



Mixology 101

Homework for the Balance Course Unit

Exercise: Developing the Palate

Over the last 4 weeks we have been concentrating on developing our palates by focusing on one individual aspect of drink creation. This week we will be focusing on putting all of these components together and start to get comfortable with how ingredients interact. This week we will make drinks within the framework of a style of cocktails called a sour. There are 2 general ways to make a sour 2:1:1 -2 parts spirit, to one part each sweet and sour. The other way is what is called the 3:2:1 3 parts spirit, 2 parts sweet liqueur to one part citrus. They essentially accomplish the same thing, but through different avenues. We are going to concentrate on the first recipe the 2:1:1. I would love to see everyone post their drinks on the forum, but don't feel like it's necessary.

Day One: Choose a spirit, citrus and sweetening agent to make your first sour. Write down your tasting notes.

Day Two: Alter the recipe to make the drink more sour. Write down how you did it, and your tasting notes.

Day Three: Using the first day as your recipe, now make the drink sweeter. Write down how you did it, and your tasting notes.

Day Four: Using the first day as your recipe, now make you drink stronger in alcohol flavor. Write down how you did it, and your tasting notes.

Day Five: I hope you aren't too tired of drinking already. Using the first day as your recipe, incorporate bitters into your drink, write down your tasting notes.

By the end of the five days, you should be comfortable with how different ingredients work together to make affect the balance of a drink.