

THE HOME ARTISAN BAR

Chapter 5: Classics + Techniques

*Now that you've explored making all the things that go into an artisan cocktail with Delilah, mixologist Andrew Dreher will take you through classic cocktails and techniques in the video in this chapter and the anatomy of a cocktail in Chapter 6.

Good technique is imperative while bartending; it not only ensures the quality of a drink, but also impresses your guests because you actually look like you know what you're doing. What better way to illustrate proper techniques than with classic cocktails? We know that the classics had a resurgence with speakeasies and ultimately led to the rise of craft cocktails, but they've always been relevant. Every bar might make a classic differently, but striving to make drinks in a traditional, balanced way shows the knowledge and integrity of a good bar.

If you're interested in learning more about classics, pick up *The PDT Cocktail Book* by Jim Meehan, *Speakeasy* by Jason Kosmas and Dushan Zaric, or *The Bar Book* by Jeffrey Morgenthaler.

