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# **Bartending**

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## **Learn to:**

- **Make traditional and trendy cocktails**
- **Become a master of mixology**
- **Stock your bar like a pro**
- **Mix up 1,000+ drink recipes**

**Ray Foley**

*Coauthor of Running a Bar For Dummies*



***Bartending***  
FOR  
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***5th Edition***

**by Ray Foley**

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## **Bartending For Dummies®**, 5th Edition

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# Bartending For Dummies® , 5th Edition

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# Introduction

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When you hear the words “Set em up, Joe,” you'd better have at least a basic knowledge of more than 200 of the most called-for cocktails in your head. I say *cocktails* because a cocktail is, according to Webster, “any of various alcoholic drinks made of a distilled liquor mixed with a wine, fruit juice, etc., and usually iced.”

In this book, I show you how to prepare and serve cocktails. You find all the recipes you need to mix cocktails for your guests. I show you the correct equipment to use and help you set up for parties. I also provide overviews on liquors, wine, and beer.

## *About This Book*

This book is a reference that you can read now and refer to many years from now. Don't feel compelled to read the thing from cover to cover. I would guess that you'll mostly use this book for recipes, and the best place to find them is the A-to-Z recipe section (Chapter [17](#)), which is by far the largest section of the book. Drinks are also listed by their ingredients in the recipe index.

This book has a complete table of contents and another index of topics. Feel free to use both to find whatever information you need.

## *Foolish Assumptions*

You don't need any special knowledge of liquor or mixology to understand this book. Having an interest in creating crowd-pleasing cocktails is definitely a plus, and having the patience to get recipes just right doesn't hurt

either. Good bartenders are always trying new things in the interest of serving the tastiest beverages.

A bartender can't be made overnight, though, and a head full of recipes and facts will get you only so far. You need experience, and you must respect and like people. If you aren't a people person, all the great information in this book won't make you a bartender.

As a bartender for more than 20 years, I always enjoyed the atmosphere and people in bars and restaurants. They are there to relax and have fun. My job was to serve and be a part of the entertainment, to make the guests feel at home and relaxed, and never to be overbearing or intrusive. So a good attitude and a lot of experience are key. From here on in, I'm going to assume that you have the former and are working on the latter. You're a good person, especially because you bought this book.

## *Icons Used in This Book*

Scattered throughout the book are little pictures, which my publisher calls *icons*, in the margins next to certain blocks of text. Here's what they mean:



This icon lets you know that I'm presenting a neat hint or trick that can make your life easier.



This icon flags information that will keep you out of trouble.



When you see this icon, tuck that bit of info away for future reference.



This icon indicates that I'm about to tell a story or provide a little interesting background information.



I use this symbol in Part III to indicate classic drinks that every bartender should know.

## ***Beyond the Book***

In addition to the material in the print or e-book you're reading right now, this product also comes with some access-anywhere goodies on the web. Need a classic cocktail recipe on the go? Find a half-dozen or so recipes on the free Cheat Sheet at

[www.dummies.com/cheatsheet/bartending](http://www.dummies.com/cheatsheet/bartending). Of course, you'll need the ingredients to whip up those drinks, so I give you a list of must-have liquors to buy if you're just getting started with stocking your bar. You also find a list of essential mixers, garnishes, and seasonings.

You can also access bonus articles on gluten-free alcohol, the history of some classic cocktails, and drinks to try and ones to avoid. Head to

[www.dummies.com/extras/bartending](http://www.dummies.com/extras/bartending) for these goodies.

## ***Where to Go from Here***

Look up some recipes. Read about Irish whiskey. Check out one of my hangover cures. This book was designed so you can jump around.

When it comes to the recipes, I do have this bit of advice: I recommend that you use only the best ingredients when making cocktails. They represent your opinion of your guests, and you want those people to have the best. In some drinks, you can get by with the cheap stuff, but

in this day and age, people are drinking less and demanding higher quality. You can't go wrong when you serve the good stuff, so why serve anything else?

That said, get reading and start pouring.

# Part I

## Getting Started with Bartending



Visit [www.dummies.com](http://www.dummies.com) for free access to great Dummies content online.

## *In this part...*

- ✓ Pick up the tools and glassware you need to be a successful bartender.
- ✓ Discover the proper techniques for mixing drinks, find out how to open wine and champagne bottles, and create clever garnishes.
- ✓ Buy the right kinds and quantities of supplies so you have what you need for a successful party.
- ✓ Get the facts about measurements and calories.

# Chapter 1

## Just for Openers: The Right Tools and Glasses

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### ***In This Chapter***

- ▶ Assembling the tools of the bartending trade
  - ▶ Collecting more glasses than you can shake a drink at
- 

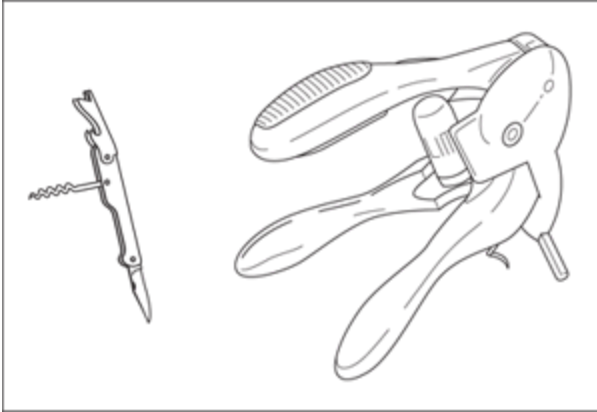
To bartend, you need a few essentials: good people skills, knowledge about the products you're pouring, a collection of cocktail recipes, and the proper equipment. This chapter covers the equipment part of the equation. (Part II can help you with product knowledge, and Part III gives you the recipes. As for people skills, you're on your own.)

## ***Breaking out the Basic Tools***

The most important assets for any profession are the right tools. You need basic bar tools to mix, serve, and store your drinks. Whether you're stocking a home bar or working as a professional, your basic tools are a wine opener, cocktail shaker, and strainer.

### ***Wine opener***

The best wine opener is a *waiter's wine opener* (shown in Figure [1-1](#)). It has a sharp blade, a corkscrew (also known as a *worm*), and a bottle opener. You can find this opener in most liquor stores and bar supply houses.



*Illustration by Wiley, Composition Services Graphics*

**Figure 1-1:** A waiter's wine opener (left) and a Rabbit.

Another nifty wine opener is called a *Rabbit*. It's also shown in Figure [1-1](#). It's ergonomic and automatically lets go of the cork.

## ***Cocktail shaker***

Figure [1-2](#) shows two types of shakers. The *Boston shaker* is the one that most professional bartenders use. It consists of a mixing glass and a stainless steel core that overlaps the glass. The *Standard shaker* usually consists of two or more stainless steel or glass parts and can be found in department stores or antique stores. Many of these shakers come in different shapes and designs.



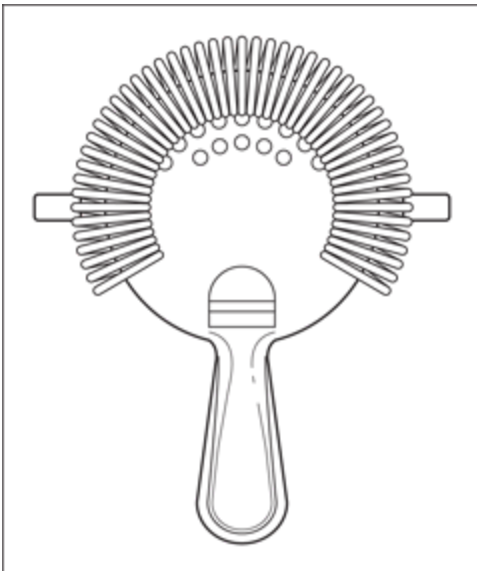


*Illustration by Wiley, Composition Services Graphics*

**Figure 1-2:** A Boston shaker and a Standard shaker.

## ***Strainer***

A couple of different types of strainers are available, but the most popular is the *Hawthorn*, shown in Figure [1-3](#). The Hawthorn is a flat, spoon-shaped utensil with a spring coil around its head. You can use it on top of a steel shaker or a bar glass to strain cocktails.



*Illustration by Wiley, Composition Services Graphics*

**Figure 1-3:** The Hawthorn strainer.

## *Other tools*

Many of the following tools are shown in Figure [1-4](#):

- ✓ **Bar Rags:** Keeping bar rags or towels behind the bar is always smart to wipe up spills, overpours, or sweat from glasses.
- ✓ **Bar spoon:** A long spoon for stirring cocktails.
- ✓ **Blender:** Many types of commercial or home blenders with various speeds are available. When making a drink, always put liquid in the blender before switching it on; doing so will save your blade. Some blenders (but not all) can be used to make crushed ice. Check with the manufacturer or buy an ice crusher.
- ✓ **Coasters or bar napkins:** Coasters prevent rings from developing on your bar and tables. Napkins also help your guests hold their drinks.
- ✓ **Grater:** Use a grater for dusting drinks with grated nutmeg, chocolate, and so forth.
- ✓ **Ice bucket:** Pick one that's large enough to hold at least three trays of ice.
- ✓ **Ice scoop or tongs:** A must for every bar. Never use your hands to scoop ice.
- ✓ **Jigger or measuring glass:** A *jigger* is a small glass or metal measuring container that usually has a ½-oz. measurer on one side and a 2-oz. measurer on the other.
- ✓ **Knife and cutting board:** You need a small, sharp paring knife to cut fruit.
- ✓ **Large cups or bowls:** You need something to hold garnishes like cherries, olives, onions, and so on.

- ✓ **Large water pitcher:** Someone always wants water.
- ✓ **The Lewis Ice Bag:** It's made of heavy grade natural canvas, so you can use it with your muddler to make flawless crushed ice.
- ✓ **Muddler:** A small wooden bat or pestle used to crush fruit or herbs.
- ✓ **Pourer:** This device gives greater control to your pouring. Many different types are available, including some with a lidded spout that prevents insects and undesirables from entering the pourer.
- ✓ **Stirrers and straws:** Used for stirring and sipping drinks.



*Illustration by Wiley, Composition Services Graphics*

**Figure 1-4:** A collection of bar tools: (1) bar spoon, (2) blender, (3) tongs, (4) ice scoop, (5) ice bucket, (6) jigger or measuring glass, (7) knife and cutting board, (8) muddler, and (9) pourer.

## ***Giving Some Thought to Glassware***

People generally expect certain drinks to be served in certain kinds of glasses. The problem is that there are more standard bar glasses than most people (and many bars) care to purchase. In any event, Figure [1-5](#) shows most of the glasses that you're ever likely to use to serve drinks.

I have a few things to say about some of the glasses shown in Figure [1-5](#):

- ✓ **Brandy or cognac snifter:** These are available in a wide range of sizes; the large, short-stemmed bowl should be cupped in the hand to warm the brandy or cognac.
- ✓ **Champagne flute:** The bowl is tapered to prevent bubbles from escaping.
- ✓ **Cocktail or martini glass:** Perfect for Martinis, Manhattans, Stingers, and many other classic drinks, this glass is available in 3- to 6-oz. sizes.
- ✓ **Cordial glass:** In addition to cordials, you can use this glass to serve straight-up drinks.
- ✓ **Highball and Collins glasses:** These glasses are the most versatile. Sizes range from 8 to 12 oz.
- ✓ **Red wine glass:** This glass is available in 5- to 10-oz. sizes. Note that the bowl is wider than the bowl of a white wine glass, allowing the wine to breathe.
- ✓ **Rocks glass:** Also known as an *old fashioned glass*, sizes of this glass vary from 5 to 10 oz. Use the 5- or 6-oz. variety and add plenty of ice.
- ✓ **Shot glass:** You can also use the shot glass as a measuring tool. It's a must for every bar.
- ✓ **Stemless glasses:** These glasses have become popular in recent years, probably because they look

elegant, even if they aren't as practical as the stemmed versions.

- ✓ **White wine glass:** This glass is available in 5- to 10-oz. sizes. I advise you to stick with the smaller wine glass.



If you're planning on creating a bar at home or serving cocktails at a party, keep your glass selection small. You can simplify by using two types of glasses: a white wine glass and a red wine glass. Both are shown in Figure [1-5](#). You can use these two glasses for every type of cocktail (including shots, even though a shot glass is essential for every bar), plus beer and wine. Also, if you use these two glass shapes, cleaning and storing your glasses is less complicated.



*Illustration by Wiley, Composition Services Graphics*

**Figure 1-5:** Glasses, glasses, glasses.

# Chapter 2

## Methods to the Madness

---

### ***In This Chapter***

- ▶ Mixing up drinks with style
  - ▶ Prepping some great garnishes
  - ▶ Popping the champagne
  - ▶ Conjuring up some bar syrup
- 

Making good cocktails takes more effort than just pouring ingredients into a glass. This chapter shows you how to pull off some of the little touches that make both you and your drinks look better, with the ultimate result of happier guests.

## ***Shaking a Drink***

The main reasons for shaking drinks are to chill a cocktail, to mix ingredients, or to put a *head* or froth on some cocktails.



As a general rule, you should shake all cloudy drinks (including cream drinks and sours), and you should stir all clear drinks. Never shake a cocktail that has carbonated water or soda. For some drinks, such as the Stinger or Martini, ask your guests whether they prefer them shaken or stirred.

To shake a cocktail in a Boston shaker (described in Chapter [1](#)), follow these steps:

1. **Put some ice cubes (if called for in the recipe) in the glass container.**
2. **Add the cocktail ingredients.**
3. **Place the metal container over the glass container.**
4. **Hold the metal and glass containers together with both hands and shake with an up-and-down motion.**



Make sure you always point the shaker away from your guests. That way you avoid spilling anything on them if the shaker isn't properly sealed.



The two pieces of the shaker may stick together after you shake a drink. Never bang the shaker against the bar or any other surface or object; instead, gently tap it three or four times at the point where the glass and metal containers come in contact.



When pouring or straining the cocktail, always pour from the glass container.

## ***Cutting Fruit (And One Veg)***

Many drinks require fruit garnishes. Your guests expect the garnish, so you can't forgo it, and you have to do it well. Presentation counts, big time. You may mix the best



drinks on the planet, but if they don't look good when you serve them, no one's going to want to drink them.

The next few sections show you how to cut the most common garnishes.

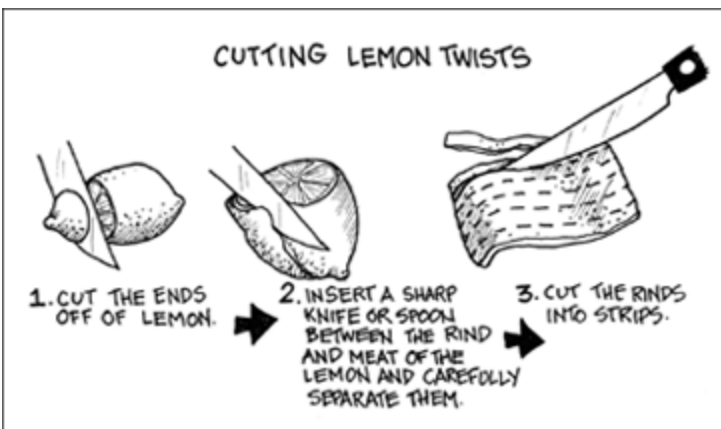
## ***Lemon twists***

Figure [2-1](#) illustrates the procedure for cutting lemon twists.

- 1. Cut off both ends of the lemon.**
- 2. Insert a sharp knife or spoon between the rind and meat of the lemon and carefully separate them.**
- 3. Cut the rind into strips.**



The outside of the lemon is where the flavor lies. When adding a lemon twist to a drink, slowly rim the edge of the glass with the outside of the lemon twist and then drop the twist into the cocktail.



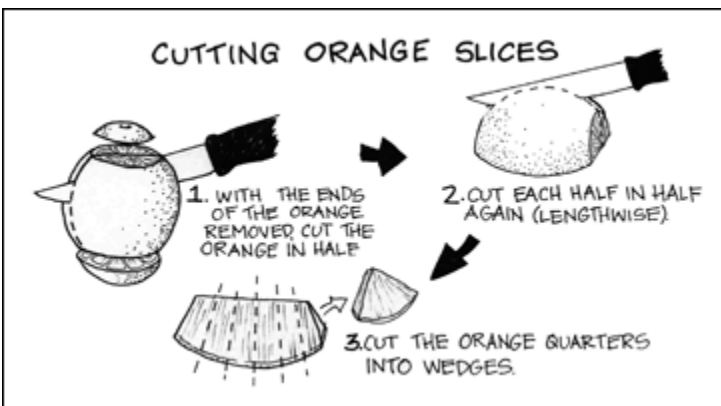
*Illustration by Elizabeth Kurtzman*

**Figure 2-1:** Cutting lemon twists.

## ***Orange slices***

The following steps for cutting orange slices are shown in Figure [2-2](#).

1. **With the ends of the orange removed, cut the orange in half.**
2. **Cut each half in half again (lengthwise).**
3. **Cut the orange quarters into wedges.**



*Illustration by Elizabeth Kurtzman*

**Figure 2-2:** Cutting orange slices.

## Flaming an orange peel

Flaming the oil of an orange peel enhances the orange flavor in a cocktail, especially one made with Lillet, an orange-based aperitif. After I introduced this technique to bartenders in New York City, they ran with the idea and added it to various liquors such as bourbon, vodka, gin, rum, and so on.

Follow these steps to flame an orange peel or any other variety of citrus.

1. **Prepare the citrus peel as described in the nearby “Lemon twists” section.**

Make sure the citrus flesh is removed from the rind.

2. **Place a lit match between the cocktail and the twist, which should be rind-side down; bring the rind closer to the flame, approaching at a 45 degree angle from above.**
3. **When the peel is very close to the match, give the peel a good squeeze with your thumb and forefinger to squirt the oil**

**into the flame.**

A small burst of fire should brush the liquid in your glass. After it's lit, you can choose to drop the peel into the cocktail.

**4. Practice, practice, practice.**

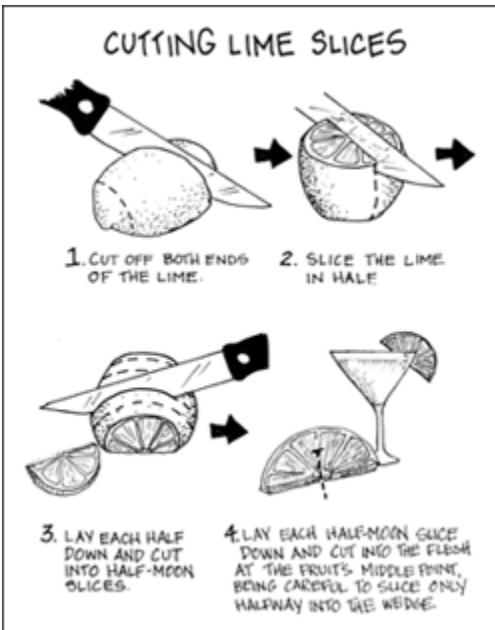
After a while, it will come easy.

## ***Lime slices***

The next few steps and Figure [2-3](#) show you how to cut lime slices.

- 1. Cut off both ends of the lime.**
- 2. Slice the lime in half.**
- 3. Lay each half down and cut it into half-moon slices.**
- 4. Lay each half-moon slice down and cut into the flesh at the fruit's middle point, being careful to slice only halfway into the wedge.**

This slot will hold the garnish in place on the rim of your glass.



*Illustration by Elizabeth Kurtzman*

**Figure 2-3:** Cutting lime slices.

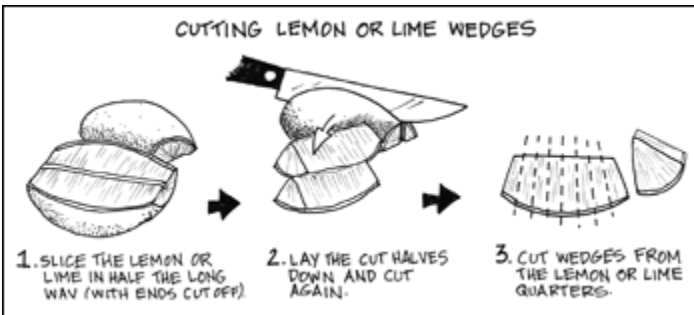
## Don't forget the Maraschino cherries

All kinds of drinks are garnished with Maraschino cherries, including the kid-friendly Shirley Temple and the more adult Manhattan. You can find Maraschino cherries in small jars at any food store, and the best thing about them is that you don't have to cut them before serving.

### ***Lemon and lime wedges***

Figure [2-4](#) illustrates the following steps for cutting wedges.

1. **Slice the lemon or lime in half the long way.**
2. **Lay the cut halves down and halve them again.**
3. **Cut wedges from the lemon or lime quarters.**



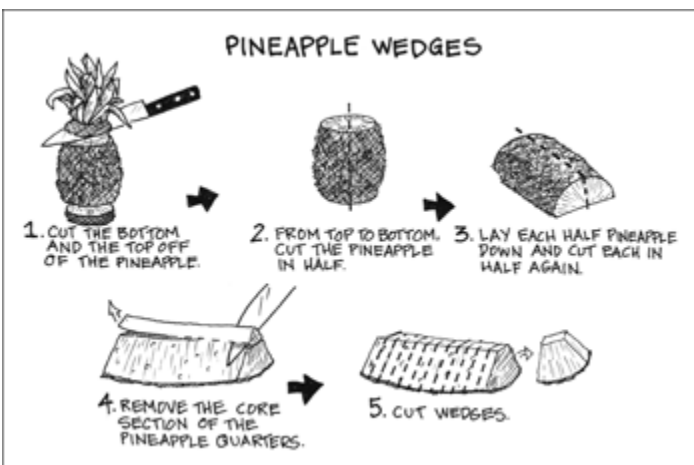
*Illustration by Elizabeth Kurtzman*

**Figure 2-4:** Cutting lemon or lime wedges.

## ***Pineapple wedges***

Figure [2-5](#) and the following steps show you how to cut pineapple wedges.

1. **Cut off the top and bottom of the pineapple.**
2. **From top to bottom, cut the pineapple in half.**
3. **Lay the half pineapple down and cut it in half again.**
4. **Remove the core section of the pineapple quarters.**
5. **Cut wedges.**



*Illustration by Elizabeth Kurtzman*

**Figure 2-5:** Cutting pineapple wedges.

## *Cucumbers*

Long cucumber wedges make great garnishes for Bloody Marys and some Martinis. Here's how you slice them:

1. **Cut off the ends of the cucumber.**
2. **Cut the cucumber lengthwise into two pieces.**
3. **Cut the two pieces in half again.**

You now have four pieces of cucumber for garnish. You may also slice the cucumber in ¼-inch-thick wheels, but you probably knew that already.

## *Opening Wine and Champagne Bottles*

Opening bottles doesn't take much skill — just a little practice. And the more you practice, the more wine or champagne you have to drink. Score!

### *Wine bottles*

To open a wine bottle, you want to use a waiter's opener, which I show you in Chapter [1](#). Then go through these steps:

1. **Using the blade on the opener, cut the lead foil or capsule at the middle of the bulge near the bottle neck.**
2. **Remove the foil and wipe the bottle top with a cloth to remove any mold or foreign particles.**
3. **Line up the screw or worm directly over the bottle, and with gentle downward pressure, screw the worm clockwise into the cork.**