



Small-Batched and Barrel-Aged: A Whiskey Lover's Guide to Classic Cocktails



K.C.A. Edition
2022

Small-Batched and Barrel-Aged: A Whiskey Lover's Guide to Classic Cocktails

There's nothing like a Whiskey cocktail to warm you up heading into Fall! Learn how to talk Whiskey, and how to make tried and true classic Whiskey cocktails: an Old Fashion, a Manhattan and a Scofflaw. Class covers Whiskey speak and drinks for everyone...with lighter options, more alcohol forward sips, and recipes that have stood the test of time. We'll interpret key Whiskey terms like small batch and barreled in bond, and discuss the difference between Whiskey, Bourbon, Scotch, Rye, and more!

Please choose at least one cocktail to make along with me at class!

Ingredients for Old Fashion:

Ice, Bourbon, Sugar Cube, Angostura Bitters, Soda Water, Maraschino Cherry & an Orange

Tools for Old Fashion:

Old Fashion Glass, Pick, Muddler, Tongs, Bar spoon, Cutting board, Paring Knife, Bar Mat & Graduated Jigger

Ingredients for Manhattan:

Ice, Bourbon, Sweet Vermouth, Angostura Bitters, Orange Bitters, Maraschino Cherry & an Orange Twist

Tools for Manhattan:

Coupe or Martini Glass, Mixing Glass, Pick, Tongs, Bar spoon, Cutting board, Paring Knife, Bar Mat & Graduated Jigger

Ingredients for Mint Julep

Bourbon, Sugar Cubes, Fresh Mint, Crushed Ice, Powder Sugar

Tools for Mint Julep

Julep Cup, Muddler, Canvas Ice Bag & Mallet, Cutting Board, Graduate Jigger, Straw & Bar Mat

What are we using?

Brief Whiskey 101

-Bourbon/Rye/Scotch whats the difference?

-The Revival

-My favorites and why

-Small Batch

-Barreled in Bond

-The Masters

Bitters

Sugar cube

Sweet Vermouth

Orange

Cherry

Mint

A little about the Old Fashion

-varieties

-flavor profile

A little about the Manhattan

-Sweet/Dry/Perfect

-Rob Roy

-flavor profile

A little about the Mint Julep

-flavor profile

Resources for continuing education



Kona Cocktail Academy Recipe Card

Old Fashion

Glassware:

Old Fashion **Tools:**

Old Fashion Glass

Pick

Muddler

Tongs

Bar spoon

Cutting Board

Paring Knife

Graduate Jigger

Ingredients:

2 oz Whiskey

3 to 4 Dashes Angostura Bitters

1 Sugar Cube

Splash Soda Water

Orange

Brandied Cherry

Technique:

Build in glass, sugar cube, bitters & a splash of soda, muddle sugar cube to froth, add spirit, add ice and stir 10 times, top with ice if needed.

Garnish:

Orange Twist & Brandied

Cherry





Kona Cocktail Academy Recipe Card

The Manhattan

Glassware:

Martini or Coupe

Tools:

Ice

Mixing Glass

Bar Spoon

Hawthorne Strainer

Pick

Jigger

Ingredients:

2 oz Whiskey

1 oz Sweet Vermouth

4 Dash Angostura Bitters

Technique:

Mix spirits and bitters in mixing glass, add ice and stir evenly, strain in to glass

Garnish: Brandied Cherry

Variations:

Perfect: Sub 1/2 Dry & Half Sweet Vermouth

Dry: Use only Dry Vermouth

Can be served on the Rocks

Sub Scotch and its a Rob Roy





Kona Cocktail Academy Recipe Card

Mint Julep

Glassware:
Julep Cup

Tools:
Julep Cup
Julep Strainer
Bar Spoon
Muddler
Ice
Ice Bag & Mallet
Cutting Board
Graduate Jigger
Bar Mat

Ingredients:

2 oz Whiskey
8/10 Mint Leaves
.75 oz Simple Syrup
Mint Bunch

Technique:

Pack canvas bag with ice and crush.
Muddle mint and simple syrup in julep cup, add whiskey and pack with crushed ice.

Garnish: Expressed Mint Bunch

