

## CREATE CITRUS TWISTS & SPIRALS

Citrus twists and spirals are all about glamour. While a pineapple flag (page 36) is flamboyant and skewered cocktail onions are elegant, you cannot top the look of a slinky lemon twist or gorgeous orange spiral for sheer drama. Twists and spirals will also add a dose of flavor to your cocktails if you gently twist the garnishes, peel-side down, over the drink to release the peel's essential oils. Twists and spirals can be made in advance and frozen to save time. To create a twisted shape, you can wrap a twist or spiral around a straw before placing it in the freezer.

### Create Citrus Twists



- Citrus twists are 1 to 1 1/2 inch long pieces of citrus peel that are used in drinks as a garnish and to add flavor.
- 1 To make a citrus twist, start by cutting off and discarding the ends of the fruit with a knife.
- 2 Using a channel knife tool, cut off a slice of peel, starting at the top of the fruit and working your way downward to the bottom of the fruit.
- To place a citrus twist in a cocktail, twist the garnish over the cocktail, rub the peel around the rim of the glass and then drop into the drink.
- Perform step 2 until all of the peel is sliced off the fruit.

**TIP** What does a twist and spiral look like?



A twist is a 1 to 1 1/2 inch long piece of citrus peel.



A spiral is typically a 3 to 4 inch long piece of citrus peel.

### Create Citrus Spirals



- Citrus spirals are typically 3 to 4 inch long pieces of citrus peel that are used in drinks as a garnish and to add flavor.

*Note: For a more dramatic effect, you can make citrus spirals longer, such as 6 to 8 inches or longer.*

- 1 To make a citrus spiral, hold the fruit firmly in one hand. At one end of the fruit, place your thumb on the peel and dig a channel knife tool into the peel.
- 2 Gently bring the tool towards you, cutting a slice of peel.

- 3 Continue to cut the peel, working around the circumference of the fruit until you reach the other end of the fruit.
- 4 Cut the peel into 3 to 4 inch pieces.

- To place a citrus spiral in a cocktail, twist the garnish over the cocktail and rub the peel around the rim of the glass. Position a third of the spiral in the drink and drape the rest of the spiral over the edge of the glass.

*Note: You can also place the entire spiral in the drink.*