

CHILL & PREHEAT GLASSWARE

Chilling and preheating your glassware is crucial to keeping your beverages at the ideal temperature. Also, when preparing cocktails while entertaining, chilling or preheating glasses in front of your guests shows that you are taking extra care in creating their cocktails. If a cocktail does not include ice in the glass, then the glass should be chilled. Chilling a glass simply requires some ice and water. To heat a glass, boiling water does an excellent job. A specialty coffee or hot chocolate served in a preheated glass will warm your guests to the last sip.

Chill a Glass



- 1 Fill the glass you want to chill with ice cubes and pour cold water up to the rim of the glass.
- 2 Prepare your cocktail in a shaker. For information on shaking cocktails, see page 38.
- 3 Pick the glass up by the stem and pour the ice cubes and water out of the glass. Shake the glass a few times to get rid of any remaining drops of water.
- 4 Pour or strain your cocktail into the chilled glass.

Preheat a Glass



- 1 Fill the glass you want to preheat up to the rim with boiling water.
- 2 Let the boiling water sit in the glass for 10 seconds.
- 3 Pick the glass up by the stem or handle and pour the boiling water out of the glass. Shake the glass a few times to get rid of any remaining drops of water.
- 4 Prepare your hot beverage in the preheated glass. For recipes of hot beverages, see pages 178 to 197.