

Cocktails are hard. Put your guests to work with a DIY Caesar bar for your next holiday party. We'll show you how to do it. Canadian tuxedos optional!

Build a space for your guests to find all of the things they need to make their own Caesars. Here's what you need to gather:

- enough glassware for your guests (you don't want to be washing glasses while the party is on)
- some lemons and lime wedges in a bowl to wet the rim of your glassware
- rimming trays for your rim selections (see recipes below)
- ice bucket full of ice with a scoop
- a few shot glasses
- spirits, juices, garnishes

BAR TOOLS SUGGESTED:

- a couple of long spoons for stirring in the glass
- a sharp knife and cutting board for garnishes



PRO TIP consider the glassware you have for the rimming tray size, and the ice cube shape and size

Find all the tools you need at The Modern Bartender: themodernbartender.com

RIM RECIPES	SPIRITS	CONDIMENTS
<p>TIMBER CASSIUS SPICE MIX Equal Parts ground coriander, celery salt, garam masala, sumac, coarse salt & fine salt combined. Smaller amounts: ground pepper & paprika.</p> <p>CLASSIC CELERY SALT RIM MIX Equal parts celery salt and kosher salt.</p> <p>TIMBER KETCHUP CHIPS SPICE MIX Equal parts dehydrated ketchup (or use ground up ketchup chips) & coarse salt. ¼ part paprika.</p> <p>LEMON PEPPER RIM MIX Equal parts coarse salt and ground pepper. ½ part finely grated lemon rind with microplane.</p> <p>SMOKED PAPRIKA SPICE MIX Equal parts smoked paprika and kosher salt. ¼ parts ground black pepper, paprika and cayenne pepper.</p>	<p>Vodka Gin Tequila Whisky Bourbon Scotch</p>	<p>Worcestershire sauce Tabasco Sriracha Pickle juice Olive juice Mustard Horseradish Beer HP sauce + any savoury twist you think would make sense</p>
	GARNISHES	
	<p>pepperoni sticks, maple cured bacon, pickled vegetables, lemon/lime wedges, celery sticks, spicy beans, deep fried cheese curds, cilantro, dill, Cajun poached shrimp, cheese stuffed mini peppers Garnish sticks (bamboo) ~The skies the limit here. A little prep ahead of time goes a long way.~</p>	JUICES
		<p>Choose your favourite Clamato juice.</p> <p>Timber uses only Walter Caesar mix waltercaesar.com</p>

HOW TO

1) Start with the rim. Make sure it's balanced between salt, heat and some kind of citrus. Classic Caesars use a glass rim with celery salt but you can get creative.

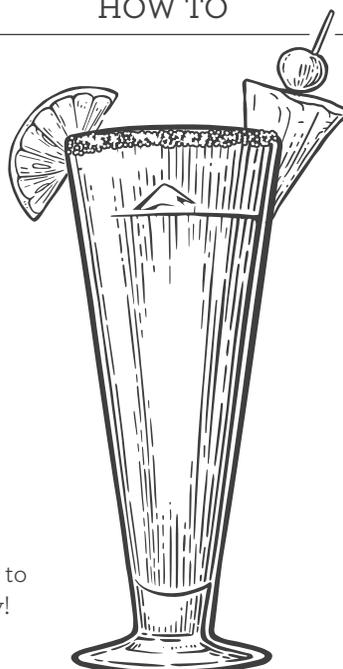
Check out our custom Timber rim recipes above.

2) Rub a lime or lemon wedge around the top of the glass.

3) Dip the glass into the rim salt of your choice.

4) Fill your glass with ice.

5) Pour in 2 ounces of your preferred spirit; vodka to make a classic Caesar, or try gin, tequila or whisky!



6) Top with 3 dashes of Worcestershire and 3 dashes of Tabasco hot sauce. Up the heat factor with more Tabasco, or make it "muddy" with extra Worcestershire.

7) Fill to the brim with Walter Caesar mix and garnish with pickled vegetables for the classic route, or kick it up with a pepperoni stick, stuffed peppers, candied bacon, or a Cajun poached shrimp.

8) ENJOY!

Don't want to do all the work?

Come to Timber and celebrate with a Long Table Canadian Supper. We'll make your Caesars for you.

timbervancouver.com