



Build cocktails from the ground-up by making your own infusions, bitters, garnishes and liqueurs from whatever's in season to create your own custom home-bar.

In this class you'll learn how to craft excellent cocktails in your own home, by understanding the techniques and tools and how to make all of the necessary components yourself for the best quality cocktails.

By the end of this class, you'll know how to make a variety of homemade infusions and liqueurs, bitters, tonic water, maraschino cherries and other garnishes, how to prepare and choose the right ice for the right drink, and the techniques and recipes for classic cocktails.

Equipment List

Below is our recommended list of equipment for the best possible results. If you have any questions, email classeshelp@tastemade.com.

	Tools, Materials, Equipment	
Infusions and Bitters	• 2-ounce dropper bottles • Small flask funnel • Lidded 1/2 -pint jars	• Fine mesh strainer • Cheesecloth or paper coffee filters • Labels
Simple Syrup	• Measuring cups • Bottle • Medium saucepan	• Wooden spoon • Funnel • Labels
Liqueurs	• Measuring cups • Peeler or sharp paring knife • Nut cracker • Mortar & pestle • Large bowl • 1-pint mason jar with lid • Bottle • Medium saucepan • Burr coffee grinder	• Saute pan • Wooden spoon • Wire mesh strainer • Funnel or strainer-funnel combo • Cheesecloth or paper coffee filters • 1-liter bottles with tight stoppers • 1-gallon jar with lid • Digital scale • Labels
Tonic Water	• Measuring cups and spoons • Microplane or grater • Juicer • Peeler or sharp paring knife • Mallet or heavy cast-iron pan • Medium saucepan • Spoon	• Fine wire mesh strainer • French press, cheesecloth, or paper coffee filters • Glass bottles with lids, screw tops, or corks • Funnel • Labels
Maraschino Cherries	• Cherry pitter • Sharp paring knife	• Measuring cup • Large jar with lid
Garnishes	• Sharp paring knife • Sharp chef's knife • Bar citrus zester / channel knife	• Bamboo skewer • Small bowl
Cocktail Making	• Muddler • Long stirring spoon • Hi-ball or Collins glass • Rocks glass	• Martini glass • Large square ice cubes • Ice cubes • Crushed ice
Makeshift Tools	• Mason jar • Mesh strainer	• Stirrers • Liquid measuring cup

Shopping List

Below is our recommended list of ingredients for the best possible results. If you have any questions, email classeshelp@tastemade.com.

	Ingredients	
Infusions and Bitters	• 100-proof vodka	• Assorted dried botanicals. Examples of the four types of bitters flavor profiles: • FLORAL - Hibiscus & Chamomile • BITTER - Dried Hops & Gentian Root • FRUITY - Dried Cherry & Dried Tomato • EARTHY - Szechuan Peppercorn & Lemongrass
Simple Syrup	• Plain: • 3 cups white sugar • 3 cups water	• Piloncillo Simple Syrup • 1/2 cup boiling water • 1/2 cup piloncillo
Liqueur: Limoncello	• Lemon rinds from 2 pounds lemons (preferably organic, yellow part only)	• 1 liter 100-proof vodka • 3 cups simple syrup
Liqueur: Fig	• 1/2 cup dried Calimyrna figs, roughly torn	• 1 cup 100-proof vodka • 1 cup piloncillo simple syrup
Liqueur: Coffee	• 50 grams very coarsely ground roasted coffee (roughly 1/2 a cup)	• 1 cup 100-proof vodka • 1 cup piloncillo simple syrup
Liqueur: Amaretto	• 13 fresh apricots (pits reserved) • 3 ounces apricot kernels, dried or fresh • 1 quarter stick a cinnamon • 3 whole cloves	• 7 cherries pitted (pits discarded) • Zest from 1 meyer lemon • 2 - 750 ml bottles of 100 proof vodka • 1 1/2 cup raw cane sugar or piloncillo
Tonic	• 4 cups water • 3 Tbsp. powdered cinchona • 6 Tbsp. powdered, food-grade citric acid • 3 limes, zested and juiced • 1 grapefruit, only the peeled zests • 9 whole allspice berries	• 3 stalks fresh lemongrass, pounded and roughly chopped • 6 whole cardamom pods • 1/2 teaspoon orange flower water • 3 cups white sugar • Club soda
Maraschino Cherries	• 1/2 pound fresh cherries, pitted	• 1 cup of Luxardo liqueur

Ingredients List (Continued)

	Ingredients	
Garnishes	• Lemons • Limes	• Oranges
Cocktail Making: Old-Fashioned	• 1/4 teaspoon white sugar • A full dropper of cherry-hops bitters • 1 3-inch strip of orange zest	• 2 ounces bourbon • 1 maraschino cherry for garnish
Cocktail Making: Gin & Tonic	• 2 ounces gin • 1 ounce tonic syrup	• 2 ounces soda water • 1 lime wedge for garnish
Cocktail Making: Fig & Rye	• 2 ounces good Rye Whiskey • 1 ounce fig liqueur	• 1 full dropper raisin bitters
Cocktail Making: White Russian	• 1 ounce vodka • 1 ounce coffee liqueur	• 2 ounces good quality half-and-half, or to taste • Finely ground coffee for garnish

Infusions and Bitters

All infusions are made the same way, by pouring high-proof neutral grain spirit, such as Smirnoff 100 Proof Vodka, over an ingredient with a 1:2 ratio solid to liquid.



Step-by-Step

Dried Cherry Infusion

1. In a pint jar, combine 4 ounces dried cherries with 8 ounces 100-proof vodka
2. Let the mixture steep for 5-10 days
3. Strain and store in a labeled jar

Hops Infusion

1. In a pint jar, combine 4 ounces dried hops with 8 ounces 100-proof vodka
2. Let the mixture steep for 5-10 days
3. Strain and store in a labeled jar

Cherry-Hops Bitters

1. In a 2-ounce dropper bottle, fill half way with 100-proof vodka
2. Add 2 full droppers hops infusion to the dropper bottle.
3. Add 2-3 full droppers dried cherry infusion to the dropper bottle.
4. Add 1 full dropper of lemongrass infusion to the dropper bottle.
5. Add 1 full dropper of tomato infusion to the dropper bottle.
6. Add ½ dropper of chamomile infusion to the dropper bottle.
7. Swirl bottle to combine.
8. Taste as you go and adjust to your liking.
9. Label the bottle.

Ingredients

- 100-proof vodka

- Assorted dried botanicals. Examples of the four types of bitters flavor profiles:
 - FLORAL - Hibiscus & Chamomile
 - BITTER - Dried Hops & Gentian Root
 - FRUITY - Dried Cherry & Dried Tomato
 - EARTHY - Szechuan Peppercorn & Lemongrass

Simple Syrup



Step-by-Step

Plain White Sugar Simple Syrup:

1. Combine 3 cups white sugar with 3 cups of water in a large saucepan over medium heat.
2. Heat the mixture until the sugar has completely dissolved.
3. Remove from the heat and allow the syrup to cool completely.
4. Transfer to a jar or bottle with a pour spout and label.
5. Store in the refrigerator.

Piloncillo Simple Syrup:

1. In a saucepan combine water and piloncillo.
2. Bring the mixture to a boil or until piloncillo has dissolved completely.
3. Remove from the heat and allow the syrup to cool completely.
4. Transfer to a jar or bottle with a pour spout and label.
5. Store in the refrigerator.

Ingredients

- Plain:

- 3 cups white sugar
- 3 cups water

- Piloncillo Simple Syrup

- 1/2 cup boiling water
- 1/2 cup piloncillo

Liqueurs

Step-by-Step



Limoncello:

Makes 2 liters

Infusion time: 2 months

1. Combine the lemon peel and Vodka in a large bowl. Cover and allow to steep for one week at room temperature.
2. Combine sugar and 3 cups water in a large saucepan over medium heat until sugar has dissolved. Take off of heat and allow to cool.
3. Mix together the sugar syrup with the vodka mixture and stir.
4. Strain out the lemon peels from the vodka/sugar mixture and decant into 2 clean 1-liter bottles with tight stoppers.
5. Place the bottles in the refrigerator for one month, allowing the flavor to develop.
6. Remove from refrigerator, and store the Limoncello in the freezer.
7. Serve icy cold in a shot or aperitif glass.

Coffee Liqueur:

Makes 1 pint

Infusion time: 2 weeks

1. Place the ground coffee and the vodka into the Mason jar, and affix the lid.
2. Steep 1-2 weeks at room temperature.
3. Strain the coffee grounds through a paper coffee filter, discarding grounds.
4. Return the infused vodka to the jar. Add piloncillo simple syrup, stir to combine.

Fig Liqueur:

Makes 1 pint

Infusion time: 2 weeks

1. Place the figs and the vodka into the Mason jar, and affix the lid.
2. Steep two weeks at room temperature.
3. Strain and discard the figs.
4. Return the infused vodka to the jar.
5. Add piloncillo simple syrup, stir to combine.
6. Label and use immediately, or age for a deeper, richer flavor.

Liqueurs (cont'd)

Amaretto:

Makes 2 750ml bottles

Infusion time: 2 months

1. Crack the pits of the fresh apricots and take out the kernels.
2. Pulverize the nut meats lightly in a mortar & pestle to release their oils.
3. In a dry sauté pan toast all the apricot kernels and dry spices until fragrant.
4. In a 1-gallon jar, place the fresh apricots, toasted kernels and spices, and lemon zest.
5. Pour the vodka over the mixture and stir to combine.
6. Put the jar in a dark closet for 2 months occasionally stirring or shaking the jar.
7. After 2 months, strain the solids out of the infusion and add the raw sugar.
8. Replace the jar in the closet again and age another month to a year. It gets better with age.



	Ingredients	
Liqueur: Limoncello	• Lemon rinds from 2 pounds lemons (preferably organic, yellow part only)	• 1 liter 100-proof vodka • 3 cups simple syrup
Liqueur: Fig	• 1/2 cup dried Calimyrna figs, roughly torn	• 1 cup 100-proof vodka • 1 cup piloncillo simple syrup
Liqueur: Coffee	• 50 grams very coarsely ground roasted coffee (roughly 1/2 a cup)	• 1 cup 100-proof vodka • 1 cup piloncillo simple syrup
Liqueur: Amaretto	• 13 fresh apricots (pits reserved) • 3 ounces apricot kernels, dried or fresh • 1 quarter stick a cinnamon • 3 whole cloves	• 7 cherries pitted (pits discarded) • Zest from 1 meyer lemon • 2 - 750 ml bottles of 100 proof vodka • 1 1/2 cup raw cane sugar or piloncillo

Tonic Water



Step-by-Step

1. In a medium-large saucepan, combine all ingredients except the sugar and club soda stirring well, then simmer over medium heat for about 25 minutes.
2. Remove from heat and let cool. Strain through a fine, wire mesh strainer, then filter through a French Press or use a few layers of cheesecloth or paper coffee filters. This step can take a while—and many filters—as the bark is a very fine powder, so be patient. The mixture will be a beautiful red color due to the cinchona bark.
3. When you are satisfied with the fineness of the liquid bring strained mixture to a simmer in a medium saucepan and add sugar. Stir until dissolved.
4. Remove from heat, allow to cool then add orange flower water.
5. Funnel the syrup into sterilized glass bottles, cover tightly and store in the refrigerator for up to a month.
6. To make tonic water, mix 1 part tonic syrup to 2 parts club soda.

Ingredients

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|---|--|
| <ul style="list-style-type: none">• 4 cups water• 3 Tbsp. powdered cinchona• 6 Tbsp. powdered, food-grade citric acid• 3 limes, zested and juiced• 1 grapefruit, only the peeled zests• 9 whole allspice berries | <ul style="list-style-type: none">• 3 stalks fresh lemongrass, pounded and roughly chopped• 6 whole cardamom pods• 1/2 teaspoon orange flower water• 3 cups white sugar• Club soda |
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Maraschino Cherries



Step-by-Step

Makes 1 pint

Infusion time: 2 weeks

1. Rinse the cherries and drain well.
2. Pack closely into a pint jar that has been washed thoroughly with hot water, then rinsed and drained.
3. Pour the liqueur over the cherries.
4. Seal the jar and store in the refrigerator for at least a week before using. Maraschino cherries will keep for six months.

Ingredients

Maraschino Cherries

- 1/2 pound fresh cherries, pitted

Garnishes



Step-by-Step

Citrus Zest:

1. With a peeler or sharp paring knife, cut a strip of peel from a clean, preferably unwaxed, lemon, lime or orange.

Lemon Peel Spiral:

1. Using a bartender's channel knife, move around the fruit to peel a long narrow strip.

Lemon Twists for a Cocktail Party:

1. Place a lemon on its side on a cutting board.
2. Cut off both ends of fruit.
3. With your knife facing away from you, slice off the peel while and rotating the lemon in the opposite direction. You should end up with a wide piece of peel.
4. Roll up strip of peel as tightly as possible and pierce all the way through the center with a bamboo skewer.
5. Place in a bowl of ice water for 15 minutes.
6. Remove skewered peel from ice bath, place on cutting board and trim away both rough outer edges of roll and discard.
7. Make thin slices across roll, removing skewer as you go.

Lime Wedge:

1. Place lime on its side on a cutting board.
2. Cut off both ends of fruit.
3. Stand up lime on one of the cut end for stability.
4. Halve the lime by slicing down the center of the fruit from top to bottom.
5. Slice off a wedge from one of the halves.

Ingredients

- Lemons
- Limes

- Oranges

Cocktail Making



Step-by-Step

Old-Fashioned:

1. Place sugar in the bottom of a rocks glass.
2. Add bitters and orange zest and muddle to break up zest and begin dissolving sugar.
3. Add whiskey to glass and swirl.
4. Drop in a large block of ice.

Gin & Tonic

1. Fill a highball glass $\frac{3}{4}$ full of crushed ice.
2. Add gin, soda water, tonic syrup, and stir with a long-handled spoon.
3. Squeeze lime wedge into glass.

Fig & Rye Cocktail

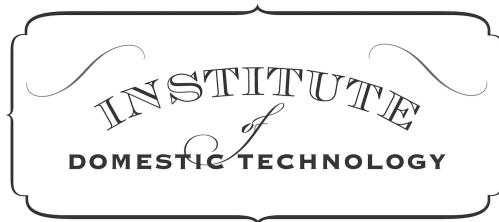
1. Fill a shaker with ice.
2. Pour whiskey, liqueur and bitters into shaker and shake vigorously.
3. Strain into a martini glass.
4. Garnish with a lemon twist.

White Russian

1. Fill a shaker with ice.
2. Pour liqueur, vodka and $\frac{1}{2}$ & $\frac{1}{2}$ into shaker and shake vigorously and strain into a martini glass.
3. Garnish with a light dusting of finely ground coffee.

	Ingredients	
Cocktail Making: Old-Fashioned	• 1/4 teaspoon white sugar • A full dropper of cherry-hops bitters • 1 3-inch strip of orange zest	• 2 ounces bourbon • 1 maraschino cherry for garnish
Cocktail Making: Gin & Tonic	• 2 ounces gin • 1 ounce tonic syrup	• 2 ounces soda water • 1 lime wedge for garnish
Cocktail Making: Fig & Rye	• 2 ounces good Rye Whiskey • 1 ounce fig lequeur	• 1 full dropper raisin bitters
Cocktail Making: White Russian	• 1 ounce vodka • 1 ounce coffee liqueur	• 2 ounces good quality half-and-half, or to taste • Finely ground coffee for garnish

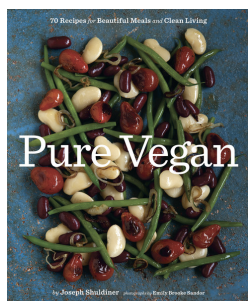
SOURCES: Herbs of Mexico, iHerb.com, TheBostonShaker.com



Re-discovering the future of home economics

Joseph Shuldiner is the founder and director of the Institute of Domestic Technology, a modern home-ec university located in Los Angeles, CA. The Institute offers year round classes, workshops and festivals on a variety of "lost art" subjects such as jam making, pickling, fermenting, cheese making, home coffee roasting, cocktail bitters and liqueur making, bread making, bacon curing and mustard making - just to name a few.

Trained as a Master Food Preserver by the County of Los Angeles, Shuldiner, and his faculty of staff instructors, teach detailed food safety instruction as well as opinionated recommendations on ingredient sourcing as an integral part of every class. Shuldiner also established a weekly certified farmers' market in Altadena's bucolic Loma Alta Park. The Altadena Farmers' Market opened in 2012 incubating local startup business' as well as certifying numerous backyard farmers through the market's (Sub)Urban Farm Project.



Shuldiner is the author of Pure Vegan: 70 Recipes for Beautiful Meals and Clean Living published by Chronicle Books. Lavishly photographed and written with Shuldiner's personal, conversational style, the cookbook contains recipes that "just happen to be vegan", rarely containing meat substitutes, but rather celebrating ingredients from the plant kingdom on their own merits.

Recently, Shuldiner has formed a consulting firm with colleague Kevin West. Headspace Consulting re-envisions public spaces by populating them with creative chefs, food makers, farmers, artists and visionaries. Their current project is a reinvigoration of the 1917 historic landmark, Grand Central Market, in downtown Los Angeles.



Daniel Kent is proprietor of Plow & Gun, a coffee micro-roastery based in Los Angeles. At the Institute of Domestic Technology he is Assistant Director and Dean of Beverages, teaching classes in coffee roasting and brewing, fermented beverages, and cocktail crafting. He is a huge fan of small metal parts, Tom Waits, building with wood, good-looking coffee cups, sleeping outside, disassembling things, Googling stuff and drinking good gin.