

# SHAKE THE PERFECT COCKTAIL

Aside from the ability to open a bottle, shaking a cocktail is the most basic skill in bartending. Cocktails are typically shaken to thoroughly mix the drink's ingredients. There are two main types of shakers. Preferred by the pros, Boston shakers are comprised of a tapered, stainless steel can and a smaller tapered glass. Standard shakers are comprised of a large can, a lid that contains a strainer and a tight-fitting cap. Whichever shaker you use, shaking should be done with one hand on either end and vigorous enough that the ingredients travel the entire length of the shaker.

## Boston Shaker



Steps 1 & 2



- 1 To shake a cocktail in a Boston shaker, fill the glass halfway with ice cubes.

*Note: If the recipe you are following does not call for ice cubes in the shaker, see the top of page 39.*

- 2 Pour the ingredients into the glass and place the stainless steel can securely over the glass.

- 3 Holding the bottom of the glass in one hand and the top of the can in your other hand, turn the shaker upside down. The can should now be on the bottom.

- 4 Shake the Boston shaker with an up and down movement for 5 to 10 seconds.

- 5 Remove the glass from the can.

- 6 Place a Hawthorn strainer at the top of the can.

*Note: For information on Hawthorn strainers, see page 14.*

- 7 With one hand holding the can and the strainer, firmly place your index finger against the raised tab or at the back of the Hawthorn strainer.

- 8 Holding a glass in your other hand, strain the drink into the glass.

**TIP** *How do I shake a cocktail that does not have ice in the shaker?*

The method for shaking a cocktail with or without ice is the same. The only difference is how you transfer the drink from the shaker to the glass. If you shake a cocktail that does not have ice in the shaker, simply pour the drink into the glass without using a strainer. However, you may want to use a strainer if you are using fresh lime, lemon or other citrus fruits in your cocktails. Straining will filter out any seeds that may have fallen into the shaker.



### Standard Shaker



- 1 To shake a cocktail in a standard shaker, fill the can halfway with ice cubes.  
*Note: If the recipe you are following does not call for ice cubes in the shaker, see the top of page 39.*
- 2 Pour the ingredients into the can. Then place the cap with its lid securely on the can.
- 3 Hold the bottom of the can in one hand and the top of the can with your other hand, securing the lid. Shake the standard shaker with an up and down movement for 5 to 10 seconds.
- 4 Remove the lid from the cap.
- 5 Holding the can where the cap and can meet, strain the drink into a glass.