

The Bartenders Guide To Gin Classic And Modern Day Cocktails For Gin Lovers Gin

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[The Everything Bartender's Book](#) Jan 23 2022 Mix cocktails like a pro in no time with more than 1,000 innovative recipes! Designed for every skill level, this behind-the-bar handbook boasts recipes for shots, cordials, and punches along with classic, mixed, hot, blended, and nonalcoholic drinks. Cocktail expert Cheryl Charming shows you how to: Choose and use glassware, mixers, and tools Mix hundreds of crowd-pleasing drinks Pick the perfect drink for every occasion Cure nasty hangovers Completely revised and updated, *The Everything Bartender's Book*, 3rd Edition packs 250 new recipes. Miss Charming reveals the secrets that every great bartender--or home host--needs to know!

The Curious Bartender's Guide to Gin Jun 15 2021 "I found it hard to stay put while reading; I constantly wanted to leap up and strike out for a liquor store to test my new knowledge." Review of *The Curious Bartender's Gin Palace*, *The Wall Street Journal*. Join the gin craze with this captivating introduction to the world of gin, plus recipes for perfect gin cocktails, brought to you by award-winning bartender and bestselling author Tristan Stephenson. Discover the extraordinary journey that gin has taken, from its origins in the Middle Ages as the herbal medicine "genever" to gin's commercialization. From the dark days of the Gin Craze in mid 18th Century London to the golden age that it is now experiencing. In the last few years, hundreds of distilleries and micro-distilleries have cropped up all over the world, producing superb craft products infused with remarkable new blends of botanicals. In this book, you'll be at the cutting-edge of the most exciting developments, uncovering the alchemy of the gin production process, and the science. Follow Tristan's expertly honed recipes and to enjoy a Classic Martini, Negroni, Gimlet, Aviation, Martinez and Singapore Sling at home.

A Bartender's Guide to the World Sep 30 2022 Transport your glass around the globe with more than 75 cocktail recipes from one of the world's premier bartenders. Grab your glass and let's go! For over 20 years, Lauren Mote has tended bars and traveled the world, often as one of the only women in a male-dominated industry. She's developed cocktail recipes, sought out new ingredients, and gathered stories along the way. Now, in her first book, Lauren is inviting readers and home bartenders to pack their suitcases and come with her on an international cocktail adventure. Few bartenders can match Lauren's encyclopedic knowledge of spirits, liqueurs, and tinctures, not to mention her originality for blending them into a perfectly-balanced drink. Once you've gotten a handle on the basics of bartending, and gathered your cocktail shaker along with a few other pieces of equipment, you'll be raising your glass in no time. The recipes are organized by their star ingredients, such as agave, gin, whiskey, rum, vodka, and more. Every drink is given its own designation of standard, mid, low, or zero proof, and you'll find a whole chapter on nonalcoholic cocktails, because Lauren feels strongly that all drinks should be prepared with care, whether they include alcohol or not. Once you've narrowed down the base that you're in the mood for, let Lauren's magnetic storytelling and gift of the gab continue to guide you. In each chapter, you'll find a collection of *Mise en Place* Recipes to help you build up your bar's basic ingredients and make Lauren's techniques your own. With beautiful storytelling and photography, and cocktail recipes you won't find elsewhere, *A Bartender's Guide to the World* is as much a pleasure to read as it is to imbibe from.

Playboy Jul 17 2021 Whether you're a professional mixologist or just someone who wants more than cheap wine and six-packs at their parties, *Playboy: Bartender's Guide* is the ultimate handbook for an-evening of 'spiritual' indulgence. This is the book that really has thought of everything you could possibly need to know about alcohol what types exist, how to present them, the right drink for the situation and more than a few alternatives. The guide takes you right through the preparation and serving of cocktails, from the right cocktail equipment to glasses, garnishes, ice, measurements and even the right-canapes to enhance your drink and that's before you get to over 1400 cocktail recloes, organised by base spirit so you can select the right group for your particular tastes with ease. Chapters on the history, types and serving of wine been and sake are interspersed with the recipes to ensure that your bar and wine cellar contains as much as your cocktail menu. For the hardcore 'playboys', the drinks are also grouped by 'serving suggestion' drinks to take on picnics, to serve on board your cruise ship and on the ski slopes. So dive into an Alabama Splash by the pool, and go right through to the Yellow Parrot and the Zaza on your jungle cruise, with this fabulous array of drinks to sult every possible palate.

The Bartender's Guide to Rum May 27 2022

The Ultimate Bar Book Aug 06 2020 *The Ultimate Bar Book* — The bartender's bible and a James Beard nominee for the best Wine and Spirit book, 2008 The cocktail book for your home: *The Ultimate Bar Book* is an indispensable guide to classic cocktails and new drink recipes. Loaded with essential-to-know topics such as barware, tools, and mixing tips. Classic cocktails and new drinks: As the mistress of mixology, the author Mittie Hellmich has the classics down for the Martini, the Bloody Mary—and the many variations such as the Dirty Martini and the Virgin Mary. And then there are all the creative new elixirs the author brings to the table, like the Tasmanian Twister Cocktail or the Citron Sparkler. Illustrated secrets of classic cocktails and more: Illustrations show precisely what type of glass should be used for each drink. With dozens of recipes for garnishes, rims, infusions, and syrups; punches, gelatin shooters, hot drinks, and non-alcoholic beverages; and let's not forget an essential selection of hangover remedies, *The Ultimate Bar Book* is nothing short of top-shelf. If you liked *PTD Cocktail Book*, *12 Bottle Bar* and *The Joy of Mixology*, you'll love

The Ultimate Bar Book

Meehan's Bartender Manual Dec 22 2021 "A knowledge-filled tome for true cocktail nerds or those aspiring to be" (Esquire), from one of the world's most acclaimed bartenders **WINNER OF THE JAMES BEARD AWARD • WINNER OF THE TALES OF THE COCKTAIL SPIRITED AWARD® FOR BEST NEW COCKTAIL OR BARTENDING BOOK • IACP AWARD FINALIST** Meehan's Bartender Manual is acclaimed mixologist Jim Meehan's magnum opus—and the first book of the modern era to explain the bar industry from the inside out. With chapters that mix cocktail history with professional insights from experts all over the world, this deep dive covers it all: bar design, menu development, spirits production, drink mixing technique, the craft of service and art of hospitality, and more. The book also includes recipes for 100 cocktails culled from the classic canon and Meehan's own storied career. Each recipe reveals why Meehan makes these drinks the way he does, offering unprecedented access to a top bartender's creative process. Whether you're a professional looking to take your career to the next level or an enthusiastic amateur interested in understanding the how and why of mixology, Meehan's Bartender Manual is the definitive guide.

Bartending For Dummies May 15 2021 1,000 + recipes and great party tips Get the latest bar buzz on how to host, mix, shake, pour, and more Want to concoct the perfect cocktail? From today's popular Mojitos and Martinis to classics like Manhattans and Margaritas, you'll be able to sip and entertain with a special twist. Get the scoop on everything from liquors, wine, and beer to Scotch, tequila, the latest tools of the trade, and more. Discover how to: Stock a bar Mix exotic specialties and hot toddies Experiment with new flavored rums, vodkas, and cordials Garnish and serve drinks like a master mixologist Cure hangovers and hiccups

The Joy of Mixology, Revised and Updated Edition Sep 18 2021 A thoroughly updated edition of the 2003 classic that home and professional bartenders alike refer to as their cocktail bible. Gary Regan, the "most-read cocktail expert around" (Imbibe), has revised his original tome for the 15th anniversary with new material: many more cocktail recipes—including smart revisions to the originals—and fascinating information on the drink making revival that has popped up in the past decade, confirming once again that this is the only cocktail reference you need. A prolific writer on all things cocktails, Gary Regan and his books have been a huge influence on mixologists and bartenders in America. This brand-new edition fills in the gaps since the book first published, incorporating Regan's special insight on the cocktail revolution from 2000 to the present and a complete overhaul of the recipe section. With Regan's renowned system for categorizing drinks helps bartenders not only to remember drink recipes but also to invent their own, *The Joy of Mixology, Revised and Updated Edition* is the original drinks book for both professionals and amateurs alike.

Jerry Thomas Bartenders Guide 1887 Reprint Sep 06 2020 Unabridged reproduction of the 1887 Jerry Thomas Bartenders Guide with a new introduction by Ross Bolton. This book in its various reprints is accepted to be the first real cocktail book, and includes such classics as Mint Julep and the Daisy. It was first known as "How to Mix Drinks," or the "Bon Vivant's Companion" and published in 1862 with "A Manual for the Manufacture of Cordials, Liquors, Fancy Syrups, etc." by Christian Schultz attached at the back. This 132 page, blue cover 1887 edition of "Jerry Thomas Bartenders Guide 1887 Reprint" is the best available as the Jerry Thomas Bartenders Guide 1862 edition has over 100 pages on the distillation of Liquors, which was condensed by the original 1887 publishers into only the useful information in the 1887 edition here. Also, this Jerry Thomas Bartenders Guide 1887 edition has Manhattan, Tom Collins, and Martinez (Martini precursor), which are not in the 1862. Originals of any of the above Jerry Thomas editions in just about any condition have been fetching over \$400, so enjoy this inexpensive reprint and spend your savings in studious enjoyment

Playboy Bartender's Guide May 03 2020 A "Playboy" editor gives the skinny on what's to drink in an illustrated, complete guide with more than a thousand recipes.

Brooklyn Bartender Mar 01 2020 A first-of-its-kind collection, *The Brooklyn Bartender* gathers 300 of the most innovative, exciting, and authentic cocktail recipes from this booming, destination borough at the height of its international popularity. Brooklyn is one of the top trendsetting places today anywhere. Its neighborhoods, artists, writers, restaurants, and, yes, drinking establishments set the pace for the rest of the nation. *Brooklyn Bartender* takes us behind the bar to experience 300 of the best and most inventive drinks being served today, plus tips for at-home mixologists. Organized by spirit, the recipes allow readers to replicate bartenders' signature drinks, including everything from the ornate juleps and cobblers of *Maison Premiere* to the party-friendly "Frozemonade" at *Extra Fancy* to the namesake gin cocktail of *Clover Club*. Additional features include "5 Takes on the Martini" and variations on other classic drinks, as well as bartenders' recommendation for events, infused spirits, and more. Designed to be the perfect bar-side companion, the sophisticated compilation will be enhanced by more than 250 photos and illustrations.

Mr. Boston Jan 11 2021 The up-to-date new edition of America's bestselling drink-mixing guide America's favorite drink-mixing guide since 1935, *Mr. Boston: Official Bartender's and Party Guide* has been the resource of choice for generations of professionals and amateurs alike. Now this classic is better than ever, with updated information, 100 contemporary new drink recipes, and all-new photography. More than 1,400 recipes range from classic cocktails to today's trendiest drinks, all presented alphabetically with clear, easy-to-follow instructions. With the latest lowdown on liquors, beers, and wines, plus savvy advice on equipment, bar setup, and more, *Mr. Boston* has it all. *Mr. Boston*, part of the Barton Brands group, has been a widely recognized name in the bartending world for more than 60 years. The *Mr. Boston* brand includes a range of liquors and prepared cocktails as well as this 66th printing of the *Official Bartender's and Party Guide*.

The Bartender's Best Friend Aug 25 2019 A newly revised second edition of the ultimate bartender's Bible This up-to-date, practical, and easy-to-use guide presents recipes for hundreds of cocktails and mixed drinks, plus step-by-step directions for making virtually every popular mixed drink, both contemporary and classic—from an A.B.C. to a Zorbatini. Plus, the book includes full coverage of all the basics of bartending, including equipment, ingredients, techniques, glassware, and garnishes. Includes more than 850 recipes in simple alphabetical order, with step-by-step instructions and problem-solving tips A tough waterproof cover makes this guide perfect for using on the job and on the fly Includes a mini-course on professional bartending for first-timers or anyone who needs a refresher course Written by wine and spirits expert Mardee Regan—a Julia Child Cookbook Award nominee—*The Bartender's Best Friend, Second Edition* is the perfect resource for every mixologist.

Essential Bartender's Guide Feb 09 2021

The Bartender's Guide to Gin Apr 01 2020 *The Bartender's Guide to Gin* has classic and modern-day cocktail recipes for gin lovers."

Mr. Boston Official Bartender's Guide Jul 25 2019 The new updated edition of America's bestselling drink-mixing guide America's favorite drink-mixing guide since 1935, *Mr. Boston: Official Bartender's Guide* has been the resource of choice for generations of professionals and amateurs alike. Now this classic is better than ever, with updated information, 200 new drink recipes, and new photography. More than 1,400 recipes range from classic cocktails to today's trendiest drinks, all presented alphabetically with clear, easy-to-follow instructions. With the latest lowdown on liquors, beers, and wines, plus savvy advice on equipment, bar setup, and more, *Mr. Boston* has it all. *Mr. Boston*, part of the Barton Brands group, has been a widely recognized name in the bartending world for more than 70 years. The *Mr. Boston* brand includes a range of liquors and prepared cocktails as well as this 67th printing of *The Official Bartender's Guide*.

Jerry Thomas Bartenders Guide 1862 Reprint Jun 03 2020 The 1862 *Bartenders Guide* is the FIRST cocktail book, in its FIRST version, now in an affordable reprint as it first appeared, in Hardback. It includes drinks that we still know today like the Mint Julep and lesser known drinks like Flip and Fizz. One can use it to impress your friends making the Balaklava Nectar, Locomotive, and Blue Blazer.

International Bartender's Guide Aug 18 2021 THE MOST COMPREHENSIVE BOOK OF ITS KIND! * More than 2,000 drink recipes--alphabetically organized for easy access * Simple-to-follow instructions--how to mix and serve * Tips on wines, beers, and champagne * Complete guide to glassware and bar utensils * Includes nonalcoholic drinks and punches * For beginners and professionals

Bartender's Guide Dec 10 2020 Wolf Haas' Detective Brenner series has become wildly popular around the world for a reason: They're timely, edgy stories told in a wry, quirky voice that's often hilarious, and with a protagonist it's hard not to love. In this episode, Brenner-forced out of the police

force-tries to get away from detective work by taking a job as the personal chauffeur for two-year-old Helena, the daughter of a Munich construction giant and a Viennese abortion doctor. One day, while Brenner's attention is turned to picking out a chocolate bar for Helena at a gas station, Helena gets snatched from the car. Abruptly out of a job, Brenner decides to investigate her disappearance on his own. With both parents in the public eye, there's no scarcity of leads—the father's latest development project has spurred public protest, and the mother's clinic has been targeted by the zealous leader of an anti-abortion group. Brenner and God is told with a dark humor that leaves no character, including Brenner, unscathed. Haas tells the story of a fallible hero who can be indecisive and world-weary, baffled and disillusioned by what he finds, but who presses forward nonetheless out of a stubborn sense of decency—a two-year-old is kidnapped, so you find her, because that's just what you do.

Liquid Intelligence: The Art and Science of the Perfect Cocktail Dec 30 2019 Winner of the 2015 James Beard Award for Best Beverage Book and the 2015 IACP Jane Grigson Award. A revolutionary approach to making better-looking, better-tasting drinks. In Dave Arnold's world, the shape of an ice cube, the sugars and acids in an apple, and the bubbles in a bottle of champagne are all ingredients to be measured, tested, and tweaked. With Liquid Intelligence, the creative force at work in Booker & Dax, New York City's high-tech bar, brings readers behind the counter and into the lab. There, Arnold and his collaborators investigate temperature, carbonation, sugar concentration, and acidity in search of ways to enhance classic cocktails and invent new ones that revolutionize your expectations about what a drink can look and taste like. Years of rigorous experimentation and study—botched attempts and inspired solutions—have yielded the recipes and techniques found in these pages. Featuring more than 120 recipes and nearly 450 color photographs, Liquid Intelligence begins with the simple—how ice forms and how to make crystal-clear cubes in your own freezer—and then progresses into advanced techniques like clarifying cloudy lime juice with enzymes, nitro-muddling fresh basil to prevent browning, and infusing vodka with coffee, orange, or peppercorns. Practical tips for preparing drinks by the pitcher, making homemade sodas, and building a specialized bar in your own home are exactly what drink enthusiasts need to know. For devotees seeking the cutting edge, chapters on liquid nitrogen, chitosan/gellan washing, and the applications of a centrifuge expand the boundaries of traditional cocktail craft. Arnold's book is the beginning of a new method of making drinks, a problem-solving approach grounded in attentive observation and creative techniques. Readers will learn how to extract the sweet flavor of peppers without the spice, why bottling certain drinks beforehand beats shaking them at the bar, and why quinine powder and succinic acid lead to the perfect gin and tonic. Liquid Intelligence is about satisfying your curiosity and refining your technique, from red-hot pokers to the elegance of an old-fashioned. Whether you're in search of astounding drinks or a one-of-a-kind journey into the next generation of cocktail making, Liquid Intelligence is the ultimate standard—one that no bartender or drink enthusiast should be without.

Jerry Thomas' Bartender's Guide Oct 20 2021 Dive into an opulent universe of punches, cobblers, toddies, slings, sours and a host of other classic old-world cocktails! Legendary bartender Jerry Thomas (1832-1885) whose name was once synonymous with quality in the world of high-end drink, compiled this seminal volume in 1862. In doing so, he codified the concoctions that have become the backbone of high-end bars around the world! Often lauded as the father of mixology, Jerry Thomas, in addition to penning this book (the first drink book ever published in America), popularized inventive drinks and elevated the practice of bartending to an art form. At the height of his popularity in the 19th Century, people all over the country were eager to taste Thomas' recipes. While serving as the principle bartender at the Occidental Hotel in San Francisco he earned more money per week than the Vice President of the United States! Perhaps most famous for his signature cocktail, the Blue Blazer, which involves pouring flaming whiskey between two glasses to create a dramatic pyrotechnic display, Jerry Thomas laid the foundations for today's cocktail renaissance while Abraham Lincoln was still in the White House. To this day, Thomas is celebrated as one of the most creative bartenders in history. With this trove of astounding cocktail recipes in your hand you'll never be short on inspiration behind the bar!

The Bar Book Mar 13 2021 The Bar Book — Bartending and mixology for the home cocktail enthusiast Learn the key techniques of bartending and mixology from a master: Written by renowned bartender and cocktail blogger Jeffrey Morgenthaler, The Bar Book is the only technique-driven cocktail handbook out there. This indispensable guide breaks down bartending into essential techniques, and then applies them to building the best drinks. Over 60 of the best drink recipes: The Bar Book contains more than 60 recipes that employ the techniques you will learn in this bartending book. Each technique is illustrated with how-to photography to provide inspiration and guidance. Bartending and mixology techniques include the best practices for: Juicing Garnishing Carbonating Stirring and shaking Choosing the correct ice for proper chilling and dilution of a drink And, much more If you found PTD Cocktail Book, 12 Bottle Bar, The Joy of Mixology, Death and Co., and Liquid Intelligence to be helpful among bartending books, you will find Jeffrey Morgenthaler's The Bar Book to be an essential bartender book.

The Up-to-date Bartenders' Guide Oct 27 2019

New York Bartender's Guide Nov 08 2020 Newly revised and expanded, The New York Bartender's Guide includes even more tips, trends, and tasty recipes from the hottest bars in New York City. Featuring more than 1,300 alcoholic and non-alcoholic drink recipes, there's something here for everyone, whether it's the hottest vodka cocktail or the most traditional egg cream. Find out the latest trends from top bartenders, get tips on how to serve drinks either professionally or at home, and make some of the most delicious potables New York City has to offer.

Jerry Thomas' Bartenders Guide Nov 01 2022 Recipes for hundreds of tasty libations appear in this groundbreaking volume, originally published in 1862 and widely considered by drink historians as the first serious American book on cocktails and punches.

The One-Bottle Cocktail Jun 23 2019 A collection of more than 80 wonderfully creative, fresh, and delicious cocktails that only require a bottle of your favorite spirit, plus fresh ingredients you can easily find at the market. In The One-Bottle Cocktail, Maggie Hoffman brings fancy drinking to the masses by making cocktails approachable enough for those with a tiny home bar. Conversational and authoritative, this book puts simple, delicious, and inventive drinks into your hands wherever you are, with ingredients you can easily source and no more than one spirit. Organized by spirit--vodka, gin, agave, rum, brandy, and whiskey--each chapter offers fresh, eye-opening cocktails like the Garden Gnome (vodka, green tomato, basil, and lime), Night of the Hunter (gin, figs, thyme, and grapefruit soda), and the Bluest Chai (rye whiskey, chai tea, and balsamic vinegar). These recipes won't break the bank, won't require an emergency run to the liquor store, and (best of all!) will delight cocktail lovers of all stripes.

The New American Bartender's Guide Jun 27 2022 With this easy-to-use, indispensable guide, readers will learn how to mix classic as well as exotic drinks like the pros. Here are all the tricks of the trade - including how to taste, flavor, and garnish as well as when and how to shake, stir, and whirl a drink. The New American Bartender's Guide features: Tips on measuring, serving, stocking a bar, and learning the language of mixology Easy-to-find recipes that are organized alphabetically by type of liquor Classic as well as new recipes for gin, rum, and vodka drinks; punches, aperitifs, non-alcoholic drinks, and much more RECIPES INCLUDE: Acapulco Orange Blossom The James Bond Martini Apple Daiquiri Prickly Pear Margarita Café Azteca Kilanea Lava Flow Tequila Cocktail Spiced Orange Blossom Dubonnet Manhattan Raspberries Romanoff Stoli Chocolate Mintini and many others

How to Cocktail Oct 08 2020 All the kitchen secrets, techniques, recipes, and inspiration you need to craft transcendent cocktails, from essential, canonical classics to imaginative all-new creations from America's Test Kitchen. Cocktail making is part art and part science--just like cooking. The first-ever cocktail book from America's Test Kitchen brings our objective, kitchen-tested and -perfected approach to the craft of making cocktails. You always want your cocktail to be something special--whether you're in the mood for a simple Negroni, a properly muddled Caipirinha, or a big batch of Margaritas or Bloody Marys with friends. After rigorous recipe testing, we're able to reveal not only the ideal ingredient proportions and best mixing technique for each drink, but also how to make homemade tonic for your Gin and Tonic, and homemade sweet vermouth and cocktail cherries for your Manhattan. And you can't simply quadruple any Margarita recipe and have it turn out right for your group of guests--to serve a crowd, the proportions must change. You can always elevate that big-batch Margarita, though, with our Citrus Rim Salt or Sriracha Rim Salt. How to Cocktail offers 150 recipes that range from classic cocktails to new America's Test Kitchen originals. Our two DIY chapters offer streamlined recipes for making superior versions of cocktail cherries, cocktail onions, flavored syrups, rim salts and sugars, bitters, vermouths, liqueurs, and more. And the final chapter

includes a dozen of our test cooks' favorite cocktail-hour snacks. All along the way, we solve practical challenges for the home cook, including how to make an array of cocktails without having to buy lots of expensive bottles, how to use a Boston shaker, what kinds of ice are best and how to make them, and much more.

The Curious Bartender's Guide to Rum Nov 20 2021 Discover why rum is fast becoming the hottest spirit in the world right now with this essential companion from bestselling author and master mixologist Tristan Stephenson. The Curious Bartender's Guide to Rum explores rum's remarkable history from its humble origins to its status as life-blood of the Royal Navy and its love affair with Cuba. Discover its darker past, with tales of devils, pirates, and its reputation as the revolutionary spirit. Now this fabled drink is in the midst of another revolution, transforming from uninspiring grog to premium product. Barrel-aged dark varieties are leading the charge and poised to attract existing Bourbon fans while the cocktail Renaissance that began in the early 2000s has recently expanded to include tiki and non-tiki rum cocktails. Is this entertaining primer you'll learn how rum is made, from the science of sugar cane and molasses to distillation and unique ageing techniques. Next, Tristan's unrivalled mixology skills will help you master jazzed-up versions of the Mai Tai and Mojito, perfect a Planter's Punch, and keep you on trend with Brazil's famous Caipirinha and Batida cocktails, made with rum's sister spirit, cachaça. Let the rum revolution begin!

The Complete Home Bartender's Guide Jul 05 2020 Sharpen your drink skills with the world's bestselling cocktail book--now thoroughly redesigned. From tips on setting up your home bar and planning a successful cocktail party to choosing the right glass and creating eye-catching garnishes, The Complete Home Bartender's Guide has it all. Written by legendary bartender Salvatore Calabrese, it covers all the classics, as well as new developments in the cocktail world.

The Craft of the Cocktail Jan 29 2020 The first real cookbook for cocktails, featuring 500 recipes from the world's premier mixologist, Dale DeGroff. Covering the entire breadth of this rich subject, The Craft of the Cocktail provides much more than merely the same old recipes: it delves into history, personalities, and anecdotes; it shows you how to set up a bar, master important techniques, and use tools correctly; and it delivers unique concoctions, many featuring DeGroff's signature use of fresh juices, as well as all the classics. It begins with the history of spirits, how they're made (but without too much boring science), the development of the mixed drink, and the culture it created, all drawn from DeGroff's vast library of vintage cocktail books. Then on to stocking the essential bar, choosing the right tools and ingredients, and mastering key techniques—the same information that DeGroff shares with the bartenders he trains in seminars and through his videos. And then the meat of the matter: 500 recipes, including everything from tried-and-true classics to of-the-moment originals. Throughout are rich stories, vintage recipes, fast facts, and other entertaining asides. Beautiful color photographs and a striking design round out the cookbook approach to this subject, highlighting the difference between an under-the-bar handbook and a stylish, full-blown treatment. The Craft of the Cocktail is that treatment, destined to become the bible of the bar.

The New York Bartender's Guide to Cocktails & Mixed Drinks Sep 26 2019

Complete World Bartender Guide Apr 25 2022 The Biggest and Best of its Kind The standard reference to more than 2,400 drinks Including nonalcoholic drinks Plus drinks for dieters Every recipe illustrated with proper glass Learn how to create the perfect drink for every occasion You don't need to take a mixology course to master the art of mixing drinks with style and confidence. All you need to know is in the Complete World Bartender Guide. From classic cocktails to little-known concoctions, this comprehensive reference contains easy-to-follow recipes for more than 2,400 drinks that will make you the toast of any party. This indispensable resource also includes: • Handy tips on setting up your bar and buying the right amount of liquor and supplies • Illustrations of proper glassware next to each recipe • Instructions for brewing beer • Professional tricks and shortcuts • Drinks for dieters • More than 200 recipes for delicious nonalcoholic drinks • Expert advice on selecting and serving wine • And much more! The ultimate bar-top reference

Bartender's Guide to Shooters Feb 21 2022 Don't wait - grab a shot glass, fill it up and enjoy! A shooter (or shot) is a 1- to 4-ounce alcoholic beverage; it may consist of one type of alcohol or a cocktail of different alcohols, sometimes mixed with other beverages.

Seagram's Bartending Guide Mar 25 2022 Covers the essentials of bartending, including selecting utensils, stocking inventory, pairing food and wine, and more than 1,500 recipes

Cocktail Codex Nov 28 2019 From the authors of the bestselling and genre-defining cocktail book Death & Co, Cocktail Codex is a comprehensive primer on the craft of mixing drinks that employs the authors' unique "root cocktails" approach to give drink-makers of every level the tools to understand, execute, and improvise both classic and original cocktails. JAMES BEARD AWARD WINNER • WINNER OF THE TALES OF THE COCKTAIL SPIRITED AWARD® FOR BEST NEW COCKTAIL OR BARTENDING BOOK • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY CHICAGO TRIBUNE "There are only six cocktails." So say Alex Day, Nick Fauchald, and David Kaplan, the visionaries behind the seminal craft cocktail bar Death & Co. In Cocktail Codex, these experts reveal for the first time their surprisingly simple approach to mastering cocktails: the "root recipes," six easily identifiable (and memorizable!) templates that encompass all cocktails: the old-fashioned, martini, daiquiri, sidecar, whisky highball, and flip. Once you understand the hows and whys of each "family," you'll understand why some cocktails work and others don't, when to shake and when to stir, what you can omit and what you can substitute when you're missing ingredients, why you like the drinks you do, and what sorts of drinks you should turn to—or invent—if you want to try something new. Praise for Cocktail Codex "Learn the template, and any cocktail you can think of is within reach."—Food & Wine "Too bad all college textbooks weren't this much fun."—Garden & Gun "A must for amateur and pro mixologists alike."—Chicago Tribune "If Dora the Explorer turned twenty-one, split herself into three people, and decided to write the Magna Carta of booze books, this would be the result. And, unlike every other book you'll read this year, Cocktail Codex is packed with actual knowledge you can use in the real world. Please, please, can Cinema Codex be next?"—Steven Soderbergh, filmmaker

The Bartender's Black Book Apr 13 2021

The Bartender's Guide Jul 29 2022 'The Bartender's Guide' is informative, educational and entertaining. This volume holds the key to 'consuming less, but tasting more' and is an all-encompassing book for every aspiring bartender.

Bartender's Guide Aug 30 2022 The Bar Is Open Whether you're looking for to mix a traditional martini or concoct one of today's more trendy cocktails, you'll find everything you need to shake, stir, and serve over 2,000 drinks with style in this easy-to-use Bartender's Guide. Includes: Step-by-step mixing instructions Proper glassware and garnishes Advice on stocking a home bar Definitions of mixology terms A complete liquor index