

TIPS TO MAKE A GOOD BEVERAGE GREAT

Entertaining, Home Bar



One of the most [overlooked elements in preparing the perfect beverage is the ice](#). Using the right ice with your beverage can elevate it from good to great.

DIFFERENT ICE FOR DIFFERENT DRINKS:

- Choosing the right type of ice for different drinks can enhance the experience. For example, Nugget Ice works well for cocktails and mocktails, while the clear Cuber Ice cubes are great for whiskey or bourbon by helping [to prevent dilution and emitting impurities and particulate](#) (dissolved solids, chlorine, freezer odors and flavors) that are found in refrigerator ice.



WHY USE DIFFERENT ICE FOR DIFFERENT DRINKS:

- **Dilution Control:**
Some drinks benefit from dilution over time, while others do not. For example, cocktails like a Mojito or a Margarita often include chewable, crushed ice to dilute the drink slightly as it's consumed, enhancing the flavor profile. However, for drinks like whiskey or bourbon, larger ice cubes are preferred because they melt slower, minimizing dilution and preserving the drink's intended flavor.
- **Temperature Control:**
The size and shape of ice can affect the temperature of the drink. Larger ice cubes have less surface area, so they melt slower, keeping the drink colder for longer without overly diluting it. On the other hand, crushed ice provides more surface area, quickly chilling the drink but also causing it to dilute faster.
- **Create a Better Beverage Experience:**
Nugget Ice, The Original Chewable Ice® is found in restaurants across America, increases the chewability and texture of the beverage. Nugget Ice allows the integration of the beverage flavors and the ice for pure chewing satisfaction. On the other hand, Cuber Ice, the larger crystal-clear ice cubes, melts slower so the true beverage flavor comes through.

By selecting the appropriate ice type, bartenders and enthusiasts can tailor the drinking experience to suit the specific characteristics of each beverage.



HOW TO CHOOSE THE RIGHT TYPE OF ICE:

Choosing the right type of ice for a drink often comes down to understanding the characteristics of the beverage and how different types of ice affect them. Here are some general guidelines:

- **Consider the Drink:**
Think about the drink you're preparing. Does it benefit from dilution over time, or do you want to maintain its strength and flavor profile?
- **Temperature Requirements:**
Consider the ideal serving temperature for the drink. Some beverages, like whiskey, are best served slightly chilled but not too cold, while others, like after-workout beverages and mocktails, are often served very cold.

- **Personal Preference:**
Ultimately, it can also come down to personal preference. Experimenting with different types of ice can help you discover what works best for your favorite drinks.
- **Observation and Experience:**
Pay attention to how different types of ice affect the taste, temperature, and overall experience of the drink. Over time, you'll develop a sense of which ice works best for each situation.

By considering these factors and experimenting with different ice types, [you can learn to choose the right ice for any drink](#) with confidence.

FIND THE RIGHT MACHINE FOR YOUR HOME:

- For drive-thru quality ice at home, check out our [BRILLIANCE® NUGGET ICE MACHINE](#).
- For crystal-clear, odorless ice cubes, check out our [BRILLIANCE® CUBER MACHINES](#).
- To find a Scotsman dealer near you, search our [Dealer Locator](#) page.
- To find a Scotsman service location near you, search our [Service Locator](#) page.

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- [Ice Designed to Make Your Beverage Better](#)
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