

3 Ingredient Cocktails An Opinionated Guide To The Most Enduring Drinks In The Cocktail Canon

Finalist for the 2018 International Association of Culinary Professionals (IACP) Book Awards The definitive guide for those devoted to the brunchtime classic, the Bloody Mary, with 50 recipes for making cocktails at home. The Bloody Mary is one of the most universally-loved drinks. Perfect for breakfast, brunch, lunch, dinner, and beyond, there simply isn't a wrong time for a Bloody. In *The Bloody Mary*, author Brian Bartels—beverage director for the beloved West Village restaurants Jeffrey's Grocery, Joseph Leonard, Fedora, Perla, and Bar Sardine—delves into the fun history of this classic drink. (Did Hemingway create it, as legend suggests? Or was it an ornery Parisian bartender?) More than 50 eclectic recipes, culled from top bartenders around the country, will have drinkers thinking outside the vodka box and taking garnishes to a whole new level.

The Advocate is a lesbian, gay, bisexual, transgender (LGBT) monthly newsmagazine. Established in 1967, it is the oldest continuing LGBT publication in the United States.

An expert guide to setting up a home bar, plus over 75 cocktail recipes to try from one of the world's leading bartenders, drinks industry innovator and best-selling author. Preparing a first-class cocktail relies upon an understanding of its ingredients and the delicate alchemy of how they work together. Here, Tristan Stephenson – drinks industry consultant, bar owner, restaurateur and author of best-selling drinks books – offers his expert advice on the fundamentals of home mixology and shares his perfected recipes for classic cocktails. Enjoy a Manhattan, Negroni and Martini, discover lesser known vintage gems including the Martinez and Aviation as well as modern favourites the Espresso Martini and Mojito. A complete history of one of the world's most iconic cocktails--now the poster child of the modern cocktail revival--with fifty recipes for classic variations as well as contemporary updates. No single cocktail is as iconic, as beloved, or as discussed and fought-over as the Old-Fashioned. Its formula is simple: just whiskey, bitters, sugar, and ice. But how you combine those ingredients—in what proportion, using which brands, and with what kind of garnish—is the subject of much impassioned debate. The Old-Fashioned is the spirited, delightfully unexpected story of this renowned and essential drink: its birth as the ur-cocktail in the nineteenth century, darker days in the throes of Prohibition, re-ascension in the 1950s and 1960s (as portrayed and re-popularized by Don Draper on *Mad Men*), and renaissance as the star of the contemporary craft cocktail movement. Also featured are more than forty cocktail recipes, including classic variations, regional twists, and contemporary updates from top bartenders around the country. All are accessible, delicious, and elegant in their simplicity, demonstrating the versatility and timelessness of the Old-Fashioned formula. With its rich

history, stunning photography, and impeccable recipes, *The Old-Fashioned* is a celebration of one of America's greatest bibulous achievements. It is a necessary addition to any true whiskey- or cocktail-lover's bookshelf, and destined to become a classic on par with its namesake beverage.

Shortlisted for the 2021 Gourmand Award for Best in the World - Drink Culture! From award-winning author of *Canadian Whisky*, Davin de Kergommeaux, comes a definitive guide to over 200 distilleries across Canada and the array of spirits they make. *The Definitive Guide to Canadian Distilleries* is an indispensable guide to the past, present and future of Canada's distilleries. Written by bona fide Canadian spirits expert Davin de Kergommeaux, this book covers more than 200 of the most exciting and cutting-edge distilleries, large and small, who are shaping the industry today. Just a decade ago, fewer than a dozen distilleries, concentrated in two provinces, produced almost all the spirits (mainly whisky) made in Canada. Today, there is a movement afoot in Canada's spirits world. There has never been a better selection of rich specialty spirits--from gin to moonshine, from flavoured vodka to liqueurs--to tempt the palate and supplement your long-time favourites. Despite flourishing public enthusiasm for Canada's distillers, other than incomplete and inaccurate web-based information, no one has offered consumers an all-inclusive guide... until now. Using a trademark (and witty) blend of narrative, tasting notes, inventive cocktail recipes and vibrant photos, de Kergommeaux shares the unique genesis of each of these distillers who are pushing the boundaries and flavours of spirits of all kinds. Divided geographically with suggested distillery routes, and filled with key tour information as well as breakout features of the most exciting people and spirits today, *The Definitive Guide to Canadian Distilleries* is a treasured souvenir and fun companion to the distilleries in every corner of the country, and a must-have guide for curious drinkers and expert connoisseurs alike.

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.

Noted legal expert Nancy Maveety has written the first book devoted to alcohol in the nation's highest court, *The US Supreme Court*. She shows that what the justices do and say about alcohol provides important lessons about their times,

our times, and our “constitutional cocktail” of limited government power and individual rights.

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.

Cincinnati Magazine taps into the DNA of the city, exploring shopping, dining, living, and culture and giving readers a ringside seat on the issues shaping the region.

New York Times cocktail writer Simonson uncovers the long and tangled history of the classic martini and its subtle variations. The book features examples of age-old recipes, such as the first martini recipe published in 1888, to modern versions created by some of the world's best bartenders.

3-Ingredient Cocktails An Opinionated Guide to the Most Enduring Drinks in the Cocktail Canon Clarkson Potter

Indulge your thirst for new ways to enjoy tequila and mezcal with 60+ recipes for agave cocktails from a James Beard Award–nominated author and New York Times spirits writer. From riffs on classics such as the Mezcal Mule and Oaxaca Old-Fashioned to new favorites such as Naked and Famous or Smoke and Ice, discover how to use mezcal and tequila to create cocktails in nearly every classic cocktail formula—from flip to sour to highball—that highlight the smoky, edgy flavors of these unique and popular spirits. Robert Simonson, author of *The Old-Fashioned* and *The Martini Cocktail*, covers a broad range of flavors with doable, delicious recipes that are easy to assemble, most only requiring three or four ingredients. This comprehensive, straightforward guide is perfect for tequila and mezcal enthusiasts looking for creative ways to enjoy agave spirits more often and in more varied ways—or for anyone who just likes to drink the stuff.

Some of the best cocktails are the easiest to make, and author Kara Newman figured out the secret—using equal parts of the main

ingredients and adding a dash of bitters or a splash of seltzer to gild the lily. Take the Cucumber Gimlet: Combine one part each vodka, lime juice, and lemonade; 2 cucumber slices; then garnish with a basil leaf! And beverages like this are a breeze to size up for parties—just double, triple, or quadruple the proportions. This book contains 40 simple recipes, from two-ingredient sips like the Bamboo Cocktail to timeless classics like the ever-popular Negroni, proving that great, artisanal cocktails don't have to come from a bar.

A narrative history of the craft cocktail renaissance, written by a New York Times cocktail writer and one of the foremost experts on the subject. *A Proper Drink* is the first-ever book to tell the full, unflinching story of the contemporary craft cocktail revival. Award-winning writer Robert Simonson interviewed more than 200 key players from around the world, and the result is a rollicking (if slightly tipsy) story of the characters—bars, bartenders, patrons, and visionaries—who in the last 25 years have changed the course of modern drink-making. The book also features a curated list of about 40 cocktails—25 modern classics, plus an additional 15 to 20 rediscovered classics and classic contenders—to emerge from the movement.

Indianapolis Monthly is the Circle City's essential chronicle and guide, an indispensable authority on what's new and what's news. Through coverage of politics, crime, dining, style, business, sports, and arts and entertainment, each issue offers compelling narrative stories and lively, urbane coverage of Indy's cultural landscape.

The martini was and still is more than just a cocktail. This first-of-its-kind book serves up a fabulous cocktail of martini-inspired art, cartoons, collectibles, advertisements, and film stills that reveal how deeply this classic has permeated every aspect of American culture. 150 illustrations, many in color.

A Craft Cocktail book for the rest of us by the top female mixologist in the country. Julie Reiner, the co-owner of The Clover Club in Brooklyn and The Flatiron Lounge in Manhattan, has written a book that provides inspiration for the rest of us, not only the cocktail geeks. She wants to balance the needs of the everyday drinker with those of the passionate mixologist. Recipes are organized around seasonality and occasion, with different events and themes appropriate to the specific time of the year. Each section will include a mixture of holiday-inspired drinks, classic cocktails, and innovative new drinks, all along with fun cocktail lore. Tricks, tips, and techniques -- such as batching and infusions, tools of the trade, notes on spirit types, and easy substitutions to utilize what you already have on hand -- will round out the amazing amount of information in Reiner's book.

Pairing 100 famous authors, poets, and playwrights from the Victorian age to today with recipes for their iconic drinks of choice, *How to Drink Like a Writer* is the perfect guide to getting lit(erary) for madcap mixologists, book club bartenders, and cocktail enthusiasts. Do you long to trade notes on postmodernism over whiskey and jazz with Haruki Murakami? Have you dreamed of sharing martinis with Sylvia Plath and Anne Sexton after poetry class? Maybe a mojito—a real one, like they serve at La Bodeguita del Medio in Havana—is all you need to summon the mesmerizing power of Hemingway's prose. Writer's block? Summon the brilliant musings of Truman Capote with a screwdriver—or, “my orange drink,” as he called it—or a magical world like J.K. Rowling's with a perfect gin and tonic. With 100 spirited drink recipes and special sections dedicated to writerly haunts like the

Algonquin of the New Yorker set and Kerouac's Vesuvio Cafe, pointers for hosting your own literary salon, and author-approved hangover cures, all accompanied by original illustrations of ingredients, finished cocktails, classic drinks, and favorite food pairings, *How to Drink Like a Writer* is sure to inspire, invoke, and inebriate—whether you are courting the muse, or nursing a hangover. Sure, becoming a famous author takes dedication, innate talent, and sometimes nepotism. But it also takes vodka, gin, tequila, and whiskey.

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.

A compilation of portable drinks, *Flask* comprises 41 classic and contemporary cocktail recipes that can be transported anywhere. From imbibing in the great outdoors to ringing in the New Year, the book offers recipes for all of life's greatest moments. Bold, vivid infographics detail drink recipes for 6- and 17-ounce flasks, perfect for sipping solo or sharing with friends. Accessible and fun, the book includes a brief history of flasks, common dos and don'ts, and an interactive quiz! *Los Angeles magazine* is a regional magazine of national stature. Our combination of award-winning feature writing, investigative reporting, service journalism, and design covers the people, lifestyle, culture, entertainment, fashion, art and architecture, and news that define Southern California. Started in the spring of 1961, *Los Angeles magazine* has been addressing the needs and interests of our region for 48 years. The magazine continues to be the definitive resource for an affluent population that is intensely interested in a lifestyle that is uniquely Southern Californian.

"*The Oxford Companion to Spirits and Cocktails* presents an in-depth exploration of the world of spirits and cocktails in a ground-breaking synthesis. The *Companion* covers drinks, processes, and techniques around the world as well as those in the US and Europe. It provides clear explanations of the different ways that spirits are produced, including fermentation, distillation and ageing, alongside a wealth of new detail on the emergence of cocktails and cocktail bars, including entries on key cocktails and influential mixologists and cocktail bars"--

(FAQ Lifestyle). Here is a no-nonsense guide to the world of beer, answering many burning questions about the diverse array of styles, ingredients, and international brewing and drinking traditions that drive the world's most popular beverage. Beer FAQ features insight not only on how it's made, but how it makes the journey from the brew house floor to the drinker's glass. The book offers a touch of history, a bit of globetrotting, and a look at the companies and enterprising individuals leading the modern brewing renaissance. It also offers a nostalgic look at beer's evolving role in pop culture from advertising to television to movies over the past century. After reading Beer FAQ , readers will have a better understanding of not just what kinds of beers to drink, but the best places to drink them and the best ways to enjoy them, from the ideal packaging to the proper drinking vessels.

The anti-hipster drink book, perfect for hipsters and their haters "McCartney sends up the craft cocktail movement with a healthy dose of sarcasm and a lot of booze" (Lifehacker) "Shake up your workweek with this perfect resource." (InStyle) With 60 recipes, Three Ingredient Cocktails demonstrate that all the best cocktails are made with no more than three ingredients – think martini, old fashioned and margaritas. Divided by main ingredient – gin, vodka, tequila, whisky, rum and sparkling wine – each drink can be whipped up in five minutes or less, with simple snack suggestions at the end of each chapter to pair with them. Three Ingredient Cocktails shows you also how to make the most of a simple home bar set up, and how to turn your living room into an on-trend cocktail lounge. With make ahead and batch cocktails, as well as renowned classics, this book is everything you need to bring elegance and style to your cocktail hour.

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.

Micah LeMon had one slight problem when he started bartending nearly twenty years ago: he had no idea what he was doing. Mixology, he came to understand, is based on principles that are indispensable but not widely known. In The Imbible, LeMon shares the knowledge he has gained over two decades, so that even beginning bartenders can execute classic cocktails--and riff on those classics to create originals of their own. A good cocktail is never a random concoction. LeMon introduces readers to the principal components of every drink--spirit, sweet, and sour or bitter--and explains the role each plays in bringing balance to a beverage. Choosing two archetypes--the shaken Daiquiri and the stirred Manhattan—he shows how bartenders craft delicious variations by beginning with a good foundation and creatively

substituting like ingredients. Lavishly illustrated in color and laid out in an inviting and practical way, The Imbible also provides a thorough overview of the bartender's essential tools and techniques and includes recipes for over forty drinks--from well executed classics to original creations exclusive to this book. Both a lesson for beginners and a master class for more experienced bartenders, LeMon's book opens the door to endless variations without losing sight of the true goal--to make a delicious cocktail.

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