

MIXOLOGY

Translate, Mix & Serve

Liquor Linguists
Talk the Talk



Every profession has its own lingo. Mixologists are no different.

Muddling can be befuddling, neat is not up and if you're not careful, your float may sink. Drink recipes sometimes include instructions that might be confusing if you're not used to the terminology.

So when you're entertaining at home and it comes time to whip up a few cocktails, it might be helpful to speak the native language of the bartender. Here are a few terms that come up in cocktail recipes, with a few examples on how to flex your new vocabulary skills.

Bar Spoon — A long mixing spoon that often has a lemon zester on the other end.

Bitters — Sometimes referred to as the spice rack of the cocktail world, aromatic bitters are a balance of botanicals used by the dash. They can help focus aromas and flavors in mixed drinks. Angostura and Peychaud's are popular brands, but there are a number of producers, including several produced here in Vermont.

Collins Glass — A tumbler that typically holds 10 to 14 ounces of liquid, it is cylindrical in shape and taller than a highball glass.

Use it...

The Headless Horseman

2 ounces vodka
3 dashes bitters
Ginger ale
Ice cubes
Orange slice for garnish

Pour vodka and three dashes of bitters into a Collins glass and add several ice cubes. Top with ginger ale and stir. Garnish with a slice of orange.



Dash – A few drops of an ingredient, such as bitters.

Dirty – Adding olive juice to a martini makes it dirty. The more olive juice, the dirtier the martini.

Use it...

Dirty Martini

courtesy food.com

2 ounces gin
(or alternately, vodka)
½ ounce extra dry vermouth
¼ ounce olive juice
1-3 green olives

Mix all the ingredients (except the olive) in a cocktail mixer with two ice cubes. Pour into a frozen martini glass and then add the olive.



Float – When one alcohol sits on top of another in a glass, creating a layered effect. The layers separate due to differences in density. This can be done by pouring the floated liquid over an inverted bar spoon, or gently down the side of the glass. See also: Layer.

Use it...

B-52

1 part Kahlua
1 part Baileys Irish Cream
1 part Grand Marnier

Carefully layer the ingredients in a shot glass, pouring the Kahlua first, and then float the Baileys and Grand Marnier over the back of a spoon to keep the layers from mixing together.



Finger – A term used to describe the amount of liquor in a glass. It was used to describe the amount of spirits that would fill a glass to the level of two fingers wrapped around the bottom of the glass. There have been efforts to standardize the term "finger pour" so that two fingers would equal two ounces.

Highball glass – A tumbler, shorter and wider than a Collins glass, capable of holding 8-11 ounces of liquid. Also commonly used as a soda and beer glass.

Muddle – To muddle, press fresh ingredients, such as herbs or fruit, against the side or bottom of the glass to release flavors and blend with the alcohol better.



Use it...

Muddled Rebuttal

courtesy thespruce.com

1½ ounces Grey Goose Le Citron vodka
5 raspberries
1 teaspoon sugar
Fresh-squeezed lemonade
Lemon wedge for garnish

Muddle 5 fresh raspberries with 1 teaspoon sugar. Pour into a tall glass over ice and top with vodka and lemonade. Garnish with lemon wedge.

Neat – A single, unmixed liquor served at room temperature with no ice; as in, "bring me a bourbon, neat."

Old fashioned glass/rocks glass

glass – A short tumbler used traditionally to serve tan spirits, such as whiskey, with ice cubes. It's also usually used to serve cocktails such as the Old Fashioned, from which it takes its name.

Use it...

Old Fashioned

1½ ounces bourbon or rye whiskey
2 dashes Angostura bitters
1 sugar cube
Few dashes of water

Place sugar cube in old fashioned glass, saturate with bitters and add a dash of plain water. Muddle until dissolved. Fill the glass with ice cubes and add whiskey. Garnish with an orange slice and a cocktail cherry.



Pony – One U.S. fluid ounce of liquid. A pony may not be the same as a shot of liquor, which can range from one to 1½ ounces.

Rocks – Ice added to a drink.

Shaker – A container, usually metal, where ingredients are mixed and shaken.

Strainer – A bar accessory used to strain ice or unwanted ingredients from a cocktail. It is placed over the mouth of the shaker or glass and allows only liquid to pass through.

Twist – Adding a "twist" of citrus, lemon or lime, to a drink. Also refers to a long, thin strip of the rind, which is usually added to the drink as a garnish, as well.

Use it...

The Lemon Twist

courtesy 1001cocktails.com

3 ounces lemon-flavored vodka
½ ounce dry vermouth
1 lemon

Shake the vodka and vermouth with cracked ice in a cocktail shaker. Strain into a chilled cocktail glass. Garnish with a lemon twist and serve.



ON OUR COVER

Blueberry Mojito

courtesy inspiredtaste.net

8 blueberries (fresh or frozen), plus more for serving
1 ounce fresh squeezed lime juice
1 ounce cranberry juice
2 teaspoons sugar
8 fresh mint leaves, plus more for serving
2 ounces white rum
Ice
1 ounce club soda
Lime slice for serving

Add blueberries, lime juice, sugar and eight mint leaves to a cocktail shaker. Use a cocktail muddler to muddle the mint into the lime juice and sugar. Add rum and cranberry juice, stir well then pour into a glass filled with ice, leaving about an inch of room then top with club soda. Garnish with extra blueberries, mint leaves and a lime slice.