

HOW TO SET UP YOUR HOME BAR? (ЯКИМ ПОВИНЕН БУТИ ДОМАШНІЙ БАР?)

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У доповіді даються поради щодо того, яким має бути домашній бар, які алкогільні та безалкогільні напої слід підібрати, який посуд та інші необхідне барне обладнання слід мати.

Budding bartenders and home bar hopefuls, take note: How you stock your bar is essential to entertaining at home. Luckily, constructing a home bar isn't as intimidating as it may seem. But there are a few important things to consider before making the jump from one bottle in your freezer, to several spirits, mixers, and tools on display.

Whether you're buying two bottles or 20, have a strong garnish game or have never used a peeler, all agreed on one central theme. "Buy good quality but don't go overboard", Kenneth McCoy, chief creative officer at The Rum House in New York, says. "It's not about having the most expensive products, but finding what you like. [A] process that should be fun and not bank-breaking".

Ready to transform your living room into a private speakeasy? Here's how to set up a home bar, according to professional bartenders.

"Variety is the most important consideration when setting up your home bar", Zachary Pease, owner and beverage director at NYC cocktail hangout My Friend Duke, says. "A home bar is about entertaining, not about what you personally enjoy... so having quality options is a must".

In other words, bourbon might be your liquor of choice, but if your bar is filled with 20 different bottles of this spirit alone, your cocktail repertoire is quite limited. On the other hand, If you have white rum, brandy, Scotch, rye, bourbon, and gin, you can make a million drinks.

Brooklyn bartender and Leyenda co-owner believes there are three essential modifiers every bar should stock: vermouth (dry and sweet), Cointreau, and Campari. With them, and a few standard base spirits, you can make a wide range of classic cocktails, including the Martini, Old Fashioned, Negroni, Manhattan, Boulevardier, Margarita, and more.

Finally, for many classic cocktails, you'll need a bottle of aromatic bitters. The range of flavored options is ever expanding, but at the beginning, keep things simple with a bottle of Angostura or orange bitters.