

# Home Bar Tips

By Jane, Don, Red and Shakey

Making a tasty mixed cocktail at home is not difficult. Good ingredients, recipes, and a bit of practice are all you need to start to be one with the tiki.

**Shaker** - Get a great cocktail shaker, one with a strainer lid and cap. Don't go cheap unless you are fond of leaks. At home, we use several including the Usagi Heavyweight Cobbler stainless steel shaker. It cost around \$50 at [cocktailkingdom.com](http://cocktailkingdom.com) (not an endorsement, just where I bought ours). The Boston shaker is an option but requires a bit more skill. Just ask Shakemaster Sam!

**Glasses** - Get a few "bar-grade tiki glasses" for serving your drinks. Libbey, Anchor Hocking, and a few other companies offer some basic tiki glasses that are cool now and likely will be collectible in one hundred years so hang onto them. No, really! Check on Amazon.com.

**Oranges, Grapefruit, Lemon & Lime Juice** – Fresh is always best but not often practical for the occasional cocktail. Consider buying lemons and limes in bulk (when on sale or at Costco for example). Wash and dry them. Squeeze the juice through a strainer (removes seeds and pulp) into a large liquid measuring cup. Pour the juice into ice cube trays and freeze. Store the cubes in a freezer-grade baggie. Thaw as many as you need, when you need them, at room temp or at a low microwave setting for a minute. The best part is that this is just citrus juice, with no added preservatives. And Jane says that oranges increase oxytocin levels in women which makes them want to...bond.

**Simple Syrup** – This sweetener is a 1:1 ratio of sugar to water. Rich Simple Syrup (also known as Rock Candy Syrup) is a 2:1 ratio of sugar to water. If you make the Rich Simple Syrup, as we do, remember to use about half of what the drink recipe calls for.

Start with a good glass container with a tight sealing lid. Jane saves food and beverage bottles and jars that she likes and repurposes for other uses. Soak off the label and run it through the dishwasher to sterilize it and you are ready to go.

We use Rich Simple Syrup. You can use 2 cups of Granulated White sugar or do as we do by using 1/2 cup of Turbinado sugar (or Granulated White) with 1 1/2 cups of Demerara Cane sugar. The Demerara flavor adds subtle complexity to cocktails. From Mai Tai to Margarita, it layers in as a rich background flavor. It's also darker and has a rich cane juice aroma.



## **Rich Simple Syrup**

- 1/2 Cup Granulated White sugar or Turbinado Sugar
- 1 1/2 Cups Demerara Sugar
- 1 Cup water

### **How to Make da' Stuff:**

- Bring water to a boil in a saucepan over high heat.
- Add Demerara Sugar and stir vigorously until dissolved.
- Add Granulated Sugar and stir vigorously until dissolved.
- Remove from heat, cool, bottle and refrigerate.

**Note:** Store in the refrigerator in a well-sealed bottle where it will keep for up to a month.