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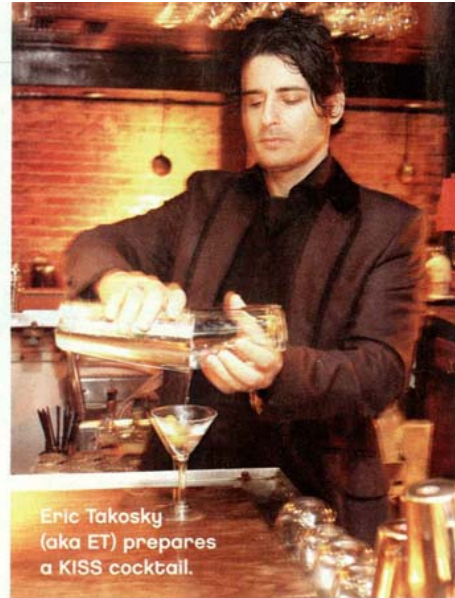


Behind the Bar

How to KISS

(Keep It Service-Simple)

by Eric Tecosky



Eric Takosky
(aka ET) prepares
a KISS cocktail.

The easy
way to
make
complex
drinks

A specialty drinks menu demands special drinks. Your reply: "How can I expect my bartenders to spend several minutes on each drink when customers are four-deep at the bar?" The answer is simple: Offer interesting drinks that sound and taste exotic, but take the same time to make as an Apple Martini.

The first step is easy: Use fresh juices. There's nothing better than ordering a Greyhound and tasting fresh-squeezed grapefruit juice. I'm not suggesting you fresh-squeeze each cocktail. Many suppliers already stock all the basics; all you have to do is order them. Too expensive? Add the cost to the price of the drink. No one will complain once they taste it.

The second step is prep—the answer to most bartending hassles. Many drinks can be partially made before the shift even begins. Break each drink down and figure out what can be prepped ahead of time.

Here are some examples of KISS (Keep It Service-Simple) cocktails. Each of these drinks takes no longer to make than a Cosmopolitan, but they're unique and add interest to your cocktail menu.



Summer of Love (a rosemary Gimlet)

1 1/2 oz Boru vodka
1 oz rosemary simple syrup*
3/4 oz. fresh lime juice

Mix all ingredients over ice in a cocktail shaker and strain into a chilled Martini glass. Garnish with a rosemary sprig.

*Syrups are very easy to prep.

Rosemary Syrup

1 cup of water
7/8 cup of sugar
6 3-inch rosemary sprigs

Heat the water and sugar until the sugar dissolves. Once it boils, turn the flame to low and add the rosemary. Let simmer for two minutes and remove the rosemary. Let cool and transfer syrup to a plastic squeeze bottle. Use the same recipe to make syrups from a host of herbs, peppers, spices, etc.

The Hendrix (a pear/basil Margarita)

1-1/2 oz. Partida Blanco tequila
1/2 oz. Cointreau
1/2 oz. fresh lime juice
1-1/2 oz. pear juice
3-5 basil leaves (depending on size)

Add basil leaves to a cocktail shaker. Fill with ice and the remaining ingredients. Shake vigorously and strain into an ice-filled bucket glass. Garnish with a basil leaf. The only prep needed is filling a fruit tray with basil leaves. Placing a moist towel or napkin over the leaves will keep them fresh for the whole shift.

Bohemian Rhapsody

1-1/2 oz. No. 209 gin
1-1/4 oz. St-Germain elderflower liqueur
1/2 oz. fresh sweet and sour*

In a cocktail shaker, mix all ingredients over ice and strain into a chilled martini glass. Garnish with a lemon twist.

*Fresh sour is a thousand times better tasting than a mix. Mix 1 cup fresh lemon juice, 1 cup simple syrup and 2 cups water. That's it. ■■