

MASTER MIXOLOGY

Text

AGE RANGE: Adults Only! • PREP TIME: 10 minutes

SHAKEN VS. STIRRED

James Bond was not just being picky when he asked for his martini “shaken, not stirred.” There are reasons found in both physics and chemistry as to why the method of preparation affects the flavors in a drink.



SHAKE IT UP!

Shaking is required with many mixed drinks because spirits and other liquids don't blend well on their own due to their differing densities and chemical properties. This leads to an overpowered or otherwise unbalanced cocktail if the ingredients are not forced to be incorporated through movement.

Conversely, water is a great solvent that helps dissolve and absorb different flavors and blend them together. Ice that melts during the drink shaking process not only cools the drink but also binds the ingredients into a cohesive sip and softens the harsh taste of uncut liquor.

Did you know? Shaking also breaks open the cells of mix-ins such as mint leaves or citrus, releasing their natural flavors and enhancing the taste through chemistry and scent.

LEMON DROP MARTINI

What you will need:

- Martini glass
- Shaker and strainer
- Ice
- 2 oz vodka
- .75 oz triple sec
- 1 oz fresh squeezed lemon juice
- .75 oz simple syrup
- Simple syrup & sugar for rim
- Lemon twist for garnish



Coat the martini glass rim in simple syrup and dip it in sugar. In a shaker, add ice, vodka, triple sec, lemon juice and simple syrup. Shake vigorously and strain into a martini glass. Garnish with a lemon twist and enjoy!

Discovery Place Science's Master Mixology series explores the intersection of science and alcohol, plus fun adult beverage demonstrations and recipes!



STIR IT UP!

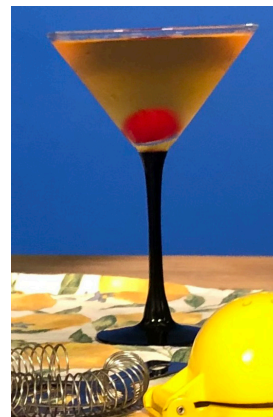
If a cocktail's ingredients are all liquor, a gentle stir leads to the best flavor. Although shaking combines ingredients and quickly chills the drink, the aeration that occurs during the shaking can break down the character of the liquor itself since the chemistry, and therefore the flavor, of the alcohol is impacted by the air.

The exposure to oxygen can cause the alcohol groups to be converted to aldehydes, which leave a bitter or bruised taste. Gently stirring these types of drinks with ice prevents dilution of the cocktail and keeps aeration to a minimum.

CLASSIC MANHATTAN

What you will need:

- Martini glass
- Shaker and strainer
- Ice
- Stir spoon
- 2 oz whiskey (rye whiskey if available)
- 1 oz sweet vermouth
- 2 dashes of bitters
- Cherry for garnish

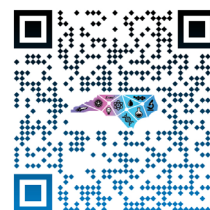


Add whiskey, vermouth and bitters over ice in the shaker. Using a stir spoon, gently stir for 45-60 seconds. Strain into a martini glass. Garnish with a cherry and enjoy!

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