

Amaro The Spirited World Of Bittersweet Herbal Liqueurs With Cocktails Recipes And Formulas

A cocktail book introducing a new canon of low-proof drinks that highlight fresh flavors and facilitate conviviality, featuring more than 60 inventive and delicious recipes. Bartenders are increasingly moving away from strong, spirituous cocktails toward a lighter canon of low-alcohol drinks that you can drink all day. These drinks provide an occasion for more leisurely socializing through their "sessionability"--you can have a few at a time without having to go down for a nap. Driven by a renewed interest in aperitifs and the increasing availability of liqueurs and amari in the U.S., these drinks provide new creative opportunities for professional bartenders and home hosts alike. *Session Cocktails* explores this trend through the history and evolution of low-proof drinks, tips on building a low-ABV (alcohol by volume) bar, and more than 60 recipes appropriate for occasions ranging from brunch to the end of the night, contributed by some of the industry's best-known mixologists including Will Elliot, Natasha David, Dale DeGross, and Leo Robitschek. In addition to drinks like the Mermaid Parade (Aperol, raspberry liqueur, grapefruit juice, and egg white), the Soft Shock (fino sherry, gin, lime, and mint), and Far East Side (sake, elderflower, tequila, and lemon), the book also features low-proof versions of your favorite classic cocktails.

The ultimate bartender's book, this richly illustrated hardcover compilation of 750 recipes comprises non-alcoholic drinks as well as sours, toddies, flips, slings, fizzes, coolers, rickeys, juleps, punches, and other refreshments.

The *Book of Vermouth* is a celebration of the greatest cocktail staple – a mixer that is riding a growing wave of popularity around the world. It includes up to 100 modern and classical cocktail recipes – but is more than a cocktail book too, offering history and insight to botanicals, and the perspective of key chefs who like to cook with vermouth as much as they like to drink it. The authors – one a winemaker, the other a bartender – bring personality to the book via their distinct takes on what makes vermouth so special. The book includes two main sections: *Vermouth Basics* and *How to Drink*. *Vermouth Basics* will give a comprehensive guide to the essentials of vermouth – grape varieties, production, varieties, botanicals, spirit and sugar, and go into great detail about the history of Australian vermouth in particular. It will include botanical profiles of both indigenous and traditional plants from Tim Entwistle, botanist at the Royal Botanical Gardens in Melbourne. It will cover all aspects of wormwood: the key ingredient in making vermouth, including medicinal and historical uses, where it is found and its botanical significance. *How to Drink* will cover the many different ways to serve, drink and store vermouth. Chapters will cover *Vermouth Neat*, *Vermouth in Spring*, *Vermouth in Summer*, *Vermouth in Autumn* and *Vermouth in Winter*, as well as *Bitter Edge of Vermouth*, *Stirred & Up*, *Vermouth Party* and *After Dinner*. These chapters will be more recipe-focused, and include 10–15 recipes per chapter, drawing from each season's specific botanicals and how these work with different vermouths. Each season will also include a related food recipe.

Hundreds of cocktail bitters are on the market, and millions are turning to them to add punch, pizzazz, and complexity to their cocktails and even their cooking. But the storm of exciting brands and flavors has even the savviest bartenders puzzled over their personalities and best uses. *Bitterman's Field Guide to Bitters and Amari* is the handbook that decodes today's burgeoning selection of bitters, along with their kindred spirits amari and shrubs, complete with 190 photographs. The introduction includes everything you need to know to understand what bitters and amari are and how to use them. recipes for making essential and inventive bitters at home. The next section offers 123 recipes for making essential bitters at home, mixing, and cooking bitters, from a *Burnt Grapefruit Gimlet* to a *Martini Julep*, from *Bittered Bittersweet*

Chocolate Torte to BBQ Pork Ribs with Bittersweet BBQ Sauce. Bitterman's Field Guide to Bitters and Amari cracks open the full potential of bitters, inspiring and empowering people to try them. The final section includes a comprehensive field guide to the wide world of the more than 500 great bitters and 50 amari available today. Complete with tasting notes, profiles of important makers and brand photography, the guide gives everyone from pro bartenders to home cooks a solid foundation for buying and using bitters.

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.

An illustrated history, exploration, and celebration of the Italian liqueur everyone loves. This gorgeous guide teaches you everything you need to know about amaro, the delightfully complex and bittersweet Italian liqueur. Traditionally a digestif, it's also a popular ingredient in modern cocktails. The first part of the book is dedicated to the drink's creation and extraction processes, both traditional and contemporary. The second is a complete history of the beverage, from its origins in medieval alchemy to today's popular renaissance. Further chapters explore the liqueur's botanical profiles and natural properties, followed by a thorough buying guide with descriptions of bottles from Italy, Europe, and beyond. Finally, Zed showcases how best to use amaro behind the bar and in the kitchen, with recipes such as The Golden Mai Tai and Bitter Goat Cheese Risotto. A lovingly crafted tribute to a celebrated drink, *The Big Book of Amaro* is an eye-catching triumph that will delight anyone with a passion for amaro, mixology, food science, or all things Italian.

Over 30 classic recipes and modern twists for Italy's most iconic cocktail, the Negroni. The Negroni has been a favourite with discerning cocktail drinkers for over a century but has perhaps never been as popular as it is today. What started off as a simple, equal-parts, three-ingredient cocktail (campari, gin, vermouth) has become a global sensation. Included here are recipes for classic Negronis from straight-up over ice to a sparkling aperitivo spritz. This basic formula is then played with in endless ways with Negronis designed for different seasons;

bright and citrusy summer versions; cosier, spiced winter drinks; and celebratory cocktails for special occasions. These exciting variations make use of both dry, sweet and aged vermouths, along with ports and sherries, and some truly experimental non-gin negronis (made using bourbon, rum or even mezcal) really open up the playing field!

For the French, the fleeting interlude between a long workday and the evening meal to come is not meant to be hectic or crazed. Instead, that time is a much needed chance to pause, take a breath, and reset with light drinks and snacks. Whether it's a quick affair before dashing out the door to your favorite Parisian bistro or a lead-up to a more lavish party, *Aperitif* is about kicking off the night, rousing the appetite, and doing so with the carefree spirit of connection and conviviality. *Aperitif* celebrates that easygoing lifestyle with simple yet stylish recipes for both classic and modern French aperitif-style cocktails, along with French-inspired bites and hors d'oeuvres. Keeping true to the aperitif tradition, you'll find cocktail recipes that use lighter, low-alcohol spirits, fortified wines, and bitter liqueurs. The impressive drinks have influences from both Old World and New, but are always low fuss and served barely embellished--an easy feat to pull off for the relaxed host at home. *Aperitif* also offers recipes for equally breezy bites, such as Radishes with Poppy Butter, Goug res, Ratatouille Dip, and Buckwheat-Sel Gris Crackers. For evenings that are all about ease and approachability without sacrificing style or flavor, *Aperitif* makes drinking and entertaining at home as effortless, fun, and effervescent as the offerings themselves.

Discover why rum is becoming the hottest spirit in the world right now with the latest and greatest offering from bestselling author and master mixologist Tristan Stephenson.

A timely celebration of British design legend Sir Paul Smith and his one-of-a-kind creativity This new monograph captures the unique spirit of British fashion icon Sir Paul Smith through 50 objects chosen by Sir Paul himself for the inspiration they have provided him over the years -- from a wax plate of spaghetti and a Dieter Rams radio to a Mario Bellini Cab chair and a bicycle seat. Each object has impacted his worldview, his creative process, and his adherence to a design approach that's always imbued with distinctly British wit and eccentricity.

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 definitive guide to the contemporary craft cocktail movement, from one of the highest-profile, most critically lauded, and influential bars in the world. *Death & Co* is the most important, influential, and oft-imitated bar to emerge from the contemporary craft cocktail movement. Since its opening in 2006, *Death & Co* has been a must-visit destination for serious drinkers and cocktail enthusiasts, and the winner of every major industry award—including America's Best Cocktail Bar and Best Cocktail Menu at the Tales of the Cocktail convention. Boasting a supremely talented and creative bar staff—the best in the industry—*Death & Co* is also the birthplace of some of the modern era's most iconic drinks, such as the Oaxaca Old-Fashioned, Naked and Famous, and the Conference. Destined to become a definitive reference on craft cocktails, *Death & Co* features more than 500 of the bar's most innovative and sought-after cocktails. But more than just a collection of recipes, *Death*

& Co is also a complete cocktail education, with information on the theory and philosophy of drink making, a complete guide to buying and using spirits, and step-by-step instructions for mastering key bartending techniques. Filled with beautiful, evocative photography; illustrative charts and infographics; and colorful essays about the characters who fill the bar each night; Death & Co—like its namesake bar—is bold, elegant, and setting the pace for mixologists around the world.

A history of one of the world's most iconic cocktails--originally an Italian aperitivo, but now a staple of craft bar programs everywhere--with 60 recipes for variations and contemporary updates. The Negroni is one of the simplest and most elegant drink formulas around: combine one part gin, one part sweet vermouth, and one part Campari, then stir and serve over ice. This bitter, sweet, and smooth drink has inspired countless variations as well as legions of diehard aficionados. In *The Negroni*, Gary Regan--barman extraordinaire and author of the iconic book *The Joy of Mixology*--delves into the drink's fun, fascinating history (its origin story is still debated, with battling Italian noblemen laying claim) and provides techniques for modern updates (barrel aging and carbonation among them). Sixty delightfully varied and uniformly tasty recipes round out this spirited collection, which is a must-have for any true cocktail enthusiast.

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 memorable!) 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

A spirited look at the history of alcohol, from the dawn of civilization to the modern day *Alcohol* is a fundamental part of Western culture. We have been drinking as long as we have been human, and for better or worse, alcohol has shaped our civilization. *Drink* investigates the history of this Jekyll and Hyde of fluids, tracing mankind's love/hate relationship with alcohol from ancient Egypt to the present day. *Drink* further documents the contribution of alcohol to the birth and growth of the United States, taking in the War of Independence, the Pennsylvania Whiskey revolt, the slave trade, and the failed experiment of national Prohibition. Finally, it provides a history of the world's most famous drinks—and the world's most famous drinkers. Packed with trivia and colorful characters, *Drink* amounts to an intoxicating history of the world.

Indulge your thirst for new ways to enjoy tequila and mezcal with 60+ recipes for agave cocktails from a James Beard Award–nominated

Read Book Amaro The Spirited World Of Bittersweet Herbal Liqueurs With Cocktails Recipes And Formulas

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.

The owners of the Joe Beef restaurant offer a book of more than 125 recipes, engaging anecdotes, culinary history and more than 100 full-color photos.

Distillery Cats contains the whimsical tales of working cats in distilleries around the world, with charming illustrations of the beloved mousers. *Distillery Cats* cheekily tells the tale of the historical role of these spirited cats and their evolution from organic pest control to current brand ambassadors. James Beard Award-winning author (and noted cat enthusiast) Brad Thomas Parsons profiles 30 of the world's most adorable and lovable distillery cats, featuring "interviews," a hand-drawn portrait of each cat, plus trading card-style stat sheets with figures like "superpower" and "mice killed." Featuring 15 cocktail recipes to enjoy while you page through, *Distillery Cats* is a quirky but essential addition to any cat or spirits lover's bookshelf.

An exploration of the beloved cocktails, spirits, and bars that define each state in America *The United States of Cocktails* is a celebration of the cocktail history of every state in America. After traveling around this great nation and sampling many of the drinks on offer, cocktail authority Brian Bartels serves up a book that is equal parts recipe collection, travelogue, historical miscellany, bartender's manual, and guide to bar culture today—with bar and drink recommendations that are sure to come in handy whether or not you are crossing state lines. Delving into the colorful stories behind the creation of drinks we love, this book includes more than 100 recipes alongside spirited analysis of each state's unique contributions to cocktail culture. Filled with colorful illustrations, *The United States of Cocktails* is an opinionated and distinctively designed love letter to the spirits, bars, and people who have created and consumed the iconic drinks that inspire us and satisfy our thirst.

"Integrates modern cooking technique with innovative classical cocktail preparation . . . invaluable for aspiring mixologists looking to go pro."—Jim Meehan, author of *The PDT Cocktail Book* Home to the Western Hemisphere's largest spirit collection, Seattle bar Canon: Whiskey and Bitters Emporium has achieved unprecedented, worldwide acclaim. Named Best Bar in America by *Esquire*, Canon received Tales of the Cocktail Spirited Awards for World's Best Drinks Selection (2013) and World's Best Spirits Selection (2015), and Drinks International included it on their prestigious World's 50 Best Bars list. In his debut, legendary bartender and Canon founder Jamie Boudreau offers 100 cocktail recipes ranging from riffs on the classics, like the Cobbler's Dream and Corpse Reviver, to their lineup of original house drinks, such as the Truffled Old Fashioned and the Banksy Sour. In addition to tips, recipes, and formulas for top-notch cocktails, syrups, and infusions, Boudreau breaks down the fundamentals and challenges of opening and running a bar—from business plans to menu creation. The Canon Cocktail Book is poised to be an essential drinks manual for both the at-home cocktail enthusiast and bar industry professional. "If you're lucky enough to have drunk at Canon, the bar, you'll find reading Canon, the cocktail book, remarkably similar: rich in detail, surprising, sometimes challenging, and always delightful. If you haven't been to Canon, at least read the book. A few pages in and you'll be on your phone, booking a flight to Seattle."—David Wondrich, author of *Imbibe!* and *Punch* "The collection is unassailable . . . This terrific

resource is sure to send armchair bartenders scurrying to their shakers.”—Publishers Weekly

90 spirit-free cocktail recipes from leading and lauded mixologists across the country More than 100 years after Prohibition was enacted, bartenders are actually excited about people not drinking again. From Dry January and alcohol-free bars opening around the country to people interested in abstaining from drinking for better health, the no-proof movement is one of today's fastest-growing lifestyle choices, as consumers become more mindful and re-examine their relationship to alcohol. The no-proof drinker could be anyone, and even traditional bars have taken note with no-alcohol offerings. What do the world's most talented bartenders concoct when they can't use booze? This book answers that question with 90 lush and sophisticated recipes that take the craft to new heights. Veteran reporter Elva Ramirez interviewed the biggest names in cocktails and collected recipes for vibrant no-proof drinks from the world's top bars in Paris, London, and New York. This is the start of a new era in no-proof drinking. Find recipes from renowned bars all over the world, including Death & Co in Denver and NYC, Employees Only, The Aviary NYC, Broken Shaker in LA, Everleaf Drinks in London, Little Red Door in Paris, and many more.

A narrative-driven book on the surprising history and current revival of spritz cocktails (a wine-based drink served as an aperitif), with 50 recipes, including both historical classics and modern updates. From Milan to Los Angeles, Venice to New York, the spritz—Italy's bitter and bubbly aperitivo cocktail—has become synonymous with a leisurely, convivial golden hour. But the spritz is more than just an early evening cocktail—it's a style of drinking. In *Spritz*, Talia Baiocchi and Leslie Pariseau trace the drink's origins to ancient Rome, uncover its unlikely history and culture, explore the evolution of aperitivo throughout Northern Italy, and document the spritz's revival around the world. From regional classics to modern variations, *Spritz* includes dozens of recipes from some of America's most lauded bartenders, a guide to building a spritz bar, and a collection of food recipes for classic Italian snacks to pair alongside.

Amaro is the first book to demystify this ever-expanding, bittersweet world, and a must-have for any home cocktail enthusiast or industry professional

A primer on drinking, history and (obviously) cocktails from a life behind bars. Sothe Teague, one of New York's most knowledgeable bartenders and Wine Enthusiast's Mixologist of the Year (2017), presents a brief history of both classic and lesser-known spirits with modern-day wit and old-school bar wisdom, accompanied by easy-to-mix drink recipes you'll soon commit to memory. Better than bellying up to some of the world's best bars with a veteran bartender, this series of essays and conversations on all things alcohol aims to reveal how the joy of drinking changed both history and culture—and will likely inspire you to make a little history of your own. After all, no retelling of a great caper or revolutionary event ever started with the phrase, “So a bunch of guys are all eating salad...”. This hardcover collection of timeless tips, insight from industry pros and 100+ recipes is more than just a cocktail book: It's a manifesto for living a more spirited life.

Forget the crass cocktail – the chic aperitif is the choice of the discerning drinker. From Campari to Champagne via vermouth, pastis, sherry and much more, shrewd boozehounds are falling for the particular charms of the aperitif. Call them sharpeners, sniffers, apéros or noggins, made light and gentle or strong and stiff, these are drinks to refresh the palate, gladden the heart and kick-start the appetite before lunch or dinner. In *Aperitif* drinks writer Kate Hawkings romps through the history of how these drinks came into being across the great nations of Europe and beyond. Covering the key wines and spirits that are drunk as aperitifs – what each one is, what to look for and how best to serve it – Kate looks at all manner of booze, explaining the role that each has played in the development of aperitif culture. With over 30 recipes plus many other easy-serve suggestions, *Aperitif* guides you through the wonderful world of this most civilised of drinking habits.

Now revised, updated, and with new recipes, *And a Bottle of Rum* tells the raucously entertaining story of this most American of liquors From

the grog sailors drank on the high seas in the 1700s to the mojitos of Havana bar hoppers, spirits and cocktail columnist Wayne Curtis offers a history of rum and the Americas alike, revealing that the homely spirit once distilled from the industrial waste of the booming sugar trade has managed to infiltrate every stratum of New World society. Curtis takes us from the taverns of the American colonies, where rum delivered both a cheap wallop and cash for the Revolution; to the plundering pirate ships off the coast of Central America; to the watering holes of pre-Castro Cuba; and to the kitsch-laden tiki bars of 1950s America. Here are sugar barons and their armies conquering the Caribbean, Paul Revere stopping for a nip during his famous ride, Prohibitionists marching against "demon rum," Hemingway fattening his liver with Havana daiquiris, and today's bartenders reviving old favorites like Planter's Punch. In an age of microbrewed beer and single-malt whiskeys, rum--once the swill of the common man--has found its way into the tasting rooms of the most discriminating drinkers. Complete with cocktail recipes for would-be epicurean time-travelers, this is history at its most intoxicating.

A nightcap is the perfect way to end the night, and author Kara Newman knows just how to make them. This gifty, foil-accented book contains more than 40 cocktail recipes—some to keep the night going, some that will help ease you to sleep, some that can double as dessert, and some that can soothe the stomach after a hearty meal. There are classics like the sweet and creamy Brandy Alexander, new takes on old favorites like the Black Manhattan, which swaps an aperitif for the classic vermouth, and simple new ideas like the Open & Shut, which combines equal parts amaro and cognac for a slow sipper. Whatever kind of night it's been, Nightcap is the perfect way to top it off.

There is no other wine that is as versatile, as utterly unique in its range and production methods--and, unfortunately, as misunderstood—as sherry. For centuries, sherry was considered one of the world's great wines, spoken about in the same reverential terms as the finest Bordeaux and Burgundies. But in the last few decades, sherry lost its way—and cheap, cloyingly sweet blends sullied the reputation of what remains one of Spain's oldest and greatest winemaking traditions. Thankfully, sherry is in the midst of a renaissance. Beloved of sommeliers and bartenders in the craft cocktail community, today sherry is being re-discovered and re-appreciated as an incredible table wine and essential component of many classic cocktails. Sherry is essential reading for wine or spirits professionals looking to incorporate this complex wine into their menu, and for adventurous drink enthusiasts who are on the hunt for something unexpected. With a comprehensive yet accessible overview of the different styles of sherry, how they are made, and the people and places that produce it, Sherry demystifies what can be a confusing (and seemingly contradictory) wine. A thorough buyer's guide lists top producers and profiles the very best bodegas and wines. And a whole chapter on sherry-based cocktails illuminates a completely different side of sherry, featuring classic recipes like the Tuxedo and Sherry Cobbler, as well as modern creations from the country's top bartenders (Jim Meehan's East India Negroni, Derek Brown's Kojo Cocktail). More than a dozen recipes for tapas and other delicious foods—best eaten alongside a glass of sherry, of course—round out this wonderfully eclectic, engaging, and inspiring collection.

AmaroThe Spirited World of Bittersweet, Herbal Liqueurs, with Cocktails, Recipes, and Formulas

Vermouth is currently experiencing a revival, and we can't seem to get enough of it! Jack Adair Bevan celebrates this

versatile drink and its botanicals, drawing out vermouth's history and its delicate herbal flavors with recipes for cocktails, and some food to accompany them. As an award-winning food and drink writer, and one of the first restaurateurs to make his own vermouth, Jack Adair Bevan is the perfect guide through vermouth's rich history and recent resurgence. As well as Jack's original recipes, *A Spirited Guide to Vermouth* also contains recipes contributed from the likes of Russell Norman, Olia Hercules, Gill Meller and Jeremy Lee. With cocktails ranging from a Toasted Nut Boulevardier to a Perfect Manhattan, and from a Blood Orange Vermouth and Tonic to a Rosemary Bijou, the book also has dedicated sections exploring classics such as the Martini and the Negroni. *A Spirited Guide to Vermouth* will take you on a botanical journey of discovery and teach you not only how to make your own vermouth, but also how to use it in your cooking, from vermouth-braised red cabbage to Negroni Bara Brith, along with plenty of food and drink recipes to accompany happy hour.

Fergus Henderson's two classic *Nose to Tail* books in a single, covetable volume with additional new recipes and photography.

"From the James Beard Award-winning author of *Bitters* and *Amaro* comes this poignant, funny, and often elegiac exploration of the question, *What is the last thing you'd want to drink before you die?*, with bartender profiles, portraits, and cocktail recipes"--

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.

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.

Meehan's Bartender Manual is acclaimed mixologist Jim Meehan's magnum opus--and the first book to explain the ins and outs of the modern bar industry. This groundbreaking work chronicles Meehan's storied career in the bar business through practical, enlightening chapters that mix history with professional insight. Meehan's deep dive covers the essential topics, including the history of cocktails and bartending, service, hospitality, menu development, bar design, spirits production, drink mixing technique, and the tools you'll need to create a well-stocked bar--all brought to life in over 150 black- and-white illustrations by artist Gianmarco Magnani. The book also includes recipes for 100 cocktail classics--including Meehan originals--plus insights as to why he makes them the way he does, offering unprecedented access to a top bartender's creative process. Organized by spirit base, the recipes contain detailed annotations and are accompanied by fine art photographer Doron Gild's breathtaking, full-color photos. Thoughtful contributions from more than 50 colleagues around the world who've greatly contributed to global cocktail culture further contextualize Meehan's philosophy. Timeless black-and-white portraits of these industry experts round out this comprehensive tome. This densely informative, yet approachable manual is presented in an iconic package--featuring a textured cover with debossed type, rounded corners, and nearly 500 pages--making it an instant classic to be enjoyed now, and for years to come. Whether you're a professional looking to take your career to the next level or an enthusiastic amateur interested in better understanding concepts like mise en place and the mechanics of drink making, Meehan's Bartender Manual is the definitive modern guide.

Gone are the days when a lonely bottle of Angostura bitters held court behind the bar. A cocktail renaissance has swept across the country, inspiring in bartenders and their thirsty patrons a new fascination with the ingredients, techniques, and traditions that make the American cocktail so special. And few ingredients have as rich a history or serve as fundamental a role in our beverage heritage as bitters. Author and bitters enthusiast Brad Thomas Parsons traces the history of the world's most storied elixir, from its earliest "snake oil" days to its near evaporation after Prohibition to its ascension as a beloved (and at times obsessed-over) ingredient on the contemporary bar scene. Parsons writes from the front lines of the bitters boom, where he has access to the best and boldest new brands and flavors, the most innovative artisanal producers, and insider knowledge of the bitters-making process. Whether you're a professional looking to take

your game to the next level or just a DIY-type interested in homemade potables, Bitters has a dozen recipes for customized blends--ranging from Apple to Coffee-Pecan to Root Beer bitters--as well as tips on sourcing ingredients and step-by-step instructions fit for amateur and seasoned food crafters alike. Also featured are more than seventy cocktail recipes that showcase bitters' diversity and versatility: classics like the Manhattan (if you ever get one without bitters, send it back), old-guard favorites like the Martinez, contemporary drinks from Parsons's own repertoire like the Shady Lane, plus one-of-a-kind libations from the country's most pioneering bartenders. Last but not least, there is a full chapter on cooking with bitters, with a dozen recipes for sweet and savory bitters-infused dishes. Part recipe book, part project guide, part barman's manifesto, Bitters is a celebration of good cocktails made well, and of the once-forgotten but blessedly rediscovered virtues of bitters.

A CENTURY AGO THE COCKTAIL ACHIEVED PERFECTION when, according to legend, Count Camillo Negroni asked his bartender in Florence to stiffen an Americano by replacing the soda water with gin. The world never looked back. With its cosmically simple 1:1:1 ratio, its balance of bitter and sweet, its pleasant kick, its aura of sophistication, the Negroni has bewitched cocktail lovers ever since. Perhaps none more so than Matt Hranek, who intones this love song to his favorite drink and offers a curated collection of recipes, both the classic and dozens of variations, deviations, and delicious reinterpretations.

Previously fallen from grace, vermouth is once again the next big thing in spirits.

Cocktail bitters are an essential part of any bartender's tool kit, elevating good drinks into great ones. Discover the fascinating story of how bitters came to be a key ingredient in cocktails and try one of the 50 recipes provided by some of the world's best bars. Bitters, those little bottles you will find in any bar worth its salt, are the unsung heroes of the cocktail world. Where would the Manhattan be without orange bitters? Cocktail historian and founder of his eponymous bitters company, Dr Adam Elmegirab presents the results of almost a decade of research into bitters, guiding you from the early days of snake-oil salesmen through to the birth of the cocktail, Prohibition, and the renaissance of bitters as an essential part of the contemporary bar scene. Adam outlines each of the key botanicals that go into different bitters and explains the science of flavor, describing how each characteristic can be deployed for maximum impact, and summarizes the key techniques for making great cocktails. Most importantly, Adam provides 50 cocktail recipes created by him and some of the world's leading bartenders. These exceptional drinks showcase the different characteristic of bitters and how they can refine a cocktail in unique ways. Originally published as a separate book packaged inside The NoMad Cookbook, this revised and stand-alone edition of The NoMad Cocktail Book features more than 100 additional recipes, a service manual explaining the art of drink-making according to the NoMad, and 30 new full-color cocktail illustrations. Organized by type of beverage from aperitifs and classics to light, dark, and soft cocktails and syrups/infusions, this comprehensive guide shares the secrets of bar director Leo Robitschek's award-winning cocktail program. The NoMad Bar celebrates classically focused cocktails, while delving into new arenas such as festive, large-format drinks and a selection of reserve cocktails crafted with rare spirits.

60 recipes inspired by the history of tiki as well as the modern revival that's putting a fresh spin on tropical tiki drinks--all simplified for the home bartender from cocktail authority PUNCH. Tiki is the dream of escape, a tropical vacation complete with warm ocean water, island

music, and beachside dinners. Kicking back with a tiki cocktail may be the epitome of easy living, but ironically, tiki drinks are among the hardest to make, often requiring eight or more ingredients. Now Easy Tiki is here to solve that problem! Easy Tiki examines the modern tiki revival offering sixty transporting recipes that re-jigger the classics with minimal ingredients while still maintaining the delicious balance, spices, and stunning garnishes that define tiki cocktails. Drinks include classics such as the Beachcomber's Gold and Fog Cutter and modern cocktails such as Elusive Dreams and Paradise Lost. Easy Tiki also includes an overview of the origins of the tiki genre, from Don the Beachcomber and the mid-century tiki craze to Trader Vic's and beyond. With Easy Tiki it's easier than ever before to sit back with a Mai Tai or Pearl Diver and enjoy the island life--wherever you are.

[Copyright: 28cf3b1f8f420927974785d1f5490490](#)