

## Garnishes

---



### SAY

Presentation counts for everything since we eat and drink with our eyes. You may mix or serve a great-tasting drink, but if it doesn't look great, then it fails to impress. Bartenders are responsible for garnishing drinks before serving them to bar guests.

Let's talk about garnishes and the steps for making them.

**SAFETY FIRST - Wear a safety glove when using any knife. It is company policy that we follow all safety precautions.**

---

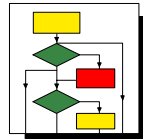


### LEMON TWISTS

Always have some lemon twists on hand, ready to go.

Here are some drinks that require lemon twists: tonic drinks and dry martinis.

---



### Explain the steps of making lemon twists:

1. Cut off both ends of the lemon.
  2. Insert a sharp knife or spoon between the rind and the fruit; carefully separate.
  3. Slice the rind lengthwise into strips one-quarter inch wide.
  4. Take a single strip, twist it over the drink.
  5. Rub the inside of the peel around the edge of the glass.
  6. Drop the twist into the glass.
  7. Stir into drink.
- 

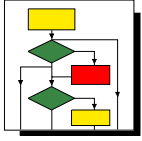


### ORANGE SLICES

Orange slices are commonly used to garnish Mai Tais, Bahama Mamas, and pineapple margaritas.

---

## Garnishes, continued



---

### Explain the steps of making orange slices:

1. Cut off both ends of the orange.
  2. Cut the orange in half, place it flat side down.
  3. Cut widthwise, to create one-quarter-inch thick semicircles.
  4. Make a small cut into the fruit side of the slice.
  5. Place slice on rim of glass.
    - Do not squeeze orange into the drink.
- 



### MARISCHINO CHERRIES

These sweet, red (dyed) little cherries add no flavor to the drink. However, drinkers like to pull them out of the drink and eat them, so be sure to leave the stems on.

---



### OLIVES

Most martini drinkers like an olive or three. A dirty martini also includes a splash of olive juice. Skewer the olives on a toothpick or plastic sword.

---



### PEARL ONIONS

A Gibson is a martini garnished with a pearl onion in place of the olive. Keep a small jar of pearl onions stored in the refrigerator in their own juice. They keep indefinitely.

---

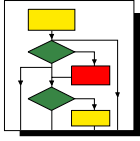


### LIME WEDGES

Because lime wedges are such a popular garnish, prepare and keep these on hand at all times. Lime wedges are used to garnish margaritas, vodka tonics, vodka and cranberry, and Cape Cods.

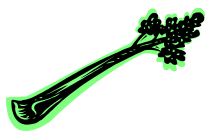
---

## Garnishes, continued



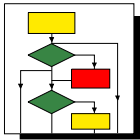
### Explain the steps of making lime wedges:

1. Cut off both ends of the lime.
2. Cut the lime in half, place it flat side down.
3. Cut each half into three wedges.
4. Squeeze one wedge over the drink.
5. Rub the wedge around the rim of the glass.
6. Drop it into the drink.



### CELERY STALKS

This is the final touch to a Bloody Mary.



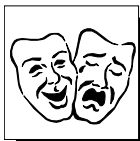
### Explain the steps of preparing celery stalks:

1. Select a firm, crisp celery stalk.
2. Choose a width and length to match the size of the glass.
3. Leave some or all of the leafy portion on the stalk.
4. Insert the stalk into the glass with the leafy end up.



### SAY

Let's go make some garnishes.

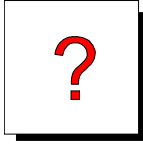


### DO

**Show:** Make garnishes, showing the trainee the step-by-step process for each one. Show and discuss which garnishes match with each drink.

**Practice:** Allow the trainee to practice making garnishes and matching them to the appropriate drink.

## Garnishes, continued



---

### ASK

Describe how to garnish a Bloody Mary.

- *Select a firm, crisp celery stalk.*
- *Choose a width and length to match the size of the glass.*
- *Leave some or all of the leafy portion on the stalk.*
- *Insert the stalk into the glass with the leafy end up.*

Which garnishes are used so frequently that you should always keep some prepared?

*Lime wedges and lemon twists.*

What is a Gibson?

*A martini garnished with a pearl onion in place of the olive.*

What do you add to a martini to make it dirty?

*A splash of olive juice.*



---

### TRAINEE CHECK IN

What questions do you have about the topics we've covered?

Which areas are most comfortable to you?

In which areas would you like some additional practice?

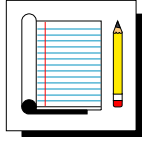
---

### TRAINER NOTE

Carefully observe the trainee during the entire process. Make note of any areas where the trainee can improve their skills. Suggest repeating areas of concern if the trainee does not bring them up. Ask for feedback from the bartender if appropriate.

---

## Garnishes, continued



---

### QUIZ

Complete the Food and Beverage Knowledge quiz.

---