

Cool Bar Tools: The Barmaid Drink Rimmer

BY [Robert Haynes-Peterson](#), Friday Dec. 18, 2009



We live in a wonderful age for cocktails, and spice-rimmed cocktails are no exception. No longer simply relegated to salt for margaritas and sugar for lemon drops, contemporary cocktails can involve glasses rimmed with cinnamon, cardamom or [ground sechuan buttons](#). Applying unique spice rims to glasses is time-consuming and wasteful. If only someone could invent a better mousetrap. Inventor Holi Bessant at Lime Tree Cove did, and called it The Barmaid.

The Barmaid is half salt shaker, half hand-held router. Fill it with the spice of your choice, wet the rim of the glass

with the liquid of your choice, and pump away for an immaculate, even rim. You can buy the Barmaid for \$40 at [invention mecca Yakaboutit](#).

Now if someone could only invent a Lemon Drops that actually taste good...

Guadalajara Silver (from master mixologist Junior Merino, the Liquid Chef)

- 1 1/2 oz Don Roberto Plata
- 1/4 oz Agave Nectar
- 3/4 oz Fresh Lime Juice
- 1/2oz Fresh Pink Grapefruit Juice
- 3/4 oz Ginger Liqueur (like Canton)
- 1/2 oz Fresh Granny Smith Apple Juice

Rim glass with cinnamon and sugar. Pour all ingredients into a shaker with ice, shake and strain into a rocks glass filled with fresh cubed ice.

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