



USE FOR

- Margaritas
- Cosmopolitans
- Gimlets
- Daiquiris
- Whiskey Sours
- Any drink with citrus, juice, egg white, or syrup

TOOLS

- Small shaker tin
- Large shaker tin
- Hawthorne strainer
- Fine mesh strainer (if double straining)

METHOD

1. Add ingredients to the small shaker tin.
2. Fill the large shaker tin about $\frac{3}{4}$ full with fresh ice.
3. Combine tins and seal firmly.
4. Shake hard with a controlled, rhythmic motion until well chilled.
5. Strain or double strain as needed.
6. Garnish and serve.

SHAKING METHOD





BARTENDER NOTES

- Liquids first, ice last.
- Use plenty of fresh ice for proper chill and controlled dilution.
- Shake for outcome, not for a fixed number of shakes.
- The goal is chill, dilution, and integration.
- Double strain when you want a cleaner finished drink.

Target Result:

Well chilled, integrated, & properly diluted.

SHAKING METHOD

