



## Raising the bar

What's on your bar? One basic lineup is (from left) Patron Tequila, Grey Goose Vodka, Bombay Gin, Tommy Bahama Rum, Laphroaig Scotch, and Jack Daniels Tennessee Whiskey.



KELLY WILKINSON / The Star

### Here's what you need for serving drinks at home

By Sabra Morris  
Star correspondent

**T**he year's busiest entertaining season is already upon us. From now until New Year's Day, invitations will arrive, soirees will be thrown and many a conversation will be had over a fine cocktail.

If you're planning on hosting one or more holiday parties in your home, you'll want to treat your guests to some great libations without breaking the bank on booze. Here's how to prepare your personal bar with everything you need to keep the party going.

#### THE ESSENTIALS

"The basic stocked bar includes vodka, rum, gin, scotch, bourbon and tequila," says event planner Anne-Marie Dezelan, owner of Annie O's Fab Parties for Fun People.

Basic mixers include an assortment of sodas and juices. You'll want at least one variety of both diet and regular dark cola and one light cola, advises Jim Arnold, owner of Kahn's Fine Wines and Spirits, and at least one juice. (Dezelan recommends orange, grapefruit, pineapple, or cranberry.) If your budget allows, consider adding tonic water and sweet and sour mix to your roster of mixers, and always stock fresh lemons and limes for garnishing.

Why these selections? With the above basic bar, the cocktail possibilities are wide and varied, and you're likely to find something to please everyone.

You'll be able to mix a classic gin and tonic, a rum and Coke, a screwdriver or vodka and cranberry, just to name a few.

**COST:** Figure on at least \$14 to \$18 for each of the basic liquors, at least \$20 for scotch.

**BUDGET TIP:** Mixing up flavored cocktails allows you to skip on alcohol quality — it's harder to sniff out cheap liquor when it's mingled with lots of juice or soda. Just mix a couple of pitchers in advance, and nobody need ever see those Winner's Cup bottles. Splurge on fancier brands if you'll be serving basic drinks like a vodka tonic.



Dan Sherry, wine manager at Fleming's Prime Steakhouse & Wine Bar, offered his suggestions for the well-stocked bar.

#### THE EMBELLISHMENTS

"For a bigger budget, you might add Bailey's Irish Cream, Kahlua, beer — I recommend a light variety — and red wine, such as chardonnay, cabernet or merlot," says Dan Sherry, wine manager at Fleming's Prime Steakhouse and Wine Bar. "With these additions, the only mixers you would have to add would be cream, generally half-and-half."

In addition to the essential cocktails, this option incorporates seasonal favorites like the White Russian, Irish Coffee or Kahlua and Cream, as well as basic beer and wine for those wishing to forgo cocktails altogether. For hot drinks, consider adding whipped cream to your garnish list as well.

**COST:** Around \$18 for Bailey's and \$14 for Kahlua, with prices all over the map for beer and wine.

**BUDGET TIP:** Consider Bailey's less expensive cousin, Carolans, which can be had for around \$13.

#### WHAT GLASSES TO USE WHEN

To learn about the basic glasses you should have on hand, see Page 3.



For some of Dan Sherry's favorite drink recipes, go to [www.indystar.com/living](http://www.indystar.com/living).

#### THE ULTIMATE

For the deluxe bar, Sherry recommends adding a few liqueurs such as orange-flavored Triple Sec or Cointreau as well as Bloody Mary mix (Dezelan's favorite is Zing Zang). Arnold also suggests picking up one or two flavored vodkas and cordials for specialty martinis.

For garnishes, have fun and go all-out with lemon peel (for lemon twists), maraschino cherries, plain or stuffed olives (for martinis or bloody marys), cocktail onions (for gimlets) and celery stalks. For seasonal sweet drinks, stock chocolate swizzle sticks, cinnamon sticks, crushed peppermint, cinnamon, cocoa or colored sugar.

"It's really popular for glass-rimming," says Dezelan.

And the most luxurious addition to your bar?

"Champagne, absolutely," says Dezelan. "It's the holidays, and champagne says celebration."

**COST:** Cointreau generally costs around \$32 for a standard 750-ml bottle, while Triple Sec can be had for under \$10. Zing Zang can be ordered starting at \$13 at [www.zingzang.com](http://www.zingzang.com), and is also available at some stores, including select 21st Amendment locations. Expect to pay at least \$10 for a bottle of champagne — prices soar from there.

**BUDGET TIP:** Colored sugar is a cheap garnish option — instead of buying the special tins of it at the store, just use a toothpick to mix a drop of food coloring into the sugar you already have.





# A touch of glass

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So you've got the liquor. What to serve it in?

"In most homes, it's impossible to have enough room to store and display every glass for every drink," says event planner Anne-Marie Dezelan. Instead, she recommends choosing different types of versatile glassware that will work with all beverages.

The experts' picks:

**1. The highball glass:** Eight to 12 ounces in size, this long, narrow glass is perfect for mixed drinks served over ice with juice and/or soda, especially when the guest prefers "more mix than spirit," says Jim Arnold, owner of Kahn's Fine Wines and Spirits.

**2. The rocks glass:** A shorter, wider version of the highball, this shape holds premium liquors served alone over ice, as well as more highly concentrated mixed drinks served on the rocks.

**3. The martini glass:** For those who like their martini served chilled or neat, not over ice, this glass is a must.

**4. The red wine goblet:** "The red wine glass has a larger bowl so the vapors can be trapped," explains Dezelan. "And you can put white wine

in a red wine glass, but not vice versa."

**5. The pilsner:** This tall, slender beer vessel is preferred to pint glasses for its classier look.

— Sabra Morris



JERI REICHANADTER / Star file photo

**POUR ONE:** Tall pilsner glasses are perfect for cold beer.