

# COCKTAIL BOOKS DISTILLED

*Brooklyn Bartender by Carey Jones*

## BOTTLES TO STOCK YOUR SHELF WITH

Vodka: Wodka, Russian Standard, and Tito's

Gin: Tanqueray and Beefeater are both excellent. Plymouth too but is a bit pricier

Light Rum: Brugal Extra Dry, Banks 5 Year, or El Dorado 3 Year

Blanco Tequila: Pueblo Viejo and Espolón

Bourbon: Evan Williams Black Label and Old Grand-Dad are unbeatable. Old Forester is a classic but pricier

Rye: Rittenhouse and Old Overholt

Blended Scotch: The Famous Grouse

Irish Whiskey: Lighter and sweeter than bourbon. Jameson and Tullamore D.E.W.

Sweet Vermouth: Carpano Antica and Cocchi di Torino

Dry vermouth: Dolin Dry and Noilly Prat

Orange liqueur: Cointreau is your best bet

Angostura and Orange Bitters: Angostura contributes warm, earthy spice. Orange bitters are a zesty blend of tropical oranges and spices

Cognac: H by Hine or Pierre Ferrand 1840

Dark rum: longer-aged rums have a robust, often whiskey-like character. Diplomático Reserva, Ron Zacapa Centenario, and El Dorado 12-Year

Reposado tequila: "rested" in barrels for up to one year. A bit smoother and weightier than blanco. Pueblo Viejo is a real value

Mezcal: Like tequila, it's a spirit made from agave, but it has a distinct, smoky character. Fidencio Mezcal and Del Maguey Vida



**DECODING**  
COCKTAILS

# COCKTAIL BOOKS DISTILLED

*Brooklyn Bartender by Carey Jones*

## 10 STEPS TO IMPROVE YOUR COCKTAILS

1) Shake long and hard: mixes ingredients, chills them, and allows ice melt to open-up the drink.

2) Take ice seriously: If you're using ice that has been in your freezer for months, it'll taste like everything else that's been in your freezer. And if that ice is chipped and beaten up, it'll dilute a drink faster, watering it down. Invest in high-quality trays for uniform, well-formed ice cubes.

3) Garnish like a pro: Citrus peels should be relatively free of pith, and expressed over a drink; herbs should be lightly slapped against your hand to release their oils.

4) "Mise en place" refers to your setup—organizing ingredients before making a drink. Having your simple syrup, juices, spirits, and garnishes all at the ready, makes drink creation a snap. If you're scrambling to find the bourbon while you're halfway through mixing the other ingredients, things become disorganized.

5) Refrigerate vermouth: a well kept secret is that vermouth is ~80% wine. Once opened refrigerate it and aim to use it within two months. Buy half sizes and try out vermouth spritzes (vermouth, ice, seltzer, and citrus)

6) Squeeze fresh juice: Citrus from concentrate bears little resemblance to fresh-squeezed. Make a cocktail with fresh juice and one with concentrate. Can you taste the difference?

7) Bitters: Some bartenders refer to bitters as "salt and pepper"—flavoring agents that transform a drink. Start with orange and Angostura. A single bottle will last a while and help you craft well-balanced cocktails.

8) Simple syrup: Sweetening ingredients, whether simple syrup, honey, or liqueurs, are not used to make a drink sweet. Rather, they create balance and bind flavors together. If you dial down a sweetener, you may end up unbalancing your drink.

9) Use good ingredients: Stay away from the true bottom shelf, you'll thank yourself.

10) The jigger is your friend: Bartenders are precise in their measurements; a ¼ ounce of an ingredient might not register, whereas a ½ ounce may be what's needed. Your jigger helps you be precise.



**DECODING**  
COCKTAILS