



ANGOSTURA
aromatic bitters

Theatre of **Mixing**

Bartender Education Program

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Contents

The House of Angostura “Theatre of Mixing”	5
A message from Tony Abou Ganim	7
All About Bitters	8
Fun Facts	11
The Cocktail	12

Your Ready Reference for the Theatre of Mixing Video Guides

Behind the Bar - Stocking the Bar	14
Behind the Bar - Customer Service and Efficiency	15
Elements of Mixology	18
Cocktail Classics	22
Creative Cocktails from the Angostura® aromatic bitters Global Cocktail Challenge	24
Angostura’s Rums	31

House of Angostura “Theatre of Mixing”

The House of Angostura presents the “Theatre of Mixing,” a programme designed for aspiring bartenders.

“Theatre of Mixing” is a one-day programme with a focus on the use of Angostura products. The programme has three components: a manual, presentation and review. The course covers mixology, the history and development of all base spirits used in modern day cocktails, the history of Angostura® aromatic bitters, ingredients, garnishes, bar tools, glasses and usage, creative mixing and a guide on how to be the ultimate bartender. Participants will learn from video presentations and an accompanying workbook.

At the end of the programme, there will be an online assessment of one hour, comprising 45 questions. Participants will be presented with a Certificate of Participation which may be used to secure jobs in the future.



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**ALWAYS MIX BITTERS
WITH PLEASURE**

A message from Tony Abou Ganim

It has been my great pleasure to work with The House of Angostura to create this innovative and exciting “Theatre of Mixing” guide. This initiative will help bartenders everywhere to understand the basics and to hone their craft, in short to be the best bartenders that they can be!

By the end of this programme every participant will have a greater understanding of mixology basics. Topics covered include the various spirits you will use every day in the bar, correct tools and glassware, customer service and efficiency and much more.

Whether you are a newcomer or an experienced bartender, once you invest your time and energy in this programme you will emerge with full certification, a benefit for you as you move through today’s highly competitive world of bartending!

I wish you all the best as you embark on this course and many happy hours of bartending!



Tony Abou Ganim



All About Bitters

History of Bitters

In 1824 Dr. Johann Gottlieb Benjamin Siegert perfected the formula for aromatic bitters - "AMARGO AROMATICO" - to use in his medical practice as Surgeon General to the armies of Simon Bolivar. He resided in the town of Angostura in Venezuela (now called Ciudad Bolivar).

By 1875 the family business had moved to Trinidad, and was run by his sons, Carlos, Alfredo and Luis Siegert. Angostura aromatic bitters was manufactured in Port of Spain, Trinidad and sold internationally. In 1955, after years of success, the Company was appointed as manufacturers of Angostura® aromatic bitters to Her Majesty Queen Elizabeth II.

The Angostura® aromatic bitters formula previously was known only to the Siegert family members. Now, it is said, only four living men know the actual formula. Beyond saying that it contains herbs and spices, the Siegert family has kept the formula for Angostura® aromatic bitters one of the most closely guarded secrets in history.

What is Bitters?

Simply put, bitters is made from a mixture of herbs and spices. This unique product is used to flavour drinks and food. Bitters are a main ingredient in many mixed drinks as we use them to build layers of flavour, add complexity and achieve balance in our cocktails. Bitters by definition, is an infusion of herbs and spices percolated over alcohol, as much as 44.7%. Bitters can be called a beverage, although it is seldom drunk on its own, is bitter in taste, with a sharp bittersweet flavour. Historically, many brands of bitters have been marketed, mainly as medicinal. Typical bitters ingredients usually include bitter orange peel, cassia, gentian, sometimes fruit and assorted barks, herbs and roots. As in the case of Angostura® aromatic bitters, the formula is top secret.

Bitters can be classified as digestive bitters and cocktail bitters.

Digestive Bitters can be consumed pure, that is, unmixed, or with ice, usually after meals. Some types of

digestives are used in cocktails, like Fernet Branca and Campari. These are also called potable bitters.

Cocktail Bitters like Angostura® aromatic bitters and Angostura® orange bitters are generally used for enhancing cocktails, added in dashes or drops to the mix. It is accepted arguably, that bitters invented the cocktail. These are also called non-potable bitters.

Types and Categories of Bitters

Aromatics

Angostura® aromatic bitters is respected and recognized as the world leader in aromatic bitters, in fact, it is often said that no bar is complete without them. It is the definitive ingredient in classic and contemporary cocktails.

Orange Bitters

Aromatic bitters can also be flavoured. The most widely used is orange bitters. Angostura® orange bitters is made from sun-ripened Caribbean oranges. A light orange colour, with a dry intense orange zest flavour, this exotic and versatile bitters works incredibly well with vodka, gin and whisky, and adds real depth of flavour to rum cocktails. Its complexity and layers of flavours also makes it a culinary must-have ingredient. World renowned chefs have found that it works particularly well in savoury sauces, it complements seafood dishes, and marries well with chocolate.

Amaros

Amaro is the Italian word for bitter and is the most recognised as potable bitters. Typically made by steeping herbs, roots, flowers, barks and citrus peels in alcohol for a predetermined amount of time, diluted with water and sweetened with sugar. Amaros can be classified as apertif in style such as Campari, to be taken before a meal to stimulate the appetite in drinks such as the Negroni or Americano. Digestif amaros like Fernet Branca, Averna and Ramazoti are generally enjoyed neat, to end a meal.

Ingredients and Blending

The exact formula for Angostura Bitters has been a closely guarded secret for almost 200 years. The Theatre of Mixing give you a sneak peek at the room where it all happens and where only a few people are allowed to enter. All that is known about the secret recipe is that bitters contains botanicals, sugar, caramel, alcohol and deionised water.

To start with the botanicals are ground and conveyed to a secret room. Here the ground botanicals are weighed and sent by chute into the manufacturing room where they are mixed and put into a mixing basket rather like a percolator in a process called cold percolating. This is a 20-hour long process where all the botanicals are extracted with alcohol finessed into a melody of colour, flavours and aromas.

Next the bitters is transferred to a holding tank where caramel and sugar are added to ensure consistency of flavour and colour, then into a stainless steel tank where it spends three months.

Quality control starts at the very beginning of the process with the choice of base ingredients, including the botanicals, all laboratory analysed and approved. The alcohol content is concentrated at 57 percent then diluted to 44.7 percent.

Each batch of bitters has to be approved and tasted and aroma tested, for consistency and high quality.

From the steel tank the bitters is filtered and transferred to a tank wagon and sent on to a bottling facility. This last process takes 3 days

Sensory Analysis

Aroma Notes

With some idea of the making of bitters, we can now talk about some specifics.

We'll begin with a sensory analysis of Angostura® aromatic bitters. Aroma anticipates taste and in fact, all of our senses become heightened when we smell something. As we know, bitters is made from several botanicals. Each has different properties that contribute to the overall aroma, colour and taste.

When exploring the smell, you will notice that while there are dried mature herbal aroma notes, there are also crisp refreshing notes. You will also recognize minty, nutty, spicy notes with hints of chocolate.

Flavour Enhancing Properties

It is often said that no bar or kitchen is complete without Angostura® aromatic bitters. There is a very good reason for this and you'll discover why as we explore the remarkable flavour enhancing properties of bitters.

When added to alcoholic and non-alcoholic drinks alike, there is a burst of flavour from the main ingredients. Non-alcoholic drinks become crisper and more refreshing. In fact, bitters adds a refreshing finish to carbonated drinks and rounds off the taste in beer.

When you think of cocktails remember that bitters adds a subtle unique taste regardless of the spirits used and in light cocktails it enhances the top notes without masking the true personality of the spirit.

The colour of bitters gives vibrancy and added flavour to simple cocktails. It soothes the acidity in citrus-based cocktails and adds some complexity to cream cocktails, and the list goes on. Bitters mellows out the aged notes in heavy rums, smoothes dried aged whisky, matures a Manhattan and marries well with pink gin and vermouth bringing out the best in their complexity.

Science of Bitters

Product Features

As we have seen, Angostura® aromatic bitters is a unique flavour enhancer for both food and drink. It is also useful to know that it's sodium- and gluten-free as well as kosher certified. If you wanted to get really technical, bitters contains 44.7 percent alcohol by volume, but each dash contains an insignificant amount of alcohol and therefore is considered non-alcoholic.

The Art of Dashing Bitters

Bitters has been used for such a long time, we actually know that this 200ml bottle contains about 106 dashes of bitters. Most recipes specify the number of dashes to be used per recipe.

Now there is an art to dashing bitters. Grip the bottle in the centre of the palm of your hand, aim the spout at the drinking glass at a 45 degree angle and give a firm

fist pump. Repeat and remember it's dashes not drops. Here's a tip: use four dashes for all sparkling or citrus-based beverages such as cola, ginger, juices or iced tea and use three dashes for milk-based beverages like punches and milkshakes.

Best combinations

Just a few dashes of bitters in any cocktail signifies the true sophistication of the drink.

Classic Pegu Club

½ oz lime juice
¾ oz orange Curaçao
2oz London dry gin
dash of Angostura® orange bitters
dash of Angostura® aromatic bitters

Put ice in shaker and shake all ingredients.
Strain into a chilled cocktail glass.
Garnish with thin slices of lime.



Classic Pegu Club

Banana Pina Colada

2oz coconut cream
2oz heavy cream
2oz Angostura® 7 year old rum
1 ripe banana
3 dashes Angostura® aromatic bitters

Add 1 cup of ice to blender and blend all ingredients until smooth. Pour into a glass and garnish with a small slice of banana.

Manhattan - Caribbean Version

2oz Angostura® 1824
1oz Italian Vermouth
3 dashes Angostura® aromatic bitters
brandied cherries to garnish
Recipe Method required

In a mixing glass, stir all ingredients with large cracked ice. Strain into a chilled cocktail glass

Ice comprises at least 20 percent of the cocktail, so water quality is important. Ice should be fresh, dry, hard and cold.

Remember cubed ice goes into the highball, big cubes for aged rum, crushed ice goes into a mojito and cracked ice in caipirinhas.

Fun Facts

We have learned all about Angostura® aromatic bitters from the history to manufacture through to details about its unique properties. Angostura® aromatic bitters is used in the Royal Household and holds a Royal Warrant of Appointment to the Queen of England. This is a prestigious distinction awarded only to companies that have achieved excellence and maintained the highest standard of quality. Indeed there are many sides to this product.

Did you know that bitters will stain if spilt on clothes or wood and left to dry? In fact, in Seattle in the US, Jamie Boudreau, owner of Canon bar used Angostura® aromatic bitters to stain and decorate the wooden furniture and fittings in the bar.

On the other hand, some people have used it as a mosquito repellent and they say it really works!

Have you ever wondered why the label is oversized? Some say it's because of the laid back Caribbean attitude. It was in fact, a mistake. The manufacturers decided to use the oversized label and it has since become iconic.

Remember that Angostura® aromatic bitters is not bitter when added to food and drink. The word bitters refers to products made from gentian, aromatic herbs and spices.

The Cocktail



History of the Cocktail

The cocktail is a category of drinks that dates back to the 1800s, possibly earlier, and is defined by the addition of bitters to alcoholic beverages, water, and syrup or sugar. However one might argue that even though they may not have been named 'cocktails' until early 1800, the cocktail existed early in the 1700s in the Caribbean (rum punch) and even earlier in countries in the east, including India (panch) and China. Very popular until prohibition, the cocktail saw a renaissance in the new millennium, inspiring bartenders to new heights with old classic drinks. Bitters takes centre stage and bartenders are seeking out Angostura® aromatic bitters not just for classic old drinks but in their own concoctions, the new cocktails. Today, The House of Angostura in Trinidad is well known for its world-class "Angostura® aromatic bitters Global Cocktail Challenge" where the world's best bartenders from countries around the world meet in Trinidad for the final leg of the challenge. A number of new, inventive and delicious cocktails are created in this context. The winner of the Challenge becomes the House of Angostura's ambassador for the following year.

A cocktail is concocted from a base spirit, flavouring to blend with the spirit, called a modifier, an accent and sometimes water. There is an advantage to serving cocktails that are no more than 5 ounces: the drink remains cold: as a pre-dinner drink it does not overwhelm the meal itself, in fact it anticipates the meal and it complements the appetizer. The best cocktails, although seldom served with ice are always well chilled in fact very cold and are never sweet. Sweetness in a cocktail is usually tempered by the sharpness of citrus juices, bitters and of course, the strength of the alcohol itself. Some base spirits need very little to enhance their taste, less is more so to speak.

A cocktail should be elegant.

From the shape of the glass (and this should be absolutely pristine), to the temperature, to the balance and taste of the contents of the glass, a cocktail should epitomise elegance. Remember that the cocktail is one family of drinks with a wide ranging selection of other mixed drinks including tall drinks like punches served in an 8 ounce glass. A tall drink can be a cocktail served in a tall glass, topped with soda, citrus juice, sparkling or other carbonated water.



**Your Ready Reference
For the Theatre of Mixing Video Guides**



Behind the Bar - Stocking the Bar

Stocking the Bar

Start with the base spirits. The taste of the base spirit should never be compromised but should harmonise with the additions of other flavours. Primary spirits are of two categories, light and dark. More people seem to prefer light spirits, so start stocking your bar with gin, vodka and light rums and whiskey, which blend with most flavours and can be used in most cocktails. Widen the range of other base spirits with brandy, dark rums and whiskey.

Rum

Rum is a never-fail base spirit. It is easy to mix and always a favourite with customers. A well balanced cocktail, even a simple rum punch, will lift eyebrows and have customers coming back for more. They will examine the glass, look at the colour, sniff and sip and smile with satisfaction. Stock all the colours of rum, white to pale yellow, golden and amber, red and dark rum. The best of the white rums include Angostura® Reserva, choose also Angostura's blended and aged premium brands like Angostura® 1919 and Angostura® 1824. The dark rums tend to have a pleasant overtone of molasses and have dark good looks in the glass, served neat or on ice. Rums have that exotic taste and aroma of the tropics and have strong characteristics that do not need to be propped up with too many other flavours.

Gin

Gin is not quite as popular as it once was. Its distinctive juniper taste no longer appeals, perhaps as there is so much else to choose from. Gradually you will learn what your customers like and have their brands ready to serve as they walk in. Many favourite cocktails use gin as the base spirit. These include Pink Gin made with Angostura® aromatic bitters or the Gimlet, which is gin with lime juice and perhaps a herbal garnish to make a heady drink.

Vodka

Many customers to your bar will drink vodka neat, or in a Bloody Mary. However you may get some requests for

flavoured vodkas, which are now popular, or you may want to create your own vodka cocktails with bitters, such as the Modern Mule.

Whisky

Here the choices are wide and varied and each of your customers will have his own favourite, so you may want to stock a number of brands. Whisky is generally considered a dark spirit, with layers of flavour. Some whiskies are expensive and strong in taste, but you can use the less expensive brands as the base spirit to your cocktails. Whisky cocktails include the Manhattan which uses rye whiskey, vermouth and Angostura® aromatic bitters. Rob Roy (uses Scotch) and the old favourite, Tom and Jerry.

Brandy

Brandy is a fine base spirit and another stand alone kind of drink. It is not often used in cocktails, rather straight at the end of a good meal. The best brandies are still made in Cognac in France. Cocktails with brandy as the base spirit include a Nicky Finn and the Combustible Edison.

If you can create a good cocktail from cachaça or tequila, they can become a favourite with your customers, especially those who like to try something new. Margaritas, and Caipirinhas are cocktails that customers feel comfortable ordering.

Behind the Bar - Customer Service and Efficiency

Customer Service and Efficiency

"I don't go to bars I go to bartenders"

Dale de Groff

The dining experience starts at the bar. The bar sets the tone and the bartender should approach the bar like a chef. Embrace the entire experience of the guest from the moment he/she walks in.

To deal with the challenges on a crowded night, prepping is important, as is bar cleanliness. Know your recipes. Drinks should be consistently good.

Remember that guests have a choice. They will long remember the experience and forget the price. Why would you go to a bar, when you can make a drink better at home. One goes to a bar for the hospitality offered, not necessarily for the best Negroni!

Good Customer Service From Behind Your Bar

- Offer a friendly greeting
- Develop a good memory
- Handle complaints courteously
- Step back after serving
- Don't rush customers
- Be courteous & professional with co-workers
- Clean ashtrays
- Fresh napkin with each drink
- Follow sanitation guidelines
- Fill to 1/4 inch from the rim
- Use measured pour
- Use cubed ice
- Follow standard recipes
- Always use a fresh glass

- Use appropriate garnish
- Handle stem glasses by the stem/ base glasses by the base
- Shake drinks rapidly
- Place glass on the rail when making the drink
- Don't turn your back to make drinks
- Replace bottles as soon as you've used them
- Ring drinks on the guest check or point of sale for each round, lay it face down
- Collect a credit card to run a tab
- Don't sit, smoke, eat or drink behind the bar

Bar Set-up Essentials

Garnish Tray

Flag, Orange, Lemon, Lime, Cherry, Olive (keep olives in the fridge)

Mixers

Sweet 'n Sour Mix, Orange, Cranberry

7 Pieces of Bar Equipment - Metal Shaker, Speed Shaker, Glass Mixer, Ice Scoop, Jigger, Bar Spoon, Spring Strainer

Glassware

Speed Rack

Bar Customer Service

Anybody who works in any customer service position is a caregiver. Wait staff and bartenders are no exceptions.

Good customer service includes how employees interact with customers when things are going well, as well as how employees handle difficult situations. The best employees develop customer service relationships with bar guests who feel at home while visiting the bar and having a couple of drinks or a fun night out.

Menu Creation

The bar menu should be seen as a great asset. You want the menu to represent your concept. Build a solid foundation and set it up to be successful. You want to be able to execute your bar menu consistently and efficiently. Use seasonal and local ingredients. Your menu should represent both classic and original house cocktails, the sweet spot is about 12 drinks. Involve your staff when planning your bar menu.

Customer Service in Good Times

Bar employees are the hosts, entertainers, and business representatives of your bar. They are the face of the establishment, and how they behave sets the mood for your guests.

- Make sure employees always smile and greet people warmly when they arrive. Encourage them to be genuine.
- If the bartender is busy and cannot help them right away, make sure that he or she lets the customers know that they'll be waited on right away.
- Encourage bar employees to learn the names of your regular customers, what they usually order, and where they prefer to sit.
- Pay attention to customer needs. Some come to the bar to chat and be social; others want to engage their companion in conversation. Employees who can "read" their customers give the best service.

Conflict Resolution in Bars

Part of working with the public is handling customer complaints. Some complaints are legitimate, others may seem less so. Good personal boundaries and conflict resolution skills are necessary for good customer service.

- Actively listen. When a customer complains, listen—do not multitask, just look the person in the eye and really hear what he/she is saying.
- Remain calm and neutral about the situation.
- When the customer is finished speaking, paraphrase what you heard. For example, "I understand you waited a long time before your drink arrived."

- Be as sympathetic as reasonably possible.
- Make good on a complaint when it makes sense to do so. For example, a customer should not be charged for food or drink sent back because it was inedible, but a customer who finishes his plate of food and wants a refund should not be accommodated.

Customer Service in Bad Times

The worst of times in any bar is when a customer becomes too inebriated and must be told "No" by the employees. It is the responsibility of bar and restaurant employees to monitor their customers' intake and behaviour. If you serve alcohol, you will have occasion to cut people off.

Remember that you control how you behave—you do not control how other people behave, so don't try. Also, as a person becomes drunk, the cognitive functioning becomes temporarily impaired. Therefore, their behaviour may seem out of control.

Let your colleagues know you need to cut off a customer and be polite but firm. "I'm sorry, but I cannot serve you another beer." Be respectful and look the person in the eye, keep your voice low, and use a nice tone of voice. Make sure to avoid sounding defensive or judgmental and be willing to explain, but do not budge your position. "I'm sorry; we cannot serve you more this evening. You have already had five drinks. I would be happy to serve you food or a non-alcoholic beverage." Finally, be ready to call the police if the customer becomes belligerent or tries to drive and, if appropriate, make sure to call other establishments in the area to warn them.

It takes some savvy and charisma, along with a knowledge of drinks, to be a successful bartender. This is one of those jobs in which your success depends on your personality more than anything else. You need to be a provider of drinks, a server, an organiser, a cashier, a friend, a psychiatrist and a neat freak among other things. Customer service is the key because the majority of your income will come from tips and there are a few things you should keep in mind when it comes to this part of working the bar.

1. Have a Good Attitude

This is the hospitality industry and every bartender needs to remember that. To be successful you need to keep a

good attitude, no matter how badly your day is going, and treat every customer the same. Simple things like a smile and greeting when a patron sits down and thanking them when they leave can make the biggest impressions.

2. Keep the Bar Clean

Nothing says unprofessional bartender (or one who simply doesn't care) more than a dirty bar. Use clean bar towels to wipe down the bar top anytime you see water or spills. Keep the bar back straightened by putting bottles back where you got them right away. Dispose of empty glasses, straw wrappers, napkins and other garbage as soon as you see it. Replace cocktail napkins regularly. These seemingly little things make a great impression and can often be done when you're headed back to the tap empty-handed. You'll probably hear it from the boss too, but it's true: "If you have time to lean, you have time to clean."

3. Make Suggestions

This is one of the things that will tip customers off that you care about their experience. If you see a woman perusing the cocktail menu for 5 minutes, make a suggestion. If a couple sits down and look indecisive, make a suggestion. When you are greeting someone, set a cocktail napkin on the bar and tell them about that day's drink specials. If you have a regular come in who gets the same thing every time try suggesting something similar, or offer the same drink with that new spirit you just got in stock. Eight times out of ten the customer is going to take your advice because you are an expert and they will show you their gratitude.

4. Memory, Memory, Memory

You are going to have waitresses yelling drink order after drink order, drinkers at the bar who hate to see empty glasses in front of them, and about 20 things that you have to check the stock on. A good short-term memory is one of the keys to success for a bartender and to keeping a busy bar under control. You should be able to retain multiple drink orders and associate them within the party so they go out together, recall what each of the people at the bar is drinking for the next round, and remember the names (and possibly other personal details) of your regulars along with what drinks they prefer. Also, have a good stock of drinks in your memory banks, beginning with the most popular and any local favourites.

5. Anticipate, Anticipate, Anticipate

As a bartender you need to be aware of everything in your bar and be prepared. How is your stock of lemons and limes? Do you need clean glasses or beer restocked? Is the keg or ice bin getting low? What about the drinks at the bar? If you see a customer's drink getting down to the last few sips, ask if they want another. If you anticipate the needs of the bar everything will go nice and smooth (hopefully).

6. Be Fair

It is human nature to give preferential treatment to one person over another, but a bartender has to drop that habit. You should be showing the same amount of care and attention to everyone at your bar, old friend and newcomer alike. Avoid getting into a deep conversation with one patron and not scanning the rest of the bar for drinks that need to be filled, napkins that need to be replaced and tabs that need to be cashed in. If you ignore one person that tip will reflect your neglect.

7. Be Honest

Every person who walks through the door is entrusting you, as the bartender, with a good experience and one of the worst things you can do is to break that trust. Underpouring and overcharging will quickly get you a very bad reputation that might cost your job and possibly impact future prospects in the area. Inflating tabs for money in your own pocket or a drink for a friend is purely unacceptable and unprofessional.

8. Don't Fixate on Tips

It is true, in the bar your tips will probably make up the majority of your income. However, if you are obsessed about everyone giving you the best (or even the customary 15-20%) gratuity every time, then it will show on your face. If a customer leaves a dollar on the bar after ordering three mixed drinks in two hours and you give a look of disgust, other patrons will notice and their perception of you will not be favorable. Take the tips you are given, do your best every time and the pay will add up. Some people are just stingy and you can't help that. Also, don't "beg" for tips, this is simply bad etiquette.

Elements of Mixology

In the last 20 years or so, there has been a renewed interest in classic cocktails and a new appreciation for the craft of bartending. There's also been a growing interest in using culinary creativity to concoct very imaginative new cocktails.

Modern Mixology is the result of a combination of historical events, inventions even accidents that have all contributed to the cocktail culture.

To properly execute exceptional mixed drinks and craft cocktails we need to better understand and utilise the tools of the trade and proper techniques.

Modern Day Essential Bartender Tools

The professional bartender should always be equipped with his or her own set of essential tools.

Preparing exceptional mixed drinks means that you have to learn the basics of the craft. Quite simply, the right tools and techniques equal good results.

Let's look at the basic tools. It is easy to go overboard in the barware department, so there are a few things you should keep in mind. Look for high quality. Although they cost more, they will last many years. Make sure that they are not only well made but they feel good in your hands. Tools should be user friendly.

A **Boston Shaker** comes highly recommended as one of the essential items that mixologists need to get started. It is actually a two piece set consisting of a 16 ounce mixing glass and a slightly larger mixing tin. This tool is so essential, that if you were to stock your home bar with only one piece of barware, it should be the Boston Shaker. This tool is used to make almost every drink mixed by either shaking or stirring.

A three piece cobbler may be easier to use, but it is highly recommended that you get comfortable with the Boston Shaker which really does a much better job of mixing and chilling ingredients.

Another basic tool is the **Bar spoon**. This is crucial for cocktails that need to be stirred rather than shaken. The

long handle, with a little bit of practice, allows you to spin the spoon between your thumb and fingers. You can use the back of the spoon to layer a drink or use it as a teaspoon.

The **Hawthorne Strainer** is the strainer most commonly used behind the bar and it actually fits in the mixing tin of your Boston Shaker. Remember that drinks that are shaken should be strained from the mixing tin through the Hawthorne Strainer.

The **Julep Strainer** is different. Instead of the spring coil of the Hawthorne, it has a concave body with holes. This is designed to fit in the mixing glass of a Boston Shaker set. Remember that when a drink calls for stirring, it should be prepared in the mixing glass and strained with the Julep Strainer.

The **Muddler** looks like the pestle in a mortar and pestle set. It is used to extract flavour from fruits and herbs. You will want to invest in a good quality hardwood muddler, not lacquered or varnished, as the finish will wear off into your drinks. It should be about eight to ten inches long, long enough to reach to the bottom of any mixing glass.

As you begin to prepare great drinks you will be using a lot of freshly squeezed citrus juice so you will need either a **hand operated juicer or an electric juicer**. Whichever you decide on make sure it a good quality one that can juice all kinds of citrus. You must also have a lime squeezer, as lime should be squeezed as the drink is being prepared.

You will need to be measuring to make well balanced drinks. A **Jigger** is used to measure drinks. It looks like an egg cup with two ends. The larger end measures an ounce and the smaller end, called a pony measures 45ml.

Free pouring is an art that takes years of practice and even then is not as precise as using a jigger. Use the jigger when crafting your cocktails.



Every bartender should own good knives, **three basic knives** - a four inch paring knife, a serrated knife and a chef's knife. Make sure that they are always sharp.

Once you have these basic items, you will want to broaden your mixology toolkit. These can include the Lewis bag, microplane, apple corer, cherry pitter, tea strainer, vegetable peeler, cocktail swizzler, channel knife, ice pick, ice saw and tongs.

You can tell how serious a bartender takes his craft by the quality and selection of his tools.

Cocktail Essentials

Batching and Preparation

Having gone through the essential tools, we can now move on to basic techniques used to get good results. Remember that drinks look and taste better if they are prepared with care.

In essence mixology is about finding the most harmonious and pleasing flavours to pair with spirits. You will discover many good combinations through trial and error and a lot of tasting but there are certain principles you should follow .

A good way to start is to review each spirit category and learn more about pairing them with other ingredients. These pairings can be placed into two categories: fruit-spirit pairings and savoury-spirit pairings. This is only a basic road map so feel free to experiment. Balance is paramount, however.

What differentiates a mixologist from a bartender? The latest industry term of a 'bar chef' may be close. Crafting an original libation could be compared with a chef creating a new entree - the key being seeking the best ingredients to please the palate. You should understand the anatomy of what goes into a cocktail. Look closely at the base spirit, the balance of sweetness against acidity, the flavour element, the accent.... once you understand that, all of a sudden, if you are creative and have an understanding of flavours, a watermelon becomes so much more.

Art of Dashing Bitters

Bitters have defined the cocktail from the beginning - one dash at a time. We know that this 200ml bottle contains about 106 dashes of bitters. Most recipes will specify the number of dashes to be used. But the amount of bitters you use can be a matter of preference.



Martini

Poco Grande

Hurricane

Coupette

Sherry



Goblet

Red Wine

White Wine

Champagne
Flute

Tulip Flute



Rocks

Red Wine

Highball

Old Fashion

Irish
Coffee Mug



Beer Mug

Pilsner

Shot Glass

Brandy Sniffer

Collins

There is an art to dashing bitters. Grip the bottle in the centre of the palm of your hand. Aim the spout at the glass at a 45 degree angle and give a firm fist pump. Repeat and remember it's dashes not drops.

In a drink like a Manhattan, use two to three dashes and a non-alcoholic drink like bitters and soda, add an extra dash or two.

The Right Glasses

Every drink requires its own special glassware!

Beer mug The traditional beer container. Typical Size: 16oz.

Brandy snifter The shape of this glass concentrates the alcoholic odors to the top of the glass as your hands warm the brandy. Typical Size: 17.5oz.

Champagne flute This tulip shaped glass is designed to show off the waltzing bubbles of the wine as they brush against the side of the glass and spread out into a sparkling mousse. Typical Size: 6oz.

Cocktail glass This glass has a triangle-bowl design with a long stem, and is used for a wide range of straight-up (without ice) cocktails, including martinis, manhattans, metropolitans, and gimlets. Also known as a martini glass. Typical Size: 4-12oz.

Coffee mug The traditional mug used for hot coffee. Typical Size: 12-16oz.

Collins glass Shaped similarly to a highball glass, only taller, the collins glass was originally used for the line of collins gin drinks, and is now also commonly used for soft drinks, alcoholic juice, and tropical/exotic juices such as Mai Tai's. Typical Size: 14oz.

Cordial glass Small and stemmed glasses used for serving small portions of your favourite liquors at times such as after a meal. Typical Size: 2oz.

Highball glass A straight-sided glass, often an elegant way to serve many types of mixed drinks, like those served on the rocks, shots, and mixer combined liquor drinks (ie. gin and tonic). Typical Size: 8-12oz.

Hurricane glass A tall, elegantly cut glass named after it's hurricane-lamp-like shape, used for exotic/tropical drinks. Typical Size: 15oz.

Margarita/coupette glass This slightly larger and rounded approach to a cocktail glass has a broad-rim for holding salt, ideal for margaritas. It is also used in daiquiris and other fruit drinks. Typical Size: 12oz.

Mason jar These large square containers are effective in keeping their contents sealed in an air tight environment. They're designed for home canning, being used for preserves and jam amongst other things. Typical Size: 16oz.

Old-fashioned glass A short, round so called "rocks" glass, suitable for cocktails or liquor served on the rocks, or "with a splash." Typical Size: 8-10oz.

Parfait glass This glass has a similar inwards curve to that of a hurricane glass, with a steeper outwards rim and larger, rounded bowl. Often used for drinks containing fruit or ice cream. Typical Size: 12oz.

Pousse-café glass A narrow glass essentially used for pousse-café's and other layered dessert drinks. Its shape increases the ease of layering ingredients. Typical Size: 6oz.

Punch bowl A large demispherical bowl suitable for punches or large mixes. Typical Size: 1-5 gal.

Red wine glass A clear, thin, stemmed glass with a round bowl tapering inward at the rim. Typical Size: 8oz.

Sherry glass The preferred glass for aperitifs, ports, and sherry. The copita, with its aroma enhancing narrow taper, is a type of sherry glass. Typical Size: 2oz.

Shot glass A small glass suitable for vodka, whiskey and other liquors. Many "shot" mixed drinks also call for shot glasses. Typical Size: 1.5oz.

Whiskey sour glass Also known as a delmonico glass, this is a stemmed, wide opening glass, alike to a small version of a champagne flute. Typical Size: 5oz.

White wine glass A clear, thin, stemmed glass with an elongated oval bowl tapering inward at the rim. Typical Size: 12.5oz.

Cocktail Classics

Queen's Park Swizzle

1oz freshly squeezed lime juice
½ oz simple syrup
15 - 20 mint leaves
crushed ice
2oz Angostura® 7 Year-old

Muddle mint leaves with lime juice and syrup
Add crushed ice
Add rum and swizzle to blend flavours
Add more ice to make a mound above the rim of the glass
Add 4-5 dashes of Angostura® aromatic bitters
Serve with a straw



Queen's Park Swizzle

In a large punch bowl mix lime juice, syrup and rum. Stir. Refrigerate until bowl and ingredients are chilled. Add large pieces of hard ice, stir again and add several dashes of Angostura® aromatic bitters. Add sliced pineapple, fresh lime slices and grated fresh nutmeg before serving. The old Hindi drink 'panch', the modern punch, was made with a fifth ingredient, a spice. Today that spice or mix of spices can be Angostura® aromatic bitters.



Classic Rum Punch

Classic Rum Punch

You can't go wrong if you remember this little rhyme to make the classic rum punch

1 part sour
2 parts sweet
3 parts strong
4 parts weak
dashes of Angostura® aromatic bitters

To make a large bowl of this classic use:

6oz of fresh lime juice
12oz of syrup
18oz 5 Year old rum
18oz cold tea
Angostura® aromatic bitters

Old Fashioned

2 sugar cubes
3 dashes Angostura® aromatic bitters
few drops of water
2oz bourbon or rye whiskey

In a mixing glass, muddle sugar cubes and bitters with a little water until dissolved

Add ice and whiskey and stir to mix
Strain into a chilled glass with a single cube of ice
Garnish with orange or lemon twist



Old Fashioned

The Perfect Dry Martini

3.7 – 4 parts gin
1 part vermouth
2 dashes Angostura® orange bitters
2 olives to garnish
Fill glass with ice
Add gin, vermouth and bitters
Stir until glass is frosty
Pour into an ice-cold cocktail glass
Garnish with 2 ice-cold olives



**The Perfect
Dry Martini**

Champagne Cocktail

Chill a champagne flute and pour in chilled champagne
Soak a sugar cube with Angostura® aromatic bitters and
add to champagne
Garnish with a spiral of citrus peel



Champagne Cocktail

Manhattan

3 dashes Angostura® aromatic bitters
1 part Italian vermouth
2 parts rye whiskey or bourbon
Brandied cherries to garnish

Put ice in glass
Add bitters, vermouth and bourbon
Stir
Strain into a chilled cocktail glass
Garnish with cherries



Manhattan

Contemporary Cocktails with Orange Bitters

Tennessee Highball

1oz lemon juice
1oz syrup
1½ oz Tennessee whiskey
3 – 4 dashes Angostura® orange bitters
Orange slice to garnish

Put ice in a mixing tin
Add ingredients to tin
Shake
Put fresh hard ice in a cold highball glass
Strain cocktail over ice and spritz with chilled dry ginger
ale
Garnish with a slice of orange



Tennessee Highball

Creative Cocktails from the Angostura® aromatic bitters Global Cocktail Challenge

Long Passion

50ml passion fruit vodka
40ml peach schnapps
6 dashes Angostura® aromatic bitters
30ml lemon juice
60ml cranberry juice

Method: Top with 7up

Garnish: Lemon slice

The Margadale Dram

60ml Bunnahabhain 12 year-old Scotch
20ml sweet vermouth
Fresh yellow capsicum (shredded)
Fresh rosemary
Angostura® aromatic bitters

Glass: Martini

Method: Stir firmly & strain into a chilled martini glass.

Garnish: Drunken Fresh Oyster

The Finale

¼ oz grenadine syrup
Juice of ¼ of lime
3oz pineapple juice
1 tablespoon guava jelly
1 egg white
1oz melon liqueur
1½ oz Angostura® 1919 Rum
5 dashes Angostura® aromatic bitters

Glass: Poco Grande

Method: Pour lime and pineapple juice into Poco Grande glass, add ice. Pour in grenadine syrup, which will settle at the bottom, then pour melon liqueur on top. Combine Angostura® aromatic bitters and rum and pour on top. Whip together a mixture of egg white and guava jelly and float on top.

Spanish Woman

1½ oz vodka
¾ oz pama
2oz cranberry juice
5 leaves of hibiscus flower
Pinch fresh ginger
Pinch grated cinnamon bark
Pinch grated spice bark
Fresh lime squeeze
Liquid sugar
1 dash of Angostura® aromatic bitters

Glass: Martini/Cocktail

Method: Hybrid method of fresh ingredients, spices and hibiscus flower. Muddle. Add remaining ingredients and shake on ice.

Garnish: Hibiscus Flower

Smokey Nutini

55ml Bunnahabhain 12 year-old Scotch
5 dashes Angostura® aromatic bitters
10ml monin toffee nut syrup
5ml fresh lime juice

Glass: Martini

Method: In a mixing glass with ice, add all ingredients and stir well. Strain into a chilled Martini Glass. Drop on a few almonds and serve.

Seven Senses

4cl Angostura Añejo Rum
3 dashes Angostura® aromatic bitters
2cl fresh lime juice
2cl white peach purée (Bouron)
1.5cl cane sugar syrup
0.5cl raspberry syrup
2 leaves sage

Glass: Martini/V-Shape

Method: Combine all ingredients, shake and double strain.

Garnish: White Peach Peel & Sage Leaf

Citrose

1oz vodka
1oz cointreau
½ oz rose water & ginger homemade syrup
½ oz lime juice
3 dashes of Angostura® aromatic bitters
Complete glass with sparkling water*

Glass: Highball

Garnish: Organic Red Rose Petals

How Sweet It Is

1¼ oz Wild Turkey American honey
¾ oz lemon juice
¼ oz crème de cassis
6 raspberries
6 dashes of Angostura® aromatic bitters
2 pieces of ginger (small slivers)

Glass: Chilled Cocktail Glass

Method: Muddle raspberries, ginger, and Angostura® aromatic bitters in a mixing cup, then add remaining ingredients and shake hard for 10-15 seconds. Strain into a pre-chilled cocktail glass.

Garnish: 3 raspberries on a pick and a mint sprig

Mondeus

37.5ml vodka
1 fresh granadilla (passion fruit)
25ml ginger syrup
25ml cloudy apple juice
12.5ml Tang apple sours
Splash of soda

Glass: Catalina

Method: Build over crushed ice, stir well, top with splash of soda and then cap with crushed ice.

Garnish: Apple fan with orange strip and splash of Angostura® aromatic bitters.

Asian Touch

60ml Angostura® 1919 Rum
30ml sugar syrup
30ml fresh juice of limau kasturi (small lime)
2 nos of sweet dry plum
5 dashes of Angostura® aromatic bitters

Glass: Martini

Method: First muddle 2 slices of kaffir lime with 2 nos of sweet dry plum and pour together with sugar syrup, limau kasturi (fresh small lime), Angostura® 1919 Rum, and 5 dashes of Angostura® aromatic bitters. Shake with ice and pour into martini glass.

Garnish: Kaffir Lime

Roxy Rose

1 oz Bombay Sapphire Gin
½ Butler's rose extract
2oz lychee juice
Lemon zest
5 dashes Angostura® aromatic bitters
3 egg whites
1 tablespoon stabiliser
1oz Monin cucumber syrup

Glass: Cocktail

Method: Make foam combining egg whites, stabiliser and cucumber syrup in cream gun. Prep glass and then combine all liquids into Boston shaker. Add lemon zest, shake and double strain into cocktail glass. Shoot thin layer of cucumber foam on top. Garnish and add straws

Garnish: Cucumber bunny ears, lychee skin rose and edible glitter

African Sunset

(Illanga Liyaphuma)

1½ oz Angostura® 1919 rum
1 clove
5 dashes Angostura® aromatic bitters
2 ginger nails
1 lime wedge squeeze
½ oz rooibos syrup
1½ peach halves (canned peaches)

Glass: Martini

Method: Prep glass. Lightly muddle clove, ginger and 2 dashes of bitters in Boston shaker. In separate bowl, slice peach halves into wedges and flame roast 4 dashes of bitters over them using spray bottle. Add roasted peaches, lime squeeze, rooibos syrup and rum into shaker. Shake vigorously and double-strain into glass. Add garnish.

Garnish: Vanilla pods and a vanilla and coconut infused sugar rim

Malacca-Loda

60ml Angostura® 1919 rum
15ml coconut rum
5 dashes Angostura® aromatic bitters
2 dashes Angostura® orange bitters
1 barspoon kaya (coconut jam)
80ml fresh coconut water

Glass: Tiki Mug

Method: Combine all the ingredients in a Boston glass, shake vigorously and pour into a glass.

Garnish: Serve along with spices, steam and chocolate

T&T Cobbler

50ml peach schnapps
15ml Angostura® 1824 rum
5 dashes Angostura® aromatic bitters
5ml Angostura® orange bitters
40ml pressed orange juice
Splash of Mumm Champagne

Glass: Wine

Method: Combine all the ingredients except champagne, shake well and strain it into the glass. Top it up with a splash of champagne.

Garnish: Rose petals and peaches

Bingo Bango Bongo

40ml Angostura® 7 Year Old Dark rum
20ml Le Birlou
6 dashes Angostura® aromatic bitters

Glass: Coupe (150ml)

Method: Add all ingredients to mixing glass with ice. Stir and strain into chilled coupe. Garnish with apple balls.

Garnish: Apple balls (pink lady or similar sweet variety)

Black Chevron

30ml Angostura® 1919 rum
15ml Monin vanilla syrup
5 dashes Angostura® aromatic bitters
Coca Cola (glass bottle preferred)
1 scoop vanilla ice cream

Glass: Milkshake (350ml)

Method: Add rum, syrup and bitters to milkshake glass. Top glass 2/3 full of ice. Fill glass 2/3 with Coca Cola and stir to mix all together. Add ice cream and

push down slightly to start the ice cream mixing into the drink. Gently top with more Coca Cola. Garnish with a maraschino cherry and a spray of aromatic bitters. Serve on a saucer with straws and a latte spoon.

Garnish: Maraschino cherry and Angostura® aromatic bitters spray

Farmer's Affair

4oz orange vodka
3oz kola tonic
3oz bell pepper syrup
6oz fresh pineapple juice
Juice of a lime
12 dashes Angostura® aromatic bitters

Glass: Pilsner

Method: Place all ingredients (except bitters) into a large mixing glass and mix gently; place ice into pilsner glass and dash bitters on. Pour cocktail over ice, stir, garnish and serve.

Garnish: Bell pepper and pineapple skewers

Siegert's Quest

3oz Angostura® 1919 rum
1½ oz falernum
10 dashes Angostura® aromatic bitters
8 dashes Angostura® orange bitters
8 sage leaves
4oz mango juice

Glass: Lowball

Method: Muddle sage in a mixing glass with aromatic bitters and orange bitters. Add all other ingredients and ice then shake vigorously. Double strain into lowball glass then garnish and serve.

Garnish: Mango slices and sage leaves

Trinidad's Agreement

50ml Bunnahabhain 12 year-old Scotch
5 dashes Angostura® aromatic bitters
10ml Gabriel Boudier cherry brandy
5ml Gabriel Boudier white crème de cacao
2 sprigs of fresh rosemary
3 Griottines cherries

Glass: Snifter

Method: Rinse ice with White Crème de Cacao; muddle Griottine cherries and rosemary in mixing glass

and then add rest of ingredients. Shake and triple strain into a snifter glass.

Garnish: Pink grapefruit zest, 3 Griottines cherries and a small rosemary sprig

Tickled Pink

50ml Angostura® 1919 rum
5 dashes Angostura® aromatic bitters
20ml Gabriel Boudier apricot brandy
10ml Monin pink grapefruit syrup
6 black peppercorns

Glass: Martini

Method: Muddle black peppercorns and then add rest of ingredients. Shake and strain into Martini glass.

Garnish: White rose petal and a vanilla stick

The 5 Drop Ritual

37.5ml Bunnahabhain 12 year-old Scotch
5 dashes Angostura® aromatic bitters
20ml sour mix of yuzu juice
17.5ml green tea syrup
12.5ml St. Germain elderflower liqueur
1 egg white

Glass: Tea Cup

Method: Shake all ingredients and serve straight up.

Garnish: Angostura® aromatic bitters, green tea leaves and mandarin zest

Tobago Spice Swizzle

40ml Angostura® 5 Year Old Gold Rum
12.5ml Angostura® aromatic bitters
20ml fresh lime juice
17.5ml cinnamon syrup
12.5ml Amaretto Disaronno
1 marachino cherry

Glass: Swizzle

Method: Prepare directly in the glass, stirring with a swizzle stick.

Garnish: Vanilla straw, half-lime caramelized with brown sugar and cinnamon and Caribbean flower

Tea's Passion

5 dashes Angostura® aromatic bitters
5 dashes Angostura® orange bitters
45ml vodka
20ml passion fruit syrup

30ml lime juice
Unopened passion fruit flower

Glass: Latte

Method: Brew unopened passion flower in hot water; add all ingredients to brew and strain into latte glass with garnished with the passion flower and passion flower foam served with almond and passion biscotti and a passion flower on a platter.

Garnish: Passion flower foam, almond and passion biscotti and passion flower

Molasses Delight

45ml Angostura® 1919 rum
5 dashes Angostura® aromatic bitters
5 dashes Angostura® orange bitters
60ml sugarcane juice
30ml lime juice
150ml dried lemongrass / ginger lemon peel infusion

Glass: Tall (Collins)

Method: Mix all ingredients together in shaker. Shake and strain into tall glass with ice. Served with lemongrass stick and a created straw garnished with lemon and lemongrass.

Garnish: Lemongrass stick "straw," lemon and lemongrass

Gregor's Legacy

40ml Bunnahabhain 18 year-old Scotch
20ml Mandarin Napoleon
30ml mandarin juice
5 dashes Angostura® aromatic bitters
10ml lemon juice
1 barspoon caster sugar

Glass: Coupe

Method: Add all ingredients to mixing glass with ice. Shake vigorously and present in a Coupe cocktail glass.

Garnish: None

Johann's Bittered Sling

30ml Angostura® 1919 rum
20ml suze
5 dashes Angostura® aromatic bitters
10ml Licor 43
10ml fresh squeezed lime juice
50ml limonatta

Glass: Collins

Method: Build in a cocktail glass adding all ingredients, ice and Angostura® aromatic bitters. Stir well and garnish with lemon zest.

Garnish: Lemon zest

On Second Thought

1½ oz Laird's Applejack
½ oz Benedictine
½ oz Cherry Heering liqueur
½ oz maple syrup (medium grade "A")
¾ oz fresh squeezed lemon juice
5 dashes Angostura® aromatic bitters

Glass: 5oz Coupe

Method: Add all ingredients into mixing tin, add ice, shake and strain into pre-chilled coupe. Garnish and serve.

Garnish: Cinnamon dusted dehydrated lemon wheel

Five Island Fizz

1½ oz Angostura® 5 Year Gold Rum
¾ oz velvet falernum
½ oz fresh squeezed lime juice
¼ oz Luxardo Maraschino Liqueur
1½ oz Barrits Ginger Beer
5 dashes Angostura® aromatic bitters

Glass: 12oz Collins

Method: Add Angostura® 5 Year Gold Rum, falernum, lime, and maraschino into mixing tin. Add ice, shake briefly and strain into Collins glass. Add ginger beer, fill with crushed ice and dash Angostura® aromatic bitters to float on top. Garnish and serve.

Garnish: Lime wheel wrapped around a Luxardo cherry

Seventeenth Century

1½ oz green chartreuse
¼ oz Angostura® aromatic bitters
Lemon twist

Glass: Old Fashioned

Method: Combine lemon twist and Angostura® aromatic bitters in a 10oz Old Fashioned glass. Muddle peel to release essential oils. Add green chartreuse and ice. Stir to chill. Garnish with a heavy mist of Campari from an atomizer.

Garnish: Campari mist

Johann's Ruin

2oz Angostura® 1919 Rum
¾ oz freshly squeezed lime juice
1¾ oz demerara sugar syrup
1oz egg whites
1oz Angostura® aromatic bitters
1oz orange juice

Glass: Coupe

Method: Place Angostura® 1919 rum, lime juice and ¾ oz demerara syrup in mixing tin and shake with ice for 10-15 seconds. Strain into a cocktail coupe. Combine Angostura® aromatic bitters, egg whites, orange juice and remaining demerara syrup in iSi Whip Canister and charge with N₂O to produce a foam. Top cocktail with foam and grated nutmeg.

Garnish: Grated nutmeg

Ward and Precinct

2oz Buffalo Trace bourbon
½ oz lemon juice
½ oz Stirrings grenadine syrup
1 barspoon sugar
2 orange slices
Angostura® aromatic bitters

Glass: Coupe

Method: Place orange slices in a mixing glass and cover with sugar. Using a mister, evenly coat fruit inside of glass with aromatic bitters. Ignite bitters and continue to spray, caramelizing sugar and bruleeing fruit. Muddle contents in mixing glass. Add bourbon, lemon juice, grenadine and ice. Shake vigorously and double-strain into a chilled coupe glass.

Garnish: None

Exploration Cocktail

1½ oz Angostura® 1919 rum
½ oz Broadbent Rainwater Madeira
8-10 dashes Angostura® aromatic bitters
½ oz Clement Creole Shrub

Glass: Coupe

Method: In mixing glass, combine all ingredients over ice and stir briskly for 30 seconds. Strain into chilled coupe glass and garnish with a single clove studded orange zest.

Garnish: Single clove-studded orange zest

Bitter Caribbean Swizzle

5 dashes Angostura® aromatic bitters
3 dashes Angostura® orange bitters
10ml lime juice
40ml pineapple juice
30ml Calpis sour milk drink
50ml soda water

Glass: Goblet

Method: Swizzle all ingredients except soda water in glass. Top with soda water and ice.

Garnish: Pineapple slice, mint leaves, cinnamon stick, orange peel

Listen to your Heart

50ml Angostura® 7 Year Old Dark Rum
20ml Chambord liqueur
5 dashes Angostura® aromatic bitters
10ml lime juice
10ml sugar syrup
10ml rose water
10ml Black Bottle blended Scotch whisky

Glass: Cocktail

Method: Smoke empty glass with rosemary. Put all ingredients except whisky into a shaker and mix using 'throwing' method. Add whisky to a glass filled with ice and top with the rest of the ingredients from the shaker.

Garnish: Orange peel, rosemary branch, blackberry

Santisima Trinidad

45ml Angostura® 7 Year Old Dark rum
15ml Angostura® aromatic bitters
30ml Dubonnet
22.5ml lime juice
22.5ml simple syrup

Glass: Rocks

Method: Mix all ingredients in shaker, add ice and shake vigorously. Serve in short (Rocks) glasses over cube ice. Garnish with grapefruit zest

Garnish: Grapefruit zest

Angostura Swizzle

60ml Angostura® 7 Year Old Dark rum
30ml grapefruit juice
5 dashes Angostura® aromatic bitters
1 dash Angostura® orange bitters
2 barspoons of sugar

Glass: Rocks

Method: Place sugar and grapefruit juice in rocks glass and stir using swizzle stick. Add rum, bitters and fill glass halfway with ice and swizzle well. Add some more ice and then swizzle again. When ice cold, garnish with lemon-grass and add orange bitters.

Garnish: Lemongrass

Angostura's Evening Clencher

1½ oz Angostura® 7 Year Old Dark Rum
½ oz ruby port wine
¾ oz egg whites
1 bar spoon white cane sugar
¾ oz evaporated milk
½ vanilla pod
1½ tablespoons fresh soursop
5 dashes Angostura® aromatic bitters

Glass: Cocktail Tulip

Method: Emulsify egg whites with white cane sugar; Muddle soursop with vanilla pod, adding Angostura® 7 Year Old Rum, ruby port, evaporated milk and Angostura® aromatic bitters in mixing tin. Shake ingredients using "Japanese hard shake." Pour into glass and garnish.

Garnish: Soursop canapé with vanilla wafers

Trini Breakfast Cocktail

1¼ oz Angostura® 1919 Rum
½ oz passion fruit liqueur
¼ oz Fernandes cherry brandy
1¼ oz Grand Marnier
2-3 slices of fresh ripened mangos
1 barspoon guava jam
1 sprig rosemary
5 dashes Angostura® aromatic bitters

Glass: Cocktail

Method: Sauté mango slices, Grand Marnier, rosemary and 3 dashes of Angostura® aromatic bitters in heated skillet. Place into mixing tin and add Angostura® 1919 Rum, passion fruit liqueur, cherry brandy, guava jam and Angostura® aromatic bitters. Muddle and shake all ingredients in cobbler shaker and double strain into chilled cocktail glass. Add garnish.

Garnish: Mango slices glazed in honey

Bacchanal

45ml Mezcal
15ml Amaro
20ml Amer Picon
20ml lemon juice
15 thyme-infused honey sugar syrup
1 egg white
8 dashes Angostura® aromatic bitters

Glass: Rocks

Method: Dry shake all ingredients, add ice and shake again. Double strain into rocks glass with 1 large ice cube.

Garnish: 2 thyme sprigs

Mr. Lovelace's Crusta

40ml Angostura® 1919 Rum
25ml freshly squeezed lime juice
20ml Dubonnet
10ml home made chai tea sugar syrup
5 dashes Angostura® aromatic bitters

Glass: Crystal sherry

Method: Sugar rim glass to create crust. Add all ingredients into cobbler shaker and hard shake. Double strain into crystal sherry glass.

Garnish: Sugar rim with half-lime resting in the rim of the glass

The Royal Warrant

30ml Woodford Reserve
30ml Disaronno Amaretto
10ml molasses
15ml lemon juice
7.5ml Angostura® orange bitters
15ml Angostura® aromatic bitters

Glass: Coupe

Method: Shake & Strain

Garnish: 3 Orange Slices & Cinnamon Stick (Brulee)

Trinidad Temptation

25ml Angostura® 1919 Rum
25ml Martini Rosso
12.5ml lemon juice
10ml cinnamon syrup
37.5ml Bone Crusher Darling Brew
6 dashes Angostura® aromatic bitters

Glass: Medicine Bottle

Method: Stir

Garnish: Orange Zest & Atomizer filled with Angostura® orange bitters

Bliss

60ml gin
10ml lavender syrup
15ml chartreuse
5 dashes Angostura® aromatic bitters

Glass: Martini

Method: Shaken

Garnish: Lavender Flower

Divine Potion

Tulsi flower (substitute basil flower)
60ml Angostura® Reserva White Rum
20ml Martini Rosso
15ml elder flower syrup
Perrier sparkling water
5 dashes Angostura® aromatic bitters

Glass: Tall Crystal Glass

Method: Muddle, Shake and Build

Garnish: Tulsi Flower/Metal Straw

Siebert's Secret Martini

¾ oz Fresh lime juice
1oz tarragon infused honey syrup
2oz Angostura® 1919 Rum
2oz Pomegranate Juice
5 dashes Angostura® aromatic bitters

*Siebert's Foam:

4 egg whites
3oz tarragon honey
3oz fresh lime juice
3oz elderflower St. Germaine
5 dashes Angostura® aromatic bitters

Glass: Martini

Method: Pour all ingredients into shaker, add ice & shake vigorously, double strain into chilled martini glass, garnish with Siebert's Foam and 2 tarragon leaves

Garnish: Siebert's Foam*; tarragon leaves

Angostura's Rums

The House of Angostura's award winning rums are blended with an expertise steeped in nearly 200 years of tradition, in a journey that started in 1824 when Dr. Johann Seigert first produced the aromatic bitters which became an integral ingredient in premium cocktails and a mainstay of cocktail culture.

By the 1960s, the family's Seigert Bouquet Rum was a Trinidadian tradition and part of the company's rich rum heritage. One hundred years later, in the 1970s, the Fernandes rum company was acquired. Founded in 1890 by Manuel Fernandes, these rums were known for their high quality and great taste. The only rum distillery in Trinidad today, Angostura has a signature style that stems from techniques that have stood the test of time.

How to taste

The colour of the rum indicates its maturation. The longer the rum matures in the barrel, the darker the colour. The barrel is key to this process as the rum takes on the colour and some flavours from the wood of the barrel.

Pour a little rum in a glass and swirl to aerate. Inhale the aroma through your mouth, then rinse the palate with a little rum. Taste and evaluate the rum flavours. Coat the palate, breathe in the aroma and taste again.

Angostura® Reserva Crystal clear like that of pure water. Ripe banana and exotic tropical fruit aromas have a sharp whiff of vapour. A quick soft attack leads to a round dryish, medium-bodied palate with coconut, molasses, and hints of apple. Finishes with a flavourful spicy and burnt caramel fade.

Angostura® 5 Year Old A golden luminescent colour with amber and orange reflections seen on the edge of the glass. A strong, aromatic nose with lightly wooded notes of coconut, caramel, lemon and a hint of vanilla. Light body. The palate is soft and delicate, with notes of tropical fruits like mangoes and bananas. The finish is quick and slightly spicy with a sweet buttery fade.

Angostura® 7 Year Old A rich hue of deep mahogany. Offers an enticing bouquet of creamy aromas of vanilla, chocolate, molasses, coffee and oak. Rich medium body. Packed with toasty flavours of chocolate, honey, toffee, coffee, and roasted nuts. The flavours persist on the palate for an extended period of time, eventually tapering to a fade of molasses, rich cinnamon and spice.

Angostura® 1919 A golden-amber hue with excellent clarity. This rum exudes a complex bouquet brimming over with aromas of cocoa, molasses, caramel and vanilla. It is remarkably soft and well-rounded as the rum glides over the palate and within moments opens up revealing a generous and long-lasting array of toasty baked flavours. The finish is warm and relaxing.

Angostura® 1824 Dark gold in colour, Angostura 1824 offers a seamlessly smooth texture and well-rounded, medium to full body. The bouquet is rich with aromas of sweet molasses, vanilla, honey, cocoa and butterscotch. Definitive cognac top notes. Finishes with a seductive warm toffee fade.

THE WORLD'S MOST AWARDED RUM RANGE



As voted by The Rum Masters



PURE
TRINIDADIAN
RUM
SINCE 1824

The House of Angostura has been in the business of making fine spirits since 1824. That's almost 200 years experience of fermenting, distilling, ageing and blending, which come together to deliver truly smooth rum, quite different from any rum produced in the Caribbean.



ANGOSTURA
TRINIDAD & TOBAGO
CARIBBEAN RUM

ANGOSTURA
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Theatre of Mixing

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By Appointment to
Her Majesty The Queen
Manufacturers of Angostura aromatic bitters
Angostura Ltd
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