy flavors. Think of it as an alternative to pairing sweet food, like desserts, with a sweet drink: The Portland Calling shows you how to complement flavors without doubling down on them.

INGREDIENTS FOR THE COCKTAIL	
40ml (1.6 oz.) American single malt whiskey	25ml (1 oz.) St. Germain Elderflower Liqueur
20ml (.8 oz.) Fino Sherry	20ml (.8 oz.) fresh lemon juice
3 dashes Peychaud's Bitters	Grapefruit peel, for garnish

Method

1. Add all ingredients to a shaker.
2. Fill the shaker with ice cubes and shake hard.
3. Using a Hawthorne strainer and a fine-mesh strainer, pour the contents into a chilled cocktail glass.
4. Garnish with an expressed grapefruit peel (see page 20).