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*In the October issue of CityMasala, I discussed some basic tools that every bar should have, especially your home based one, to facilitate a good party befitting the name "darubaaz". Hopefully, you have equipped yourself with some of the items mentioned in that article and we can now move on to some liquor basics that every bar should have as well.*

*In this article, you will find a dozen or so essen-*

*tial liquors your bar should have to make about 95% of all cocktails known to mankind. You don't need to spend a ton of money on premiums either. The list below consists of the alcoholic liquors. Besides, these you will also need non-alcoholic mixers such as club soda, tonic water, coke, diet coke, caffeine free diet coke (!!), orange juice, cranberry juice, lime juice and maybe pineapple juice.*

## VODKA

Preferably Russian but not necessarily. Some of the good products include Stolichnaya, Smirnoff, Absolut, Belvedere, Chopin, Greygoose & Kettel One.

## GIN

Any English dry gin will do. This is a staple for the classic martini so have enough on hand. Some product recommendations include Beefeater, Bombay Sapphire, Tanqueray, Hendricks & Tanqueray 10.

## WHITE RUM

The Great White Caribbean rum is essential for any bar. Bacardi makes a fantastic product.

## DARK RUM

Think Cuba Libre and you must think Dark Rum. Essential for Mai Tais & Planters Punch. For tropical, exotic drinks, think Havana Club, Bacardi Dark, Appleton's & Captain Morgan's. You can add spiced rum too but it isn't an essential just yet.

## RYE WHISKEY

Canadians love their Rye Whiskey, so should you! It is a staple with mixed drinks and a great 'warmer upper' on cold evenings. Some people say mixed with sugar it can cure a cough (or at least help you sleep!). Canadian Club & Seagram's VO are two of the more famous

brands.

## TEQUILA

Mexican tequila is outstanding. There are two types - clear and yellow. Clear tequila mixes with cocktails well and yellow tequila will sip deliciously and works for the occasional shooter. Look for Sauza, Cuervo & Patron.

## COFFEE LIQUORS

An essential because of its versatility in coffee drinks. Also known as Kahlua or Tia Maria and it happens to mix well with vodka.

## IRISH CREAM

This liquor works well on its own and is a staple in coffee drinks. Bailey's Irish is the better known brand for sipping. If you have to mix, then any Irish Cream liquor will do. Great with Kahlua.



## BRANDY

A good bar brandy is a staple in any Spanish coffee. Champagne cocktails & Brandy Alexanders are but a few of the many drinks made from brandy.

## TRIPLE SEC

If you are making Cosmopolitans or Margaritas, you need to stock up on some triple sec.

## SCOTCH

Enough said - you DEFINITELY need some - non Red Label is recommended if I am invited!

## BEER

A variety pack or a couple of different kinds (absolutely no Budweiser or Miller).

## WHITE VERMOUTH (DRY)

Essential for martini lovers. Try the most popular brand of Martini Rosso.

## RED VERMOUTH (SWEET)

Mixes well with Rye and various juices. An essential in a Manhattan & the Rob Roy. Try Cinzano.

Next month we will cover the kinds of glasses you should serve your drinks in and some of the garnishes needed for different cocktails. Happy drinking.

## Questions?

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