



Setting Up Your Very Own Cocktail Bar At Home

If you want a really good cocktail bar, you're going to need some stuff!

Food for Thought!

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Make sure your bar has the following items:

1. **Strainer:** This is needed to keep little pieces of fruit or ice out of the cocktail.
2. **Shaker:** The classic one-part shaker is definitely of the most important items to make a good cocktail. Once the shaking is finished, just screw off the cover and pour the cocktail through a built-in strainer into the glass.
3. **Boston Shaker:** The shaker of the professional bartender. It consists of a glass and a metal jar; the glass is used to measure and after the shaking, you pour the cocktail out off the metal part.
4. **Double Measuring Tube:** An easy way to measure.
5. **Ice Crusher:** Crushed ice is needed for a lot of cocktails. This is not a must-have since you can get the same result by using a towel and hammer or heavy object.
6. **Knife and Cutting Board:** These can be found in most kitchens.
7. **Fruit Press:** Fresh juice (orange, pineapple or lemon) tastes much better than the packages stuff.
8. **Mixer:** Again, not a must-have, but it is necessary for some cocktails.
9. **Ice Bucket**
10. **Don't forget straws and embellishments.**

