

Cocktails for People in a Hurry

by



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Summary

Making cocktails at home is not hard. I've helped thousands of people start or continue their journey.

What you will find on the following pages

1. Recipes grouped by cocktail family. You will see most recipes in each family require the same process with simple substitutions or additions.
2. If you see an * on a page, it means more is [in the appendix](#).

A couple things to remember

1. Measuring is one of the simplest steps you can take to ensure cocktail quality.
2. Not shaking/stirring for long enough is a common mistake.
3. If a cocktail calls for citrus juice or vermouth*, the fresher the better.
4. There is no "best" cocktail. The best is the way you like it. This guide highlights the basics. From there, adjust things to suit your preferences.



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Sour Cocktail Family

Add all ingredients to your shaker, fill with ice and shake vigorously for 15 seconds, then strain into a glass and add the **garnish**.

Daiquiri	Whiskey sour	Gimlet	Lemon Drop	Tequila sour	Cognac Sour
2 oz light rum	2 oz whiskey	2 oz vodka/gin	2 oz vodka	2 oz silver tequila	2 oz cognac
¾ oz lime juice ¾ oz simple syrup (SS)	¾ oz lemon ¾ oz SS	¾ oz lime ¾ oz SS	¾ oz lemon ¾ oz SS	¾ oz lime ¾ oz SS	¾ oz lemon ¾ oz SS
Lime wedge	Lemon peel 1-2 dashes of Angostura*	lime wedge	Lemon peel	Lime wedge	Lemon wedge

Egg white* is one of the tastiest additions you can make to a sour cocktail. Learn more in the [appendix](#).



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Building upon the sour template

Daiquiri

2 oz light rum

$\frac{3}{4}$ oz lime juice

$\frac{3}{4}$ oz [simple syrup \(SS\)](#)

Lime wedge

To showcase “dressing up” the sour, I’m using the daiquiri as a reference. On page 6, the Daiquiri’s three ingredients anchor each drink.

The ratio may shift slightly but as a whole, all build off the same 3 ingredients while showcasing things like carbonated water, egg white, or sparkling wine.

While rum is used as an example here, it works for any spirit. Learn more about using carbonated beverages and egg white in the appendix.



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Building upon the sour template: Rum

Add the first two rows of ingredients to your shaker, fill with ice and shake vigorously for 10 seconds, strain into a glass, and add **bubbles** (if applicable) and **garnish**.

Daiquiri	Mojito	Mojito fizz	Old Cuban	Royal Old Cuban	Dark and Stormy
2 oz light rum	2 oz light rum	2 oz light rum	2 oz aged rum	2 oz aged rum	2 oz aged rum
¾ oz lime ¾ oz SS	¾ oz lime ¾ oz SS Mint sprig	¾ oz lime ¾ oz SS Mint sprig 1 oz egg white*	¾ oz lime ¾ oz SS	¾ oz lime ¾ oz SS 1 oz egg white*	½ oz lime ¾ oz ginger syrup
	2-4 oz chilled seltzer	2-4 oz chilled seltzer	2 oz chilled dry sparkling wine	2 oz chilled dry sparkling wine	2-4 oz chilled seltzer
Lime wedge	Mint	Mint	Mint	Mint	Mint



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Building upon the sour template: Gin

Add the first two rows of ingredients to your shaker, fill with ice and shake vigorously for 10 seconds, strain into a glass, and add **bubbles** (if applicable) and *garnish*.

Bee's Knees	Tom Collins	Gin fizz*	French 75	Royal French 75*	Gin Buck
2 oz gin	2 oz gin	2 oz gin	1.5 oz gin	1.5 oz gin	2 oz gin
¾ oz lemon ¾ oz SS	¾ oz lemon ¾ oz SS	¾ oz lemon ¾ oz SS 1 oz egg white	¾ oz lemon ¾ oz SS	¾ oz lemon ¾ oz SS 1 oz egg white	½ oz lime ¾ oz ginger syrup
	2-4 oz chilled seltzer	2-4 oz chilled seltzer	1.5 oz chilled dry sparkling	1.5 oz chilled dry sparkling	2-4 oz chilled seltzer
Lemon peel	Orange, cherry		Lemon peel	Lemon peel	Lime



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Building upon the sour template: Whiskey

Add the first two rows of ingredients to your shaker, fill with ice and shake vigorously for 10 seconds, strain into a glass, and add **bubbles** (if applicable) and **garnish**.

Whiskey sour	John Collins	Whiskey fizz*	French 95	Royal French 95*	Kentucky Buck
2 oz whiskey	2 oz whiskey	2 oz whiskey	1.5 oz whiskey	1.5 oz whiskey	2 oz whiskey
¾ oz lemon ¾ oz SS	¾ oz lemon ¾ oz SS	¾ oz lemon ¾ oz SS 1 oz egg white	¾ oz lemon ¾ oz SS	¾ oz lemon ¾ oz SS 1 oz egg white	½ oz lime ¾ oz ginger syrup
	2-4 oz chilled seltzer	2-4 oz chilled seltzer	1.5 oz chilled dry sparkling	1.5 oz chilled dry sparkling	2-4 oz chilled seltzer
	Orange, cherry	Angostura	Lemon peel	Lemon peel	Lime wedge



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What is a liqueur?

The simplest explanation is a high-proof vodka that is flavored and sweetened. Some liqueurs are low proof (15%) and some are higher (40%)



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Daisy Family

Shake all ingredients other than garnish for 15 seconds, then strain over ice, add **garnish**

Margarita	Sidecar	Cosmopolitan	Mai Tai	White Lady	Why Not
1.5 oz silver tequila	2 oz cognac	2 oz vodka	2 oz rum	2 oz gin	1.75 oz bourbon
¾ oz lime ¼ oz SS ¾ oz Cointreau * Pinch of salt	¾ oz lemon ¼ oz SS ½ oz Cointreau	½ oz lime ½ oz SS ¾ oz Cointreau ½ oz unsweetened cranberry juice	¾ oz lime ¾ oz almond syrup ½ oz Cointreau	¾ oz lemon ¼ oz SS ½ oz Cointreau Egg white *	¾ oz lemon ½ oz maple syrup ½ oz Cointreau
Lime wedge	Orange peel	Lime wedge	Lime wedge Mint sprig	Lemon peel	Lemon peel



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Old Fashioned Family

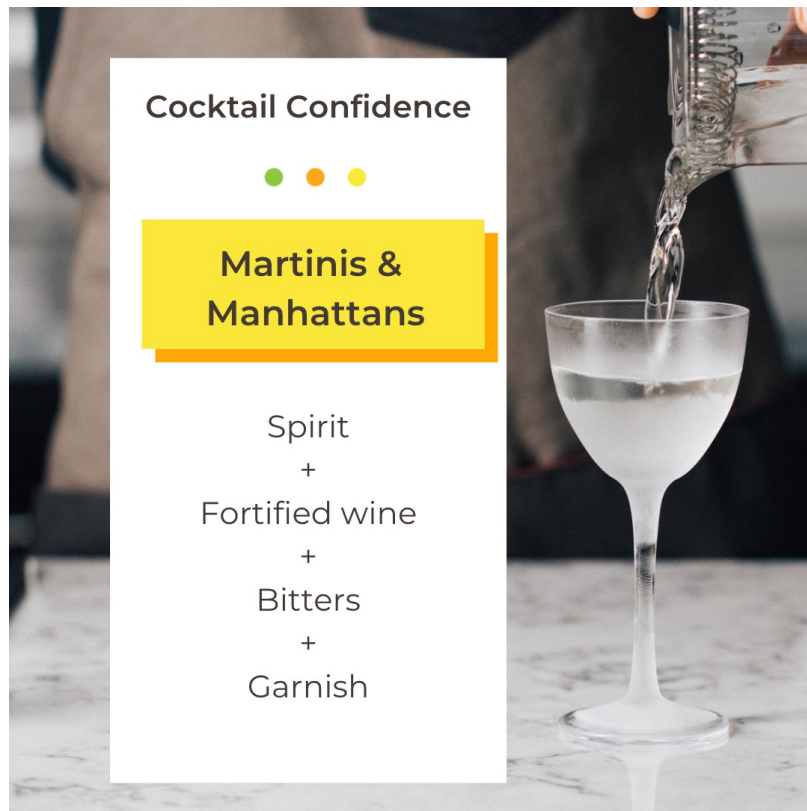
Stir all ingredients other than garnish for 30 seconds, strain into an ice-filled glass, add garnish

Old Fashioned	Sazerac	Mint Julep	Oaxaca Old Fashioned	Hot Toddy**
2 oz bourbon	2 oz rye	2 oz bourbon	1½ oz reposado tequila ½ oz mezcal	2 oz dark rum/ whiskey/brandy
¼-½ oz SS 2-3 dashes Angostura*	¼ oz SS 1-2 dashes Angostura & Peychaud's bitters Absinthe rinse*	¼-½ oz SS	1 tsp-¼ oz agave syrup 2-3 dashes Angostura	½ oz SS 2-3 dashes Angostura 1 oz lemon juice 4 oz hot water
Orange peel	Lemon peel	Muddle* mint	Orange peel	Cinnamon stick or cloves

** Add spirit, simple syrup, lemon juice, and angostura to a mug. Top with hot water and add garnish



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The Old Fashioned uses heavier sweeteners, in smaller proportions, to achieve balance, while this family relies on heavier pours of fortified wines flavored with herbs, barks, and spices.



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Manhattan & Martini Family

Stir all ingredients other than garnish for 30 seconds, strain into an ice-filled glass, add garnish

Manhattan	Black Manhattan	Martini	Dirty Martini	Boulevardier	Negroni
2 oz rye	2 oz bourbon	2 oz gin/vodka	2.5 oz gin/vodka	2 oz bourbon	1 oz gin
1 oz sweet vermouth * (SV)	1 oz amaro *	1 oz dry vermouth (DV)	½ oz DV	¾ oz SV	1 oz SV
2-3 dashes Angostura	2-3 dashes Angostura	1 dash orange bitters	¼-½ oz olive brine	¾ oz Campari	1 oz Campari
Cherry	Cherry	Lemon peel or olive	Olive	Lemon peel	Orange peel



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Syrups

Simple Syrup

- ½ cup sugar and ½ cup water
- Add both to saucepan over medium heat
- Stir until sugar is dissolved
- Let cool, then pour into a glass jar and seal
- Voila

Ginger syrup

- Peel and coarsely chop 1 cup of ginger, removing any rot
- Add 1 cup of sugar and ¾ cup of water to a saucepan, on medium, stirring until sugar dissolves.
- Bring mixture to a boil, then adding the ginger to the saucepan and reduce heat to low
- Allow to simmer for 15 minutes, occasionally stirring
- Remove from heat and allow to sit for one hour.
- Strain out ginger
- Voila



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Appendix

- **Almond syrup:** also called orgeat [or-zhaat] adds creaminess to many tiki-themed drinks.
- **Amaro:** an Italian herbal liqueur that is commonly consumed as an after-dinner drink. Well known brands are Averna and Cynar.
- **Bitters:** concentrated root/bark infusions that add depth to cocktails. Think of them as the salt and pepper of cocktails.
- **Muddle:** lightly pressing fruit, vegetables, or herbs to extract oils and flavor.
- **Orange liqueur/triple sec:** orange peel oils are infused into a brandy or high-proof neutral alcohol. Well known brands include Cointreau and Grand Marnier.
- **Simple syrup:** sugar dissolved in water by heating the mixture. Typically a 1:1 ratio
- **Vermouth** is >75% wine, fortified with brandy or other spirit along with various spices and herbs to add flavor. Vermouth is perishable and should be used within 2 months. Keep it in the refrigerator.



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Appendix (continued)

- **Egg white**
 - **Safety concerns:** Countless eggs have been used in cocktails without issue. If you're at all concerned though, gently clean the shell or purchase egg whites in a carton. Fresh, clean eggs pose little risk and add amazing texture to a drink.
 - **How to use it:** crack the egg and separate the yolk from the white and add it (~¾ oz) to your shaker along with other called for ingredients like citrus, spirit, and sugar. Shake the ingredients without ice for 5 seconds to froth up the egg. Then shake normally with ice.
 - **What's its effect?** It adds a layer of frothiness to a drink, making its flavors less sharp.
- **Carbonated beverages:** whether club soda, tonic, seltzer, or sparkling wine, chill it prior to use. This prevents the carbonation from escaping. DO NOT shake carbonated beverages. Add them to the finished drink.

