

Cocktail Hints to Remember from "*Every Cocktail Has a Twist*"

By Carey Jones and John McCarthy

- If a drink contains fresh citrus juice, cream or an egg, it needs shaking. Shaking unifies the ingredients, aerates them, chills them, and provides proper dilution."
- If the drink doesn't have any juice, cream, or eggs, just give it a stir..
- Garnish with a colorful citrus twist, which adds a bit of flavor to a drink and a burst of flavor to your nose.
- Fresh herbs like mint, basil, and rosemary make attractive garnishes. The aromatics impact the taste of a drink.
- Learn to muddle to extract or smash an ingredient, releasing its flavor.
- Salt or sugar the rim of a glass for fun or eye-catching appeal.