

Cocktail Guide Book

De tweelingzussen Desiree en Stella Vignes zijn elkaars spiegelbeeld. Op zestienjarige leeftijd lopen ze samen weg van de kleine, zuidelijke zwarte gemeenschap waarin ze zijn opgegroeid, maar al snel scheiden hun wegen. Eenmaal volwassen lijkt hun spiegelbeeld te zijn vervlogen. Niet alleen de invulling van hun dagelijks leven verschilt, alles is anders: hun families, hun gemeenschap, hun identiteit. Jaren later leeft een van de zussen met haar zwarte dochter in hetzelfde zuidelijke stadje dat ze ooit probeerde te ontvluchten. De ander gaat door het leven als witte vrouw en vertelt haar witte echtgenoot niets over haar verleden. Maar gescheiden door vele kilometers en evenzoveel leugens blijft het lot van de tweeling vervlochten. Wat zal er met de volgende generatie gebeuren, wanneer de paden van hun eigen dochters zich kruisen?

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

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.

Easy to use Cocktail recipes, Cocktail Mixology and inventions record Journal. Product Information: Personalized Page Index Page Cocktail Section includes: Glass Type Ingredients Instructions Garnish & Comment Size 8x10 Pages are of Acid-Free, Pure White Thick (55lb) Paper To Minimize Ink Bleed.

Includes instructions on what liquors to buy, how to set up a bar, how to have a cocktail party, and how to make such drinks as daiquiris, mai tais, and blue blazers

Wat moet iedereen in de moderne wereld weten? Om antwoord te geven op deze moeilijkste vraag der vragen combineert de gerenommeerde psycholoog Jordan B. Peterson de zwaarbevochten waarheden van oude tradities met verbluffende ontdekkingen van grensverleggend wetenschappelijk onderzoek. Op humoristische, verrassende en informatieve wijze vertelt Jordan Peterson ons waarom kinderen die aan het skateboarden zijn met rust gelaten moeten worden, welk verschrikkelijk noodlot mensen die te snel oordelen te wachten staat, en waarom je altijd een kat moet aaien als je er een tegenkomt. Peterson legt grote verbanden en distilleert daarbij uit alle kennis van de wereld 12 praktische en fundamentele leefregels. In 12 regels voor het leven maakt Jordan Peterson korte metten met de moderne clichés van wetenschap, geloof en de menselijke natuur, en tegelijkertijd transformeert en verrijkt hij de denkwijze van zijn lezers. Dr. Jordan B. Peterson (1962) is psycholoog, cultuurcriticus en hoogleraar psychologie aan de Universiteit van Toronto. Zijn wetenschappelijke artikelen hebben de moderne kijk op persoonlijkheid en creativiteit voorgoed veranderd. Peterson heeft honderdduizenden volgers op social media en zijn YouTube-clips zijn meer dan 27 miljoen keer bekeken. 'Peterson is vandaag de dag de invloedrijkste intellectueel van de westerse wereld. Voor miljoenen jonge mannen blijkt de methode-Peterson het perfecte tegengif voor de mengeling van knuffelen en beschuldigen waarin ze zijn grootgebracht.' - DAVID BROOKS, THE NEW YORK TIMES 'Hoewel ik in veel opzichten met Peterson van mening verschil, ben ik het hartgrondig eens met zijn nadruk op het zorgvuldig, zonder vooroordelen bekijken van grote maatschappelijke en persoonlijke kwesties om daar rationele, weloverwogen oplossingen voor te vinden. Dit boek staat er vol mee.' - LOUISE O. FRESCO 'Peterson stapte als een magiër door de ideeëngeschiedenis van het Westen, en hij maakt alles urgent, en stralend. Ja, er zijn regels voor het leven, met moeite gedistilleerd in de wildernis van het bestaan, gevoed met klassieke waarden en inzichten die de tand des tijds doorstaan, als wij volharden. Peterson is momenteel de belangrijkste "praktische" intellectueel.' - LEON DE WINTER 'Peterson is een genie op vele vlakken. 12 regels voor het leven is een groot, controversieel, ontvullend boek.' - THE TIMES 'Peterson is geen gebrek aan empathie te verwijten. Hij is als een vaderfiguur.' - TROUW

For anyone looking to expand their palate and discover a new favorite go-to drink, this inventive cocktail book is just the thing. Each chapter is based on a classic (like the Manhattan), but inside the unique gatefolds, readers will discover numerous riffs (like swapping Irish whiskey for rye to make a Blackthorn, or substituting amaro for vermouth to make a Black Manhattan). More than 100 variations on 21 modern classic cocktail recipes are accompanied by helpful tips on keeping a well-stocked bar, garnishing drinks, and throwing a party. With bold coloring and a foil cover, Cocktails with a Twist is a handsome addition to any home bar. And with 21 gatefolds, with classic recipes and intriguing variants, this is a cocktail book unlike any other.

Today's growing number of cocktail drinkers will be stirred, not shaken, by this fabulously illustrated compendium of cocktail recipes and techniques. From Sazerac to Pimm's Cup, Manhattan to Moscow Mule, Whisky Sour and Dry Martini to Sidecar and Blue Blazer—it's all here. What are the essential ingredients and equipment needed to stock a bar? What shape of glass goes with which cocktail? What are the best methods for layering drinks, zesting lemons, or salting the rims of glasses? And what if a recipe calls for "muddling"? Graphic symbols indicate the alcohol content of each recipe—and there are even some drinks without alcohol. This is an indispensable guide for all hosts—and professional bartenders, too.

"There is a perfect drink for every occasion and every mood. Carey and John are going to help you find it!" —J. Kenji López-Alt It's a quandary shared by adventurous and indecisive drinkers alike: What should I drink tonight? Here to answer that question is Be Your Own Bartender. Through more than a dozen interactive flowcharts, the book poses a series of questions designed to lead readers to their ideal drink. With more than 151 original recipes, there's a cocktail for every mood, taste, and occasion. Are you after something tequila-based or gin-based? Do you like gin or really like gin? Are you ready to break out the muddler? And is your night winding down or just getting started? Whatever the answers, Be Your Own Bartender leads you to your destination—a cocktail effectively designed just for you. With some drinks that are truly adventurous and others that are friendlier to the cocktail novice, every recipe is created with the home bartender in mind. Divided into chapters by spirit—with bonus flowcharts for brunch drinks, holiday parties, and true cocktail nerds—Be Your Own Bartender is the best way to discover the perfect cocktail for you, in a journey as user-friendly as it is fun.

Includes 800 new recipes.

The Essential Cocktail Book A Complete Guide to Modern Drinks with 150 Recipes Ten Speed Press

An indispensable atlas of the best cocktail recipes—each fully photographed—for classic and modern drinks, whether shaken, stirred, up, or on the rocks. How do you create the perfect daiquiri? In what type of glass should you serve a whiskey sour? What exactly is an aperitif cocktail? A compendium for both home and professional bartenders, The Essential Cocktail Book answers all

of these questions and more—through recipes, lore and techniques for 150 drinks, both modern and classic.

This 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. Making a great homemade cocktail doesn't have to be as intimidating as it may sound. In this book you will learn the following: Tips on pairing cocktails with everything from pizza to oysters Suggested brands for building a well-stocked bar Seasonal ideas for syrups, shrubs, and garden-to-glass drinks Advice for hosting craft cocktail parties at home and lots more

Finalist for the 2018 James Beard Foundation Book Awards for "Beverage" category A collection of the greatest drinks of all time, modern and classic, all of which conveniently feature only three ingredients. 3-Ingredient Cocktails is a concise history of the best classic cocktails, and a curated collection of the best three-ingredient cocktails of the modern era. Organized by style of drink and variations, the book features 75 delicious recipes for cocktails both classic (Japanese Cocktail, Bee's Knees, Harvey Wallbanger) and contemporary (Remember the Alimony, Little Italy, La Perla), in addition to fun narrative asides and beautiful full-color photography.

This comprehensive collection of cocktail recipes will be an essential resource for both professional bartenders and the average party host. Want to serve up perfect martinis at your next social gathering? Cosmos for the classy ladies? Sex on the Beach for those who want to sound risqué? A Shirley Temple for the thirteen-year-olds counting down the days to twenty-one? Big Bad-Ass Book of Cocktails is the complete guide to these classic drinks as well as trendy concoctions featured at bars and nightclubs. What exactly is in a Long Island Iced Tea? By reputation alone, this drink can be intimidating to produce on your own. Big Bad-Ass Book of Cocktails breaks down the mystery behind this intoxicating "tea" and all of your favorite drinks. In an easy-to-follow format and featuring a fun four-color design, this is perfect for beginners and will become that trusted and tattered handbook behind the bar for professionals.

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An elegant collection of over 100 cocktail recipes inspired by the City of Light. Bring the romance and elegance of Paris into your home with cocktail recipes from leading French mixologists and the signature drink recipes of Parisian hot spots. More than just a cocktail book, Paris Cocktails celebrates the art of drinking like the French, with entertaining tips for throwing a perfectly Parisian cocktail party, revelations on the latest trends in French mixology, reviews of the best bars in both America and Paris where you can find the true French cocktail experience, and musings from French and non-French alike who have mastered the art of French drinking.

Is it better for a martini to be shaken, not stirred? Does it matter which order you add the liquors to create a Long Island Iced Tea? How many ice cubes can you add to a margarita without compromising the flavor? The perfect home begins with a blueprint and a dream, and your perfect cocktail should start the same way! The Architecture of the Cocktail will reveal the answers to all your burning cocktail queries and more. Focusing on the precise measurements to help you craft the perfect cocktail as well as the recommended garnish and embellishments, you'll no longer have to guess what the perfect cocktail should taste like. Laying out the exact measurements from the bottom of your glass to the top, you'll discover the order which you should layer your liquors, the precise measurements needed, and even recommended brands. Not sure which stemware is appropriate? Consult the mini guide on identifying the correct stemware in the back of the book. Featuring 75 different cocktails and recipes in a unique blueprint-inspired design (including specifications, notes, and embellishments), this is the perfect gift for the cocktail lover in your life. Don't waste another minute on watered-down cocktails – become a cocktail master with this beautifully illustrated guide. Amy Zavatto writes about wine, spirits, and food for Imbibe, Foxnews.com, Details, Edible Manhattan, Wynn, and Every Day with Rachael Ray. She is the author of The Complete Idiot's Guide to Bartending, The Hedonist Guide to Eat NY, and co-author of The Renaissance Guide to Wine & Food Pairing with Tony DiDio.

"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.

A chic and empowered approach to mixing drinks in style, A Woman's Drink is the ultimate cocktail book for ladies. Filled with gorgeous cocktails and favorite drinks from notable women, this chic package celebrates a new cocktail culture that's distinctly and unapologetically feminine. Inspired by Brooklyn bars Elsa and Ramona, the cocktails here capture the joys and pleasures of making the perfect drink at home. Whether you're drinking solo, drinking with a plus one, or drinking with a crowd, there's a recipe for every occasion. Featuring 50 mixed drinks—including classics like Cosmos and Negronis, as well as new spins like Elderflower Bellinis—the cocktails in this book are strong, spirited, and bold, just like the women who drink them.

's Werelds beste vrouwelijke bartender laat zien hoe je thuis in een handomdraai de allerlekkerste cocktails maakt. In Cocktails geeft Tess Posthumus haar favoriete recepten prijs; van klassiekers als Bloody Mary en Whiskey Sour tot aan de alcoholvrije Virgin Mary Mule en Rosemary's Pear. Naast meer dan 80 cocktails geeft Tess informatie over dranksoorten, cocktailglazen, tools en technieken en toont ze je stap voor stap de fijne kneepjes van het vak.

More than 350 drink recipes old and new with great writing from The New York Times. The cocktail hour is once again one of America's most popular pastimes and one of our favorite ways to entertain. And what better place to find the secrets of great drink-making than The Times? Steve Reddicliffe, the "Quiet Drink" columnist for The Times, brings his signature voice and expertise to this collection of delicious recipes from bartenders from everywhere, especially New York City. Readers will find treasured recipes they have enjoyed for years—the classics like the Martini, the Old-Fashioned, the Manhattan, the French 75, the Negroni —as well as favorites from the new generation of elixirs borne of the craft distilling boom. Reddicliffe has carefully curated this essential

collection, with memorable writing from famed New York Times journalists like Mark Bittman, Craig Claiborne, Toby Cecchini, Eric Asimov, Rosie Schaap, Robert Simonson, Melissa Clark, William L. Hamilton, Jonathan Miles, Amanda Hesser, William Grimes and many more. This compendium is arranged by cocktail type, with engaging essays throughout. Included are notes on how to set up your bar, stock, and run it—and of course hundreds of recipes, from Bloody Marys to Irish Coffees. The Essential New York Times Book of Cocktails is the only volume you will ever need to entertain at home, whether it's just for two, or for pleasing a crowd.

Enjoy two of life's greatest pleasures – coffee and alcohol – with this comprehensive guide to mixing perfect coffee cocktails. World-class mixologist Jason Clark will inspire, excite, and educate you by taking you behind the bar for a masterclass in creating coffee-based cocktails. First take a journey into the history and craft of coffee, the world's most popular beverage, from crop to cup. Next follow his expert mixing tips aimed at everyone from keen beginners to bartenders working in the world's best bars. More than 80 recipes follow, covering all styles of cocktails from stirred and shaken through to blended and blazed. Learn how to perfect simple classics such as Espresso Martini and Irish coffee or try your hand at technical modern marvels Golden Velvet and Death By Caffeine. With *The Art and Craft of Coffee Cocktails* in hand your daily grind will never be the same!

A non-judgmental, back-to-basics approach to making custom cocktails that's as fun as it is definitive--from a renowned New York City bartender who's worked everywhere from Please Don't Tell to Momofuku. John deBary is a veritable cocktail expert with a 100 proof personality, a dash of fun, and garnished with flair--there's nothing muddled about him. In *Drink What You Want*, John breaks down the science of mixology (yes, it's a science) and explains the rules of drink-making. Most important, you'll learn how to tweak any drink, both classic and creative, to your preferences and moods. Are you adventurous or traditional? Sweet or bitter? Brown liquor or clear? While giving newbies a rundown of cocktail culture, lingo, and etiquette, John turns the "cocktail book" concept on its ear by infusing a traditionally formal topic with his fresh, conversational voice. Mixology geeks and bottomless brunchers alike will revel in the craft of the cocktail, from classic to modern to funky. Cocktails are about creativity and setting the mood, and *Drink What You Want* overflows with both.

Reveals all of the cocktail recipes available at the famous PDT bar as well as behind-the-scenes secrets on bar design, food, and techniques.

More than 1,000 recipes for any occasion! You'll be mixing cocktails like a pro in no time with *The Everything Bartender's Book, 4th Edition*. Designed for every skill level, this essential guide boasts more than 1,000 recipes for shots, cordials, and punches, along with classic cocktails, mixed drinks, frozen blender concoctions, and even "virgin" versions of popular drinks. This all-new edition will teach you how to: Choose glassware and use bar tools Mix hundreds of crowd-pleasing drinks Pick the perfect drink for every occasion Create cocktails using beer and cider Cure a nasty hangover You'll also find exciting new recipes for making your own bitters, infusions, and syrups, as well as brand-new information on craft beer and fruit ciders. Completely updated and revised, this behind-the-bar handbook reveals the secrets every great bartender--or party host--needs to know!

Features over 150 recipes for traditional and innovative alcoholic mixed drinks, along with information about the tools, garnishes, and techniques used to create them.

With more than 1,000 drink recipes—from aperitifs, long drinks, shooters, and mocktails to classic and frozen cocktails—this is the only cocktail guide a host will ever need. A fact-filled introduction provides an overview of the history of cocktails, then gives practical advice on every aspect of preparing and serving cocktails, from how to stock a home bar to choosing the right glass and the perfect garnish. The book is superbly illustrated with more than 320 photographs of the drinks themselves, plus many more showing glasses, garnishes, equipment, liqueurs, cordials, and wines.

"This is a great book for professionals and amateurs alike who want to explore the world of craft cocktails and grow their mixology knowledge." --Doug Dalton, Co-Owner of Future Bars and Bourbon & Branch Whether you're hosting friends or unwinding after the workday, making gratifying, high-quality cocktails at home is a skill worth having. And like any good skill, it requires expert, up-to-date guidance. Clair McLafferty has been on both sides of the bar. She's studied the art of cocktail making. She's made the drinks herself. And after writing about everything from the science of aging whiskey to common behind-the-bar injuries, she knows how useful a solid cocktail recipe book can truly be. Today, Clair's on a mission to make craft cocktails accessible to everyone--and with *The Classic & Craft Cocktail Recipe Book*, she's doing exactly that. *The Classic & Craft Cocktail Recipe Book* is the only complete, up-to-date resource for making classic cocktails and cutting-edge innovations with your own two hands. *BARTENDING 101*--Professional techniques, brand spankin' new barware, and modern cocktail gadgets help you create bar-quality cocktails at home *THEN & NOW*--Updated selection of 400 recipes with official serving instructions and inspired serving notes that have gained popularity over the past decade *WWMBD (What Would My Bartender Do?)*--Guest mixologists contribute recipes and offer special tips from the trade Cocktails have grown up. With *The Classic & Craft Cocktail Recipe Book*, your bar skills will grow up, too.

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. More than 60 recipes illustrate the concepts explored in the text, ranging from juicing, garnishing, carbonating, stirring, and shaking to choosing the correct ice for proper chilling and dilution of a drink. With how-to photography to provide inspiration and guidance, this book breaks new ground for the home cocktail enthusiast.

"*The Complete Beginners Guide to Making Delicious Cocktails at Home*" Learn how to make 100 classic and contemporary cocktails. All the recipes have been simplified by professional mixologists and bartenders so that anyone can make them with ease. If you've ever wanted to learn how to make amazing cocktails but have been overwhelmed by the complexity involved then this book is perfect for you. If you've seen bartenders making cocktails and thought "I could never do that" then this book is for you. If you've ever wanted to impress a date but didn't know how to make a simple

cocktail then this book is for you. I interviewed over 20 professional mixologists and had them strip away the complexity of making cocktails and the skills it involves. This book is the result of these interviews and gives you everything you need to know about making cocktails. Learn the tips and tricks bartenders use to ensure their cocktails always turn out amazing. Learn how easily you can set up a bar in your home. Learn how to make 100 seemingly complex cocktail with ease. Learn the terminology bartenders use so you never get confused again. The purpose of this book is not to teach you how to become a highly trained and skilled mixologist. Getting to this level takes years of dedicated practice and I'm guessing that isn't what you are looking for. Instead the purpose of the book is to give you delicious cocktail recipes that have all been simplified so that anyone can make them. Whip up these drinks to impress your friends and shock them with your newly acquired and seemingly difficult skill. So, what are you waiting for? Dive into the book and learn how to make amazingly delicious cocktails at home.

Few writers have earned Dorothy Parker's reputation for drinking as much or as hard, and fewer still have achieved her notorious skill at wisecracking wit. Kevin C. Fitzpatrick, president of the Dorothy Parker Society, gives us an intoxicating new look at the doyenne of the ripping riposte through the lens she most preferred: the bottom of a glass. A bar book for Parker enthusiasts and literary tipplers alike, *Under the Table* offers a unique take on Parker, the infamous Algonquin Round Table, and the Jazz Age by profiling and celebrating the drinks that she, her bitter friends, and sweetest enemies enjoyed and discussed. Each entry of this delicious compendium offers a fascinating and lively background of a period cocktail, its ingredients, and the characters associated with it. The book also features a special selection of twenty-first century speakeasy-style recipes from top mixologists from across the country. A complete recipe with detailed instructions forms the centerpiece of each entry, and topping it off are illuminating excerpts from Parker's poems, stories, and other writings that will allow you to enjoy her world from the speakeasies of New York City to the watering holes of Hollywood.

A handsome and comprehensive bartending guide for professional and home bartenders that includes history, lore, and 115 recipes. *The Essential Bar Book* is full of indispensable information about everything boozy that's good to drink. This easy-to-navigate A-to-Z guide covers it all, from the tools of the trade to the history and mythology behind classic and modern drinks, and features 115 recipes for the world's most important cocktails.

An historic compilation of cocktails served at the legendary Havana watering hole during the 1930s. Over 120 pages, this book, translated by the Restaurant Museum, uncovers the craft of the "cantineros" and preserves their sophisticated drinks and noble cocktails, nearly lost when Sloppy Joe's was shuttered in 1959 at the triumph of the Cuban Revolution. It stands as a memorial to the legendary bar, a celebration of its liquid masterpieces, and a testament to the idiocy of Prohibition. Includes 169 cocktail recipes, and features 5 versions of the Mojito, including the "Hemingway Special," a sugarless Mojito, developed for Sloppy Joe's famous patron who could not digest raw sugar.

Romantic Cocktails is a bewitching collection of over 100 classic and craft cocktail recipes, perfect for winning hearts—and mending broken ones, too! Inside the plush red foil cover of *Romantic Cocktails* you will find the secret to mixing up more than 100 cocktails for couples, crushes, and star-crossed lovers. Chapters include Vintage Romance (classic cocktails from the good old days); Pretty Drinks (visually stunning, gem-colored concoctions); Love Potions (cocktails packed with aphrodisiacs); Zero-Proof Cocktails (booze-free elixirs); Drinks for Two (what's more romantic than sharing a glass); Modern Craft Cocktails (exclusive drink recipes contributed by craft bartenders from San Francisco to Hong Kong); and a bonus chapter on Irresistible Bar Snacks, From-Scratch Ingredients, & Garnishes (cheese boards, chocolate-dipped everything, spirit infusions, and more). The drinks are as fun and charming as they are intoxicating, with names including: The Afternoon Delight, a little sweet, a little naughty Boozy Milkshake for Two, two straws please Between the Sheets, a romantic variation on the classic Sidecar cocktail The Vesper Martini, synonymous with sophistication The Goodnight Kiss, the perfect nightcap for a night you don't want to end Simple step-by-step instructions and gorgeous full-color photographs make every drink recipe easy and truly swoon-worthy. Author and bartender Clair McLafferty offers insider tips and tricks for everything from sizing up recipes for a party to fixing a drink that didn't turn out quite right. Sidebars show how to master details like floating flowers, muddling herbs, and garnishing drinks with amazing bitters art. And throughout the book, readers will find drinks-related romantic quotations and toasts from the likes of Shakespeare, Louisa May Alcott, and James Baldwin. Whether you are looking for a romantic gift or a reliably excellent cocktail book for your home bar, *Romantic Cocktails* will knock your socks off!

Classy Savoy aficionados (and anyone drawn to this book clearly has good taste) will appreciate this edition's iconic cover in addition to the classic, definitive text (Savoyists accept no substitute!). Hardcover ISBN: 1626540926; Paperback ISBN: 1626540640. For the ultimate in convenience and ease, consider our spiral-bound edition. After all, do you really want to be fumbling with pages while following cocktail recipes (especially after you've had a few drinks)? Enjoy the convenience of our spiral edition for greater cocktail-mixing ease: ISBN: 1626543038 Both supreme gentility and extraordinary fun characterized London's high society in the 1930s. When *The Savoy Cocktail Book* was first published, it not only enriched the style of the times—it became part of it. Into the next millennium, The Savoy Hotel continues to evoke a world of elegance and style, and this updated edition features several new cocktails including the Millennium Cocktail, created by Peter Dorelli, the former Savoy head barman. This compendium attempts to cover everything about drinks and drinking, especially the art of cocktail creation, presentation, and consumption. With over 750 classic cocktail recipes, *The Savoy Cocktail Book* allows you to recreate the tradition of sophisticated soirées at The Savoy time and time again. Harry Craddock left America during Prohibition to work as a cocktail barman for The American Bar at London's Savoy Hotel. Published in the wake of Prohibition, his *Savoy Cocktail Book* captures the spirit of the times with its historic recipes and vibrant illustrations. Craddock has been credited with popularizing many drinks and the invention of a number of classic cocktails, such as the White Lady and Corpse Reviver #2.

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