

building

a better

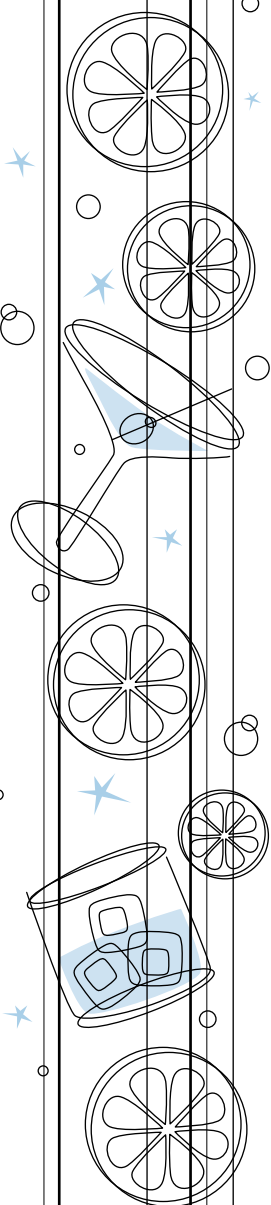
BAR

STORY AND RECIPES BY **Matt Sorrell**  
PHOTOGRAPHY BY **Jonathan Gayman**

**THE HOLIDAYS ARE HERE,**  
which means it's time for parties,  
reunions and get-togethers of all types.  
Anyone can put out the usual beer and  
wine and call it a day, but why not really  
impress your thirsty guests this season  
by stirring and shaking up some serious  
cocktails? From must-have spirits  
and bar tools to essential recipes  
and techniques, we've compiled an  
exhaustive rundown of tips and tricks  
for getting your home bar – and your  
cocktailing skills – up to snuff.

the booze  
the tools  
the glassware  
the ingredients

and the recipes to pull it all together!









# the ideal bar

Nowadays, **LIQUOR STORES** are full-to-bursting with an overwhelming variety of spirits, liqueurs, fortified wines, amaros and other sundry ingredients. A big part of the fun of mixology is getting hold of some esoteric bottlings and experimenting with them. But before you start looking for the odd or unusual, it's imperative you have the required and the necessary. A great many drinks, both classic and modern, utilize the same basic components. Here are some spirits and mixing items you should always have on hand. Keep in mind that this list is based on relative quality and price, but taste should be the final arbiter of what you keep behind the bar. There are thousands of spirit variants out there, and just as many flavors and nuances, so taste around and find what you like.

## SPIRITS

**WHISKEYS.** Have at least one of each of these within easy reach.

- **BOURBON**

**Bargain:** Four Roses Yellow Label

**Mid-Range:** Buffalo Trace; Wild Turkey

**Sky's the Limit:** Blanton's; Noah's Mill

- **RYE**

**Bargain:** Old Overholt

**Mid-Range:** Rittenhouse

**Sky's the Limit:** Hudson Manhattan Rye

- **SCOTCH**

**Bargain:** Dewar's (blend)

**Mid-Range:** Glenlivet 12-year (single-malt)

**Sky's the Limit:** Balvenie 15-year (single-malt)

**TEQUILA.** Good tequila is essential for classics like the Margarita. Remember, quality tequila will always have "100 percent agave," or words to that effect, on the label. If it doesn't, it's a mixto, an amalgam of various sugars and colorings, and not worth picking up.

**Bargain:** Espolón Blanco or Reposado

**Mid-Range:** Milagro Blanco or Reposado

**Sky's the Limit:** Avion; Patrón

**GIN.** A solid London Dry-style of gin is the basis of numerous classic cocktails. It's also important to have the more modern styles of gin on hand.

- **LONDON DRY**

**Bargain:** Beefeater

**Mid-Range:** Tanqueray

**Sky's the Limit:** Botanica

- **MODERN**

**Bargain:** Death's Door

**Mid-Range:** Hendrick's

**Sky's the Limit:** Nolet's

**RUM.** A quality rum is a must-have for standbys like the Daiquiri.

**Bargain:** DonQ Gold

**Mid-Range:** Flor de Caña

**Sky's the Limit:** Plantation Grande Reserve

- **VODKA**

**Bargain:** Pearl

**Mid-Range:** Absolut

**Sky's the Limit:** Crystal Head

## MIXERS

These basic mixers are called for again and again in cocktail recipes. Be advised that vermouths are fortified wines, and like any other vino, they should be refrigerated after they're opened.

- **SWEET VERMOUTH**

**Bargain:** Dolin Rouge

**Mid-Range:** Cocchi Vermouth di Torino

**Sky's the Limit:** Carpano Antica

- **DRY VERMOUTH**

**Bargain:** Cinzano

**Mid-Range:** Noilly Prat

**Sky's the Limit:** Imbue

- **TRIPLE SEC**

**Bargain:** Marie Brizard Triple Sec

**Mid-Range:** Cointreau

**Sky's the Limit:** Grand Marnier





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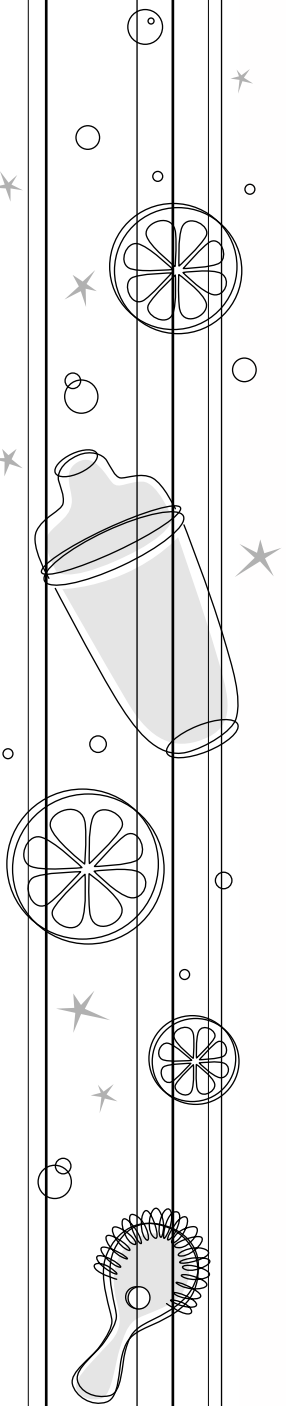
THEATER THE WAY IT'S MEANT TO BE SEEN...



# tools of the trade

## THE BASICS

One of the beauties of **HOME BARTENDING** is that you don't need a ton of equipment to get started. Pick up these basic items and you're ready to mix.





**BOSTON SHAKER.** This shaker has two parts, a pint glass (or similar-size metal tin) and a larger metal shaker that fits over it. The pint portion is also used for stirring cocktails. Most professional bartenders use this style because there are only two pieces to it, and if the glass breaks, it's easy to find another. Three-piece shakers called cobbler shakers, which have a cap and built-in strainer, are also available. They work just as well but have more pieces to keep track of.

**BAR SPOONS.** These are long-handled spoons used to stir cocktails. They usually have a slightly concave bowl that can be used for adding small amounts of ingredients to the drink.

**JIGGERS.** These cone-shaped measuring cups have two sides, each with a different volume, such as 1½ oz and ¾ oz. Many bartenders use clear 2-oz measuring cups made by Oxo instead of traditional metal jiggers since they have a large range of incremental measurements and can be read more easily in a dark bar.

**STRAINERS.** These fit over the top of your mixing glass to make sure only the final cocktail and not the ice and other stray bits end up in the glass. There are two basic types: the Hawthorne strainer, with its distinctive spring around the edge, and the Julep strainer, which looks like a big perforated spoon. The Hawthorne is generally used for shaken drinks, and the Julep is most commonly used with stirred cocktails.

**HAND JUICERS.** These come in a variety of sizes for different types of citrus. Get something sturdy and easy to keep at hand, as you'll be using it a lot.

**MUDDLERS.** These blunt rods are used to gently crush ingredients like fruits and herbs to release their flavors. They are normally made of metal or wood; for wooden versions, make sure there's no varnish or other coatings, as these can come off and end up in your drink.

**PARING OR CHANNEL KNIFE.** For cutting and slicing garnishes.

### THE NEXT LEVEL

Once you have your basic kit in place, it's time to start looking for high-end bar toys to play around with. If money were no object, Cory Cuff, assistant food and beverage manager at Four Seasons Hotel St. Louis, says he'd pick up an **Alessi juicer** and the **Perlini Carbonated Cocktail System**, which adds bubbles to individual drinks. "For my personal use, I'd love an **ice machine** at home," says Lindsay Baker, bar manager at Franco. "Besides that, any really ornate barware always catches my eye, be it a **Japanese-style mixing glass** or **bitters bottle** or a set of **silver-plated Blue Blazer mugs**." Tony Saputo of Eclipse lusts after a device by Nite Owl ([niteowleurope.com](http://niteowleurope.com)) that **frosts glasses with dry ice**. "It's the *Jersey Shore* of bar tools," he says. "But it's nice to have a bubbling cocktail without a hunk of dry ice in it."

### SHOPPING

Area retailers have some of these tools available. "For simple tools that I'm not buying in bulk, **Randall's** on Jefferson Avenue is my go-to," says Saputo. "For more specific or uncommon items, **Kitchen Conservatory** in Clayton is amazing." Online resources also abound. **Cocktailkingdom.com** and **barproducts.com** are two of the most popular websites used by pros for the basics as well as high-end equipment. Chris Muether of Danno's American Pub also recommends browsing **etsy.com**. "As it's all unique or homemade, you'll pay a pretty penny for much of it, but you get what you pay for," he says.



# other ingredients

**ALCOHOL ASIDE**, there are some other ingredients that are required for building a fine libation.

**FRESH FRUIT AND JUICES.** Keep some fresh citrus on hand for garnishes. A fragrant lemon peel, a lime wedge on the edge of the glass or a spiral of orange draped over the side will make your drink even more appealing. And fresh juices are a must-have in order to make a good cocktail. Although some juices, like orange, cranberry and grapefruit, can be purchased commercially with no ill effects, lemon and lime juice must be fresh-squeezed by you and used within one or two hours. Period.

**BITTERS.** At the very least, you'll need Angostura and Peychaud's on the bar if you want to make any classic recipes requiring bitters. Once you have these two essentials, you can start experimenting with the hundreds of custom concoctions on the market. Some good go-to brands include The Bitter Truth, Bittercube and Bittermens. "I love Fee Bros. Whiskey Barrel-Aged bitters," says Muether. "They're actually not too bitter, but they're great with so many darker spirits."

**SYRUPS.** Many drinks require a little something sweet to round them out. Sometimes a sugar cube is used, as in traditional drinks like the Old Fashioned. But more often than not, the sweetness is added via simple syrup, also referred to as bar syrup. There are some commercial versions available, but many use additives and questionable ingredients. Making your own simple syrup is easy – and much tastier.

**CHERRIES.** Many brands of cherries intended to augment cocktails are funky neon-red and packed in heavy syrup that can affect the taste of the cocktail. Avoid these low-end versions and look for Luxardo cherries. They're pitted and

candied in Marasca syrup; ultra-tasty but also really pricey. Fresh Bing cherries, when they're in season, make for a quality substitute.

**OLIVES.** It's a good idea to keep olives on hand, but make sure they're the traditional pitted green variety. Olives that are too large or stuffed with things like blue cheese take away from the aesthetics and nuanced flavors of the drink.

## Simple Syrup

Yield | **Approx. 1½ cups** |

1 cup **pure cane sugar**  
1 cup **water**

**Preparation** | In a medium saucepan, combine ingredients and bring to a boil. Reduce heat and let simmer for 5 minutes. Remove from heat and cool. Strain into a bottle and refrigerate. Keeps indefinitely.

**Variations** | Try substituting a different type of sugar, such as turbinado or Demerara. To make cinnamon syrup, add 2 cinnamon sticks at the beginning and remove before bottling. Or add 3 oz of 100 percent pomegranate juice to 1 oz of simple syrup for basic grenadine.

## GARNISH RULES

At one time it was de rigueur to augment cocktails with a pile of fruit the size of Carmen Miranda's headdress. But today, economy, taste and functionality are what bartenders consider when contemplating a garnish. According to Cuff, there are three basic questions to ask yourself when creating a garnish: "Does it make sense? Are the flavor combinations recognizable? Does it serve the same function as throwing parsley around a plate because it needs color? If the answer to the last question is 'yes,' don't use it."

"A garnish should lend something to the cocktail aside from adding to the visual appeal," says Baker. "Fresh herbs are one of my favorite things to garnish with because they add a really great bouquet as you bring the drink to your mouth." She adds that it's crucial to "spank" (i.e., lightly slap) herbs before placing them in the drink to release their aromas.







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**Sunday, December 2** - 1:00pm to 4:00pm **Adonis Blue**

**Friday, December 7** - 6:00pm to 9:00pm **Acoustics Anonymous**

**Saturday, December 8** - 1:00pm to 4:00pm **Lucky D & Naked Mike**

**Sunday, December 9** - 1:00pm to 4:00pm **One Take Band**  
6:00pm to 10:00pm **Erin Bode**

**Friday, December 14** - 6:00pm to 9:00pm **Jas Garms Duo**

**Saturday, December 15** - 1:00pm to 4:00pm **Rosewood**  
6:00pm to 9:00pm **Kevi Babb**

**Sunday, December 16** - 1:00pm to 4:00pm **Falling Martins**

**Friday, December 21** - 6:00pm to 9:00pm **Da Hoerle**

**Saturday, December 22** - 1:00pm to 4:00pm **Blue 66**

**Sunday, December 23** - 1:00pm to 4:00pm **Dow stereo**

**Friday, December 28** - 6:00pm to 9:00pm **Stuart Johnson**

**Saturday, December 29** - 1:00pm to 4:00pm **Kevi Bilchik**  
6:00pm to 9:00pm **Jim McClare**

**Sunday, December 30** - 1:00pm to 4:00pm **Nick Calandro**

**Monday, December 31** - 9:00pm to Midnight **Soulard Blues Band**

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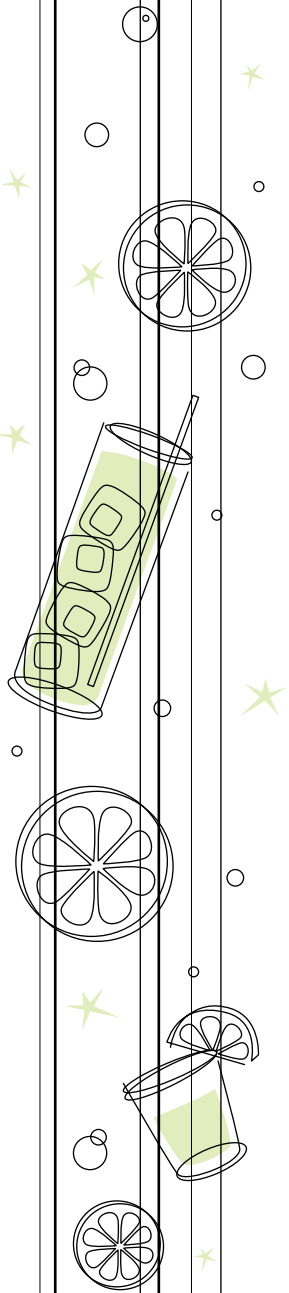
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# glassware

**FOR THE MOST PART, GLASSWARE IS AN INDIVIDUAL CHOICE.** Some people enjoy sipping a Manhattan from a coupe, while others prefer a rocks glass. It's important to note that many modern cocktail glasses are much larger than they need to be. Of course, drinks served with ice need to be served in something fairly large, like a rocks or highball glass. But many cocktail recipes are in the 3- to 4-oz range and require a proportional glass to look elegant and inviting. If the glass is too big, the drink looks puny.







### UNIQUE FINDS

Antique malls and thrift stores are great places to seek out vintage and unusual glassware. Matt Seiter, bar manager at Sanctuaria, recommends **St. Vincent de Paul Thrift Store**, 4928 Christy Blvd., as well as **TFA (The Future Antiques)**, 6514 Chippewa St.; **Treasure Aisles Antique Mall**, 2317 S. Big Bend Blvd.; and **Big Bend Antique Gallery**, 2337 S. Big Bend Blvd. The key to finding treasures at these venues is to browse them often, as inventory continually changes.

### SOLID BASICS

If you don't have the time or patience to make the rounds regularly, Baker recommends **surlatable.com** for good, straightforward glassware. And **cocktailkingdom.com** recently began offering quantities of coupes as well. For those who want to see and feel their purchases before plunking down their cash, a decent selection of basic glasses can be found at **Crate & Barrel**.





# classic cocktail recipes

## NOW THAT YOUR BAR IS PROPERLY OUTFITTED,

It's time to sling some drinks. Here are some classic recipes that are plenty tasty on their own and also provide a basis for untold creative variants.

### Manhattan

Serves | 1 |

2 oz **rye whiskey**  
1 oz **sweet vermouth**  
2 to 3 dashes **Angostura bitters**  
**cherry**, for garnish

**Preparation** | Combine whiskey, vermouth and bitters in a mixing glass. Add ice and stir for 30 seconds. Strain into a chilled cocktail glass. Garnish with a cherry.

**Variations** | This is the Big Daddy of boozy cocktails, and it can be reconfigured into manifold permutations with little effort. For example, instead of the 1 oz of sweet vermouth, cut it to ½ oz and add ½ oz dry vermouth for a Perfect Manhattan. Use Punt e Mes vermouth and add ¼ oz maraschino liqueur and it's considered a Red Hook. Just changing the rye out for bourbon or using a different type of bitters will alter the flavor dramatically.

### Modern Extra-Dry Martini

*This recipe is for an über-dry post-Prohibition version of the King of Cocktails. For a "wetter" version, try the pre-Prohibition recipe below.*

Serves | 1 |

3 oz **London Dry gin**  
½ oz **dry vermouth**  
**green olive**, for garnish

**Preparation** | Fill a mixing glass with ice. Pour vermouth over ice, stir gently and then strain out vermouth. Pour gin over seasoned ice and stir for 30 seconds. Strain into a chilled cocktail glass. Garnish with a green olive.

### Pre-Prohibition Martini

Serves | 1 |

1½ oz **London Dry gin**  
1½ oz **dry vermouth**  
1 to 2 dashes **orange bitters**  
**lemon peel**

**Preparation** | Stir gin, vermouth and bitters with ice. Strain into a chilled cocktail glass. Twist a lemon peel over the top.





## Negroni

The Negroni is traditionally served neat, but for those who prefer it on the rocks, this drink can be built over ice in a rocks glass.

Serves | 1 |

$\frac{3}{4}$  oz **London Dry gin**  
 $\frac{3}{4}$  oz **Campari**  
 $\frac{3}{4}$  oz **sweet vermouth**

**Preparation** | Stir all ingredients with ice for approximately 30 seconds. Strain into a chilled cocktail glass.

**Variation** | Try substituting vodka for the gin. And replace the Campari with another amaro, such as Cynar or Aperol. The key is keeping all the parts equal.

## Vesper

The most common variation on the martini is to replace the gin with vodka. However another popular take on this drink, The Vesper, uses both. This is also known as The James Bond Martini.

Serves | 1 |

2 oz **London Dry gin**  
 $\frac{1}{2}$  oz **vodka**  
 $\frac{1}{4}$  oz **Lillet Blanc**  
**lemon twist**, for garnish

**Preparation** | Shake gin, vodka and Lillet Blanc with ice. Strain into a chilled cocktail glass. Garnish with a lemon twist.

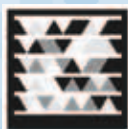
## Sours

A sour is a classification of drink as opposed to a specific cocktail. The sour formula provides the bones for any number of drinks, such as Margaritas, Daiquiris and Sidecars. Just mix and match your favorite ingredients and see what you can come up with.

Serves | 1 |

2 oz **base spirit**  
1 oz **sweetener**  
 $\frac{3}{4}$  oz **sour juice**

**Preparation** | Combine all ingredients and shake with ice. Strain into a chilled cocktail glass or an ice-filled rocks or highball glass.



### HOW-TO VIDEOS!

Scan the tag to watch BC's Kitchen's Justin Cardwell make his version of a Sidecar. Head to the Multimedia section of [feastSTL.com](http://feastSTL.com) to see him make a Chai Flip.



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# holiday cocktail recipes

HERE ARE A FEW  
COLD-WEATHER  
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guaranteed to warm up  
your holiday get-together.

## Simple Hot Buttered Rum

You can play with a variety of baking spices here. Try adding clove or allspice. This can also be made with hot apple cider in place of the water.

Serves | 1 |

4 oz **boiling water**  
2 oz **spiced rum**  
1 tsp **honey**  
½ tsp **unsalted butter**  
1 **cinnamon stick**

**Preparation** | Rinse a mug with some of the boiling water. Add the rest of the water, rum, honey and butter. Stir until the butter is dissolved and add the cinnamon stick.

## Spiked Hot Chocolate

The beauty of this drink is that you can use whatever spirit moves you at the moment. For a straight boozy punch, bourbon or dark rum works well. For a little less alcohol and some added complexity, try a liqueur such as Benedictine, Drambuie or Tuaca.

Serves | 1 |

3 Tbsp **hot-chocolate mix**  
8 oz **hot milk**  
1 oz **preferred spirit**  
**whole nutmeg**  
**orange peel**, for garnish

**Preparation** | Place the hot-chocolate mix in a mug and add just enough hot milk to make a paste. Add remaining milk and the spirit of your choosing. Stir until incorporated. Grate fresh nutmeg on top and garnish with an orange peel. It's also great with a flamed peel (see sidebar).





## Eggnog

Nogs are frequently made in punch-size quantities, but this single-serving recipe is great for small gatherings. Other spirits, such as bourbon, can easily replace the brandy.

Serves | 1 |

1 egg  
1 oz heavy cream  
2 oz brandy  
1 Tbsp powdered sugar  
grated nutmeg, for garnish

**Preparation** | Dry shake (without ice) the egg and cream. Add ice, brandy and powdered sugar and shake again. Strain into a mug or juice glass and top with nutmeg.

## Modern Porteree

Stouts and porters are perfect for quaffing on a winter's eve, and the addition of the syrup and sherry give the beer even more depth. A little grated nutmeg makes another nice aromatic addition to this drink.

Serves | 1 |

12 oz porter  
2 Tbsp maple syrup  
1 oz Oloroso sherry  
orange peel, for garnish

**Preparation** | Pour the porter and maple syrup in a pint glass and stir until syrup is well-incorporated. Top with the sherry and garnish with a flamed orange peel (see sidebar).

### HOW TO FLAME AN ORANGE PEEL

To flame an orange peel, slice a small disc of peel from a ripe orange, avoiding taking too much pith. Heat the peel over the flame from a lighter and, keeping the flame lit, squeeze the peel. The oil expelled from the peel will cause the flame to flare. Immediately add the peel to your drink.

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# the next step

ONCE YOU HAVE THE BASICS UNDER YOUR BELT, you can move on to some of these more advanced bar projects.

**INFUSIONS.** If you really want to create a one-of-a-kind drink, make your own flavored spirits. Custom creations can be as simple or as involved as you care to make them. To begin, it's easiest to use a neutral spirit, such as Everclear or vodka, as it won't impart any extraneous flavors. Start with a standard 750-ml bottle of spirits. Chop up your favorite fruit or vegetable, making sure to remove pits, cores, stems or anything that might produce bitterness, and add it to the alcohol. Let the infusion do its magic in a cool, dark place. Check it daily until it has achieved the flavor you're after. Once you determine that it's done, strain out the bits and your infusion is ready to use. Since infusions are alcohol-based, they'll keep indefinitely, just like any other spirit. After you get your legs, you can start combining flavors – try ginger and peaches – and experimenting with more complex spirits as bases.

Flavorful cordials can be made with similar techniques. Jamie Kilgore, bartender at Cielo, says a simple cranberry cordial can be made by pulsing 2 cups of fruit in a food processor, and then adding it to 750 ml of a neutral grain spirit such as vodka. Let the cordial rest in a dark, cool-to-room-temperature place for two weeks, shaking it every couple of days. Then cut the finished product with simple syrup made with 1½ cups water and 1½ cups sugar, and you have a tasty addition to any cocktail. Advanced practitioners can play with more complex spirits such as rum or cognac.

If you're in a real hurry to get results, Eric Scholle, manager and wine director at Farmhaus, recommends puréeing herbs in a blender. "Blanch your herbs first for just a second or two, then immediately purée them with your liquor of choice," says Scholle. "Then strain the herbs back out and you're ready to go."

Not only is this concoction delicious, but some herbs, like mint, basil and cilantro, produce a vibrant green color that will wow your guests. A good ratio to follow is 750 ml of spirits to 1 to 2 cups of herbs. Vodka is the most obvious spirit to use, but Scholle's had success with gin and even dry vermouth. Another blender trick Scholle uses is macerating berries in sugar for a couple of hours and puréeing them. The resulting sauce can be added right into a 750-ml bottle of vodka or gin.

**SHRUBS.** There are several ingredients in the drinking world called shrubs. For our purposes here, it refers to syrup containing acid, fruit and sugar. Shrubs were originally a way to preserve fruit, but creative bartenders have utilized them to ramp up their cocktail creations, bringing sweetness as well as tartness to the final product. Some shrubs are fairly time-intensive, but Joel Clark from Sanctuaria has a shrub recipe that's both quick and tasty.

## 18-Hour Cold Shrub

BY JOEL CLARK, SANCTUARIA

*Clark says berries and peaches work best, as they tend to have more juice.*

Yield | **Approx. 1½ cups** |

1 cup diced **fruit of choice**  
1 cup **sugar**  
½ cup **apple cider vinegar**

**Preparation** | Combine fruit and sugar in a bowl to macerate. Refrigerate for 12 hours. Remove and let sit at room temperature for 6 more hours. Strain the juice into a bottle or jar with a lid. You should have approximately 1 cup. Add vinegar to the juice to finish. Shrub will keep in the refrigerator up to 2 months.





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# the next step

**DEHYDRATED LIQUEURS.** One mixology trend making the rounds is using dehydrated liqueurs in cocktails. Justin Cardwell, bar manager at BC's Kitchen, has been playing around with the concept. Put a small quantity of your chosen liqueur in a silicone baking cup or similar vessel, and then place it in the oven for a minimum of three to four hours at 160°F to 180°F. Any hotter and the liqueur will caramelize instead of dehydrate. The resulting crystals can be added to cocktails for a subtle addition of flavor. Make sure to keep them in a sealed container in a cool, dark place. If the powder clumps, simply break it up with a spoon. Cardwell has successfully dehydrated Campari, Aperol, and Green and Yellow Chartreuse, among others. He recommends [alcademics.com](http://alcademics.com) for further tips.

**SOUS-VIDE COCKTAILS.** Cuff discovered that this popular vacuum-cooking technique has applications behind the bar as well as in the kitchen. He came up with the idea while in culinary school and recently has been experimenting with sous-vide cocktails at The Four Seasons, breaking down the flavors of classics like the Zombie and the Negroni, and then reassembling them. For the Negroni, he placed some gin in a FoodSaver bag along with a variety of botanicals that mimic what he tastes in the standard cocktail. In the case of the Negroni, this includes gentian root, burnt orange peel and shiitake mushroom. He then submerged the bag in a water bath heated to 130°F to 150°F, below the boiling point for the alcohol, for three hours. "The result is a one-alcohol,

complete cocktail," he says, requiring only stirring with ice. The final product is kept bottled and refrigerated. Cuff says the color isn't quite as brilliant as that of the standard Negroni, but the taste is spot-on. Try your own experiment with your favorite libation or with a completely new flavor profile.

**MOLECULAR MIXOLOGY.** For those who want to get scientific with their drinks, check out the Molecule-R Cocktail R-Evolution molecular mixology kit. It comes with additives such as calcium lactate and soy lecithin as well as a 30-recipe DVD. You'll be whipping up your own one-of-a-kind foams and "caviar" pearls in no time ([molecule-r.com](http://molecule-r.com)). **F**

## HOLIDAY PARTY TIPS

Here are some tips from the pros on throwing a successful holiday soiree.

"I like to have themes in mind. That way I know what direction the spirits and flavors are going, what glassware to buy, what food to serve, etc. It all has to be a cohesive package at the end of the day." – Cory Cuff, Four Seasons Hotel St. Louis

"If you're actually looking to have fun at your party, make a punch. Punches are all the rage these days. You can show off that crazy new punch bowl you found on Cherokee Street when you were looking for coupe glasses, and your guests can serve themselves, leaving you free to tend to your other duties as host." – Chris Muether, Danno's American Pub

"Make ice cubes that have a small amount of spirits or cordial and juice in them and serve a drink on the rocks that will continue to taste delicious and maybe evolve over the time your guests drink it." – Jamie Kilgore, Cielo

"I have a lot of martini pitchers, so I'll batch up some Manhattans or martinis in them and have olives and other things around so people can choose their own garnish. I'll also pre-make drinks that don't have a lot of modifiers and bottle them and let the guests pour their own drinks." – Ted Kilgore, Taste



### HOW-TO VIDEO!

BC's Kitchen's Justin Cardwell gives a step-by-step demo on dehydrating liqueurs. Scan the tag or watch the video in the Multimedia section of [feastSTL.com](http://feastSTL.com).