

Discover the Art of Shake, Strain, and Done Craft Cocktails at Home



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Are you a cocktail enthusiast looking to level up your mixology game? Look no further! In this article, we will guide you through the art of shake, strain, and done craft cocktails, allowing you to impress your guests and enjoy exquisite drinks

right in the comfort of your home. Get ready to unleash your creativity and become a master mixologist!

The Rise of Craft Cocktails

Craft cocktails have gained immense popularity in recent years, and for a good reason. These carefully crafted drinks go beyond the ordinary and deliver a unique sensory experience. With a wide range of flavor combinations and visually appealing presentations, craft cocktails have become a staple at trendy bars and upscale establishments.



Shake Strain Done: Craft Cocktails at Home

by J. M. Hirsch (Kindle Edition)

★★★★☆ 4.7 out of 5

Language : English

File size : 141186 KB

Text-to-Speech : Enabled

Screen Reader : Supported

Enhanced typesetting : Enabled

X-Ray : Enabled

Word Wise : Enabled

Print length : 273 pages



But why should you limit yourself to enjoying craft cocktails only when you go out? By understanding the techniques and using the right tools, you can replicate these exquisite beverages in the comfort of your own home.

Shake, Strain, and Done

Shake, strain, and done is a technique widely used by professional bartenders to create perfectly balanced and refreshing craft cocktails. Understanding this

method will enable you to unlock a world of flavors and create impressive drinks to impress your friends and family.

Step 1: Shake

The first step in the shake, strain, and done process is to master the art of shaking. Most cocktails require shaking to blend the ingredients, chill the drink, and create a delightful froth. To shake like a pro, follow these steps:

- Fill a cocktail shaker with ice cubes.
- Add your chosen spirits, juices, syrups, or other mixers.
- Hold the top firmly and shake vigorously for about 10 to 15 seconds.
- Strain the contents into a glass using a cocktail strainer.

Step 2: Strain

Once you have shaken your cocktail, it's time to strain it into a glass. Straining removes any ice shards, small fruit pieces, or other unwanted debris, resulting in a smooth and visually appealing drink. Here's how to strain like a pro:

- Place a strainer over your chosen glass or cocktail coupe.
- Hold the shaker above the glass and pour the contents slowly through the strainer.
- Allow the liquid to flow freely, while the strainer catches any solid particles.
- Once the shaker is empty, discard any remaining contents in the strainer.

Step 3: Done

With your cocktail thoroughly shaken and strained, all that's left to do is admire your creation and enjoy! Garnish your drink with a twist of citrus peel, a cherry, or

any other garnish that complements the flavors and presentation of your cocktail.

The Importance of Quality Ingredients

When it comes to crafting extraordinary cocktails, using high-quality ingredients is crucial. Fresh fruits, aromatic herbs, top-notch spirits, and homemade syrups can elevate your drinks and bring out complex flavors. Don't be afraid to experiment and create your own twists on classic recipes!



Popular Craft Cocktail Recipes

To get you started on your journey to becoming a home mixologist extraordinaire, here are a few popular craft cocktail recipes that you can try:

Margarita

Ingredients:

- 2 oz tequila
- 1 oz fresh lime juice
- 0.75 oz orange liqueur
- 0.5 oz agave syrup

Instructions: Shake all the ingredients with ice, strain into a salt-rimmed glass, and garnish with a lime wedge.

Old Fashioned

Ingredients:

- 2 oz bourbon
- 0.25 oz simple syrup
- 2 dashes Angostura bitters
- Orange peel, for garnish

Instructions: Muddle the orange peel with the simple syrup and bitters in a glass. Add ice and bourbon and stir until well chilled. Garnish with an orange twist.

With the shake, strain, and done technique at your disposal and a willingness to experiment with different flavors, you can easily create top-notch craft cocktails in the comfort of your home. So, why not unleash your inner mixologist and impress your friends and family with unique and refreshing drinks? Craft cocktails are just a shake, strain, and done away!

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Revolutionize the way you drink at home with simple recipes and common ingredients -- no obscure liquors or fussy techniques needed -- from the editorial director of Milk Street, J.M. Hirsch.

Are you done with generic gin and tonics, mediocre Manhattans and basic martinis? You can use pantry staples and basic liquors to produce more than 200 game-changing craft cocktails worthy of a seat at the bar.

Many cocktail books call for hard-to-find ingredients and complicated techniques that can frustrate home cocktail makers. Shake Strain Done shows a better way:

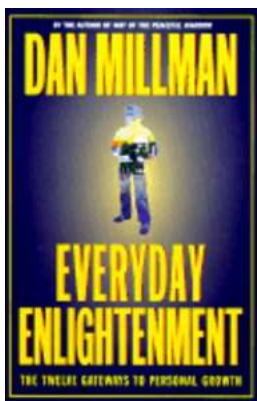
- If you can shake, strain, stir and turn on a blender, you can make great cocktails.
- No tedious secondary recipes hidden between the lines.
- No mysteries. You'll know what each drink will taste like before you pick up a bottle.
- No fancy equipment needed. A shaker, strainer and spoon are as exotic as it gets.

- The ingredients are mostly pantry and bar staples--things you already have on hand.

Every drink is rated by its characteristics -- Warm, Refreshing, Sweet, Sour, Bitter, Fruity, Herbal, Creamy, Spicy, Strong and Smoky -- to help expand your horizons and find more drinks to love.

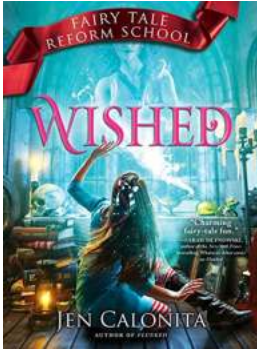
These are drinks with the sophistication of a high-end speakeasy, minus the fuss, like:

- The Sazerac 2.0 - a spice cabinet update that takes the classic back to its origins
- A new White Russian that lightens the load with coconut water instead of cream
- A grownup Singapore Sling that's fruity without tasting like fruit punch
- A Scorched Margarita that uses the broiler to char those lemons and limes
- A feisty new Gin and Tonic in which black pepper is the star ingredient
- And plenty of originals, like the Pooh Bear. Butter, honey and bourbon? Yes, please! And Mistakes Were Made, for tiki time



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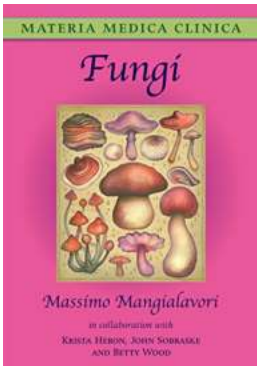
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