

The Home Bar

Creating craft cocktails at home can be as easy or as difficult as you want it to be. I personally prefer easy, and if you're set up right, even complicated drinks can be simple to make.

- [How to Start](#)
- [Cocktail Basics](#)
- [Make Some Cocktails!](#)

The first thing you need to decide is how much you want to invest. Booze is expensive. It also takes up a lot of space, which adds to the cost. I suggest you start small. First, small is less expensive and you can spread your cost over time as you expand your bar. Second, if you try to accomplish too much too quickly, you will buy things you won't use.

Once you've settled on a budget, you will need to decide what to buy, where to store it and where you will make your cocktails. The following are some thoughts on these subjects.

The Shopping Lists:

[The Tools](#)

[The Ingredients](#)

Putting it all together

[Setting Up Your Bar](#)

Getting Started

Just a few things to know before you dive in.

Mixing

Straining and Filtering

Muddling

Sweeteners

Juices

There are several popular cocktails that are simple to make and require only a few ingredients. Check out these:

• **The Old Fashioned**

The first cocktail. It is a base liquor, usually rye or bourbon, plus bitters and a sweetener. That's it. No red candy cherries and no muddling orange peels. So check out [these](#) examples to get started

• **The Martini**

Either gin or vodka. Add a fortified wine, typically vermouth, and stir. Sorry James. This cocktail is easy to make and to customize. Look [here](#) for examples

The Manhattan

A popular classic cocktail that has remained virtually the same for decades. Check out the classic and some variations [here](#).

• The Margarita

The famous drink from Mexico. Use good tequila and fresh lime. [Here](#) are a few easy recipes.

• Sours

This is a wide ranging group of drinks. From a whiskey sour to Tiki drinks, they're booze and juice. Look [here](#) and start shaking.

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