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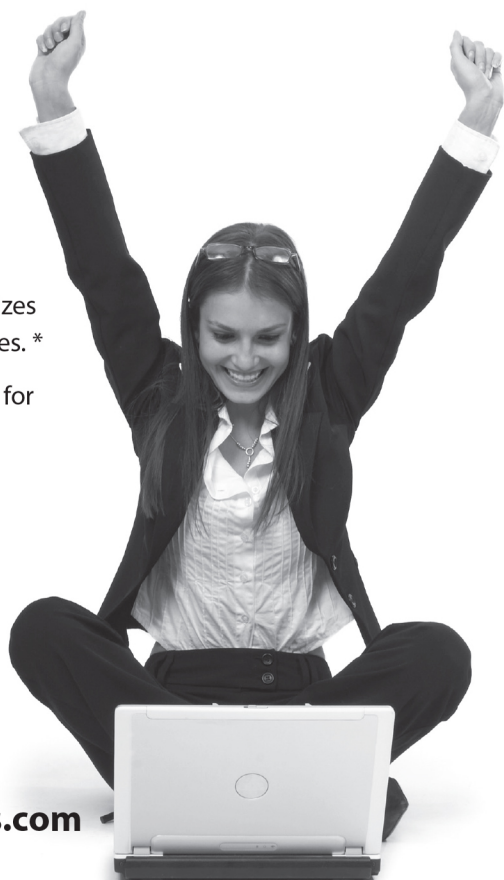
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by Ray Foley

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Contents at a Glance

Introduction.....	1
Part I: Getting Started with Bartending	5
Chapter 1: Just for Openers: The Right Tools and Glasses.....	7
Chapter 2: Methods to the Madness.....	15
Chapter 3: Setting Up Your Home Bar	23
Chapter 4: Charts and Measures	33
Part II: Distilling the High Points of Various Spirits	41
Chapter 5: American and Canadian Whisk(e)y.....	43
Chapter 6: Aperitifs, Cordials, and Liqueurs	53
Chapter 7: Beer	63
Chapter 8: Brandy	67
Chapter 9: Cognac and Armagnac	73
Chapter 10: Gin	79
Chapter 11: Irish Whiskey	83
Chapter 12: Rum	87
Chapter 13: Scotch Whisky	93
Chapter 14: Tequila and Mezcal	99
Chapter 15: Vodka	105
Chapter 16: Wine	111
Part III: Cocktail Recipes.....	119
Chapter 17: Recipes from A to Z.....	121
Chapter 18: Martini Madness.....	297
Chapter 19: Drinks for Special Occasions	305
Chapter 20: Breakfast Cocktails.....	315
Chapter 21: Nonalcoholic Drinks.....	319
Part IV: The Part of Tens.....	323
Chapter 22: Ten Toasts to Mark Any Occasion.....	325
Chapter 23: At Least Ten Cures and Lores.....	327
Recipes Index.....	329
Topics Index.....	361

Contents

Introduction..... 1

About This Book	1
Foolish Assumptions	1
Icons Used in This Book.....	2
Beyond the Book.....	3
Where to Go from Here	3

Part 1: Getting Started with Bartending..... 5

Chapter 1: Just for Openers: The Right Tools and Glasses7

Breaking out the Basic Tools.....	7
Wine opener	7
Cocktail shaker.....	8
Strainer.....	8
Other tools.....	10
Giving Some Thought to Glassware.....	11

Chapter 2: Methods to the Madness15

Shaking a Drink.....	15
Cutting Fruit (And One Veg).....	16
Lemon twists	16
Orange slices	17
Lime slices	18
Lemon and lime wedges.....	19
Pineapple wedges	20
Cucumbers.....	21
Opening Wine and Champagne Bottles.....	21
Wine bottles	21
Champagne and sparkling wine bottles.....	22
Making Simple Syrup	22

Chapter 3: Setting Up Your Home Bar23

Looking at the Logistics	23
Situating the bar.....	23
Serving smartly	24

Stocking Your Bar	24
The basic setup	25
A more complete bar	26
The ultimate bar	27
Picking up mixers and other supplies	28
The Party Charts: Calculating Liquor and Supply Needs ...	29
How much liquor should you buy?	29
How many supplies should you buy?	31

Chapter 4: Charts and Measures33

Bottle-Related Measurements	33
Bar Measurements and Their Equivalents	34
Beer Measurements	36
Drinks per Bottle	36
Calories and Carbohydrates	37

Part II: Distilling the High Points of Various Spirits 41

Chapter 5: American and Canadian Whisk(e)y43

How Whiskey Is Made	43
Bourbon	44
A little history	45
Popular brands	45
Specialty bourbons	46
Flavored American bourbons	48
Tennessee Whiskey	48
Rye Whiskey	49
Canadian Whisky	50
Blended Whiskey	51
Wheat and Corn Whiskies	51
Storing and Serving Suggestions	52

Chapter 6: Aperitifs, Cordials, and Liqueurs.53

Whetting Your Appetite with Aperitifs	53
Cordials and Liqueurs	54
Storing and Serving Suggestions	62

Chapter 7: Beer63

How Beer Is Made	64
Types of Beer	64
Storing and Serving Suggestions	66

Chapter 8: Brandy	67
What Is Brandy?	67
American Brandy	67
Pisco	68
Brandies from Around the World	69
Fruit Brandy	70
Fruit-Flavored Brandies and Pomace Brandy	71
Storing and Serving Suggestions	71
Chapter 9: Cognac and Armagnac	73
Cognac	73
How cognac is made	73
What are all those letters on the label?	74
Popular brands	75
Armagnac	77
How armagnac is made	77
How to read the label	77
Popular brands	78
Storing and Serving Suggestions	78
Chapter 10: Gin	79
A Little History	79
Types of Gin	80
Popular Brands	80
Storing and Serving Suggestions	82
Chapter 11: Irish Whiskey	83
What Makes Irish Whiskey Taste So Yummy?	83
Popular Brands	84
Storing and Serving Suggestions	85
Chapter 12: Rum	87
Rummaging through Rum History	87
How Rum Is Made	89
Popular Brands	89
Flavored and Spiced Rums	91
Cachaça (aka Brazilian Rum)	92
Storing and Serving Suggestions	92
Chapter 13: Scotch Whisky	93
Types of Scotch Whisky	93
How Scotch Is Made	95

Popular Blended Scotch Whiskies	96
Single-Malt Scotch.....	97
Storing and Serving Suggestions	98
Chapter 14: Tequila and Mezcal	99
Tequila.....	99
Types of tequila	100
Popular tequila brands	101
Messin' with Mezcal.....	103
The famous worm	103
A few brands.....	104
Storing and Serving Suggestions	104
Chapter 15: Vodka	105
How Vodka Is Made	105
Popular Brands.....	105
Flavored Vodkas.....	109
Storing and Serving Vodka.....	110
Chapter 16: Wine	111
Wines from Around the World	111
Port	114
Sherry	115
Sparkling Wines.....	115
Vermouth	116
Storing and Serving Suggestions	117
<i>Part III: Cocktail Recipes</i>	<i>119</i>
Chapter 17: Recipes from A to Z	121
Chapter 18: Martini Madness	297
Chapter 19: Drinks for Special Occasions	305
Punches	305
Holiday Cocktails	311
Chapter 20: Breakfast Cocktails	315
Chapter 21: Nonalcoholic Drinks	319

<i>Part IV: The Part of Tens</i>	323
Chapter 22: Ten Toasts to Mark Any Occasion	325
Saluting Special Occasions	325
A Nod to Friendship.....	326
Chapter 23: At Least Ten Cures and Lores	327
Hiccups.....	327
Hangovers	328
<i>Recipes Index</i>	329
<i>Topics Index</i>	361



Introduction

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. 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 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



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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

.....

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.

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.

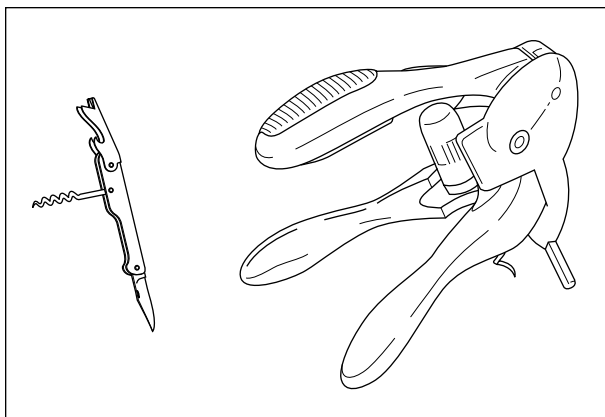


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Figure 1-1: A waiter's wine opener (left) and a Rabbit.

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.

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.

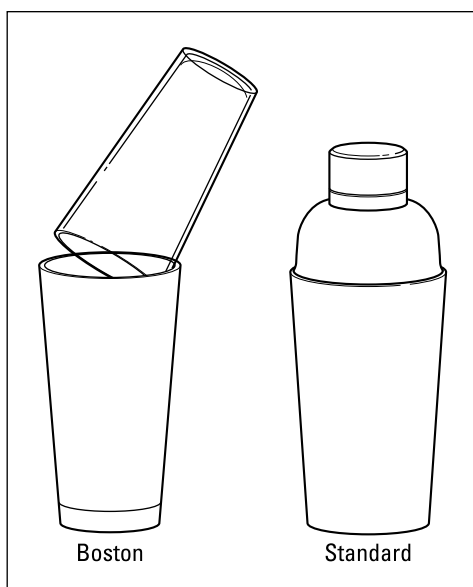


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Figure 1-2: A Boston shaker and a Standard shaker.

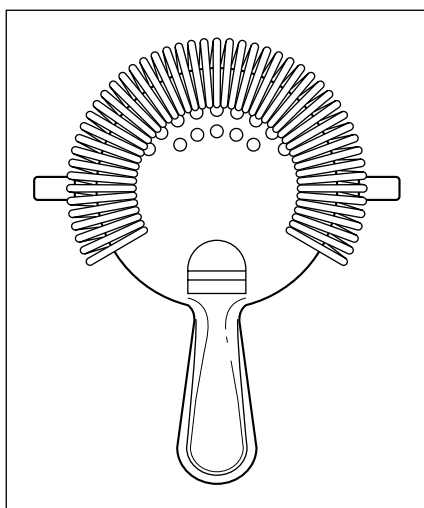


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Figure 1-3: The Hawthorn strainer.

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.

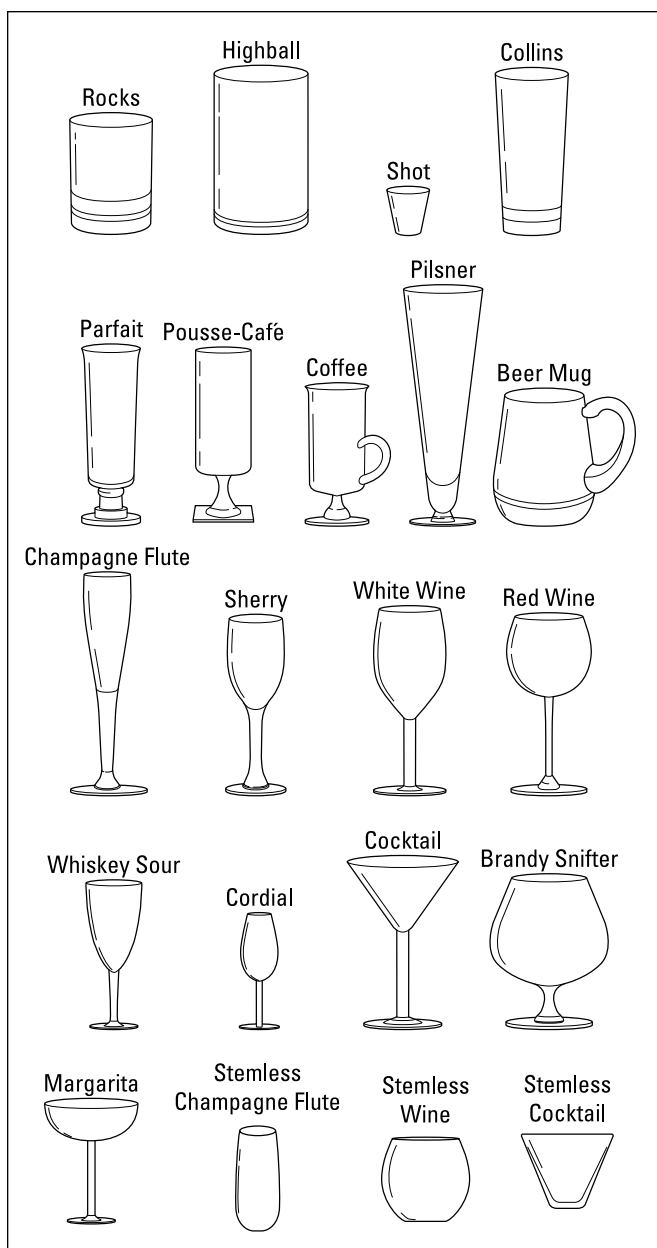


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Figure 1-5: Glasses, glasses, glasses.

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.

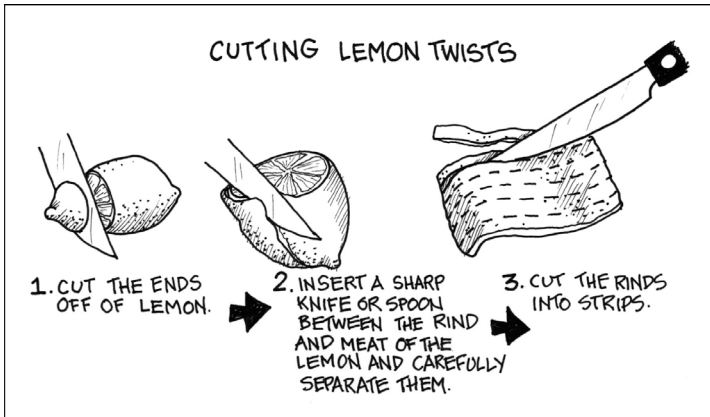


Illustration by Elizabeth Kurtzman

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.

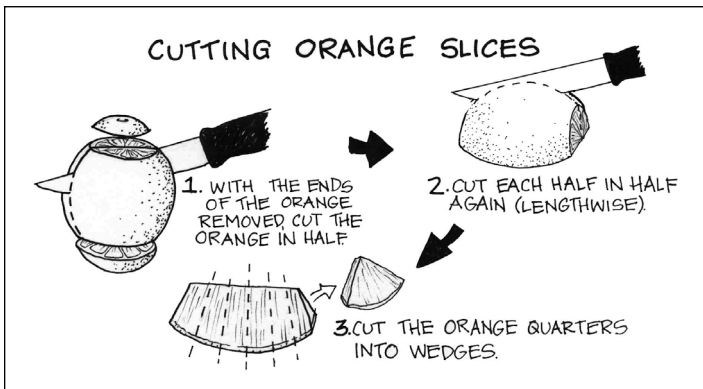


Illustration by Elizabeth Kurtzman

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.