

the bartenders guide to cocktails mixed drinks

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the bartenders guide to cocktails mixed drinks opens the door to a vibrant world of flavors, techniques, and creativity behind the bar. Whether you're an aspiring professional or a home enthusiast looking to elevate your drink-making skills, understanding the nuances of cocktail crafting is key. This guide will walk you through essential methods, popular recipes, and insider tips to help you master the art of mixing drinks like a seasoned bartender.

Understanding the Basics of Cocktail Crafting

Before diving into recipes and garnishes, it's important to grasp the foundation of cocktail making. Cocktails are more than just a mix of alcohol and juice—they're a balance of ingredients, temperature, texture, and presentation.

The Importance of Balance

Every great cocktail hinges on the perfect equilibrium between sweetness, acidity, bitterness, and alcohol strength. A classic sour, for example, combines a spirit, a sour component like lemon or lime juice, and a sweetener such as sugar syrup. When these elements harmonize, the drink becomes refreshing and complex, rather than overly sweet or harsh.

Essential Bar Tools for Mixing Drinks

No bartender's toolkit is complete without certain key items:

- **Shaker:** For cocktails that require vigorous mixing, such as a Margarita or Daiquiri.
- **Mixing Glass:** Ideal for stirred drinks like Martinis and Manhattans.
- **Strainer:** To keep ice and other solids from pouring into the glass.
- **Bar Spoon:** For gentle stirring and layering.
- **Jigger:** Ensures precise measurement of spirits and mixers.

- **Muddler:** Used to crush herbs, fruits, and sugar cubes to release flavors.

Investing in quality tools not only makes the process smoother but also affects the final taste and presentation of your cocktails.

Classic Cocktails Every Bartender Should Know

While creativity is encouraged, mastering the classics is essential. These time-tested recipes form the backbone of any bartender's repertoire and are frequently ordered by patrons.

Old Fashioned

One of the oldest cocktails, the Old Fashioned, is deceptively simple but requires precision. It's made by muddling sugar with bitters, adding whiskey (usually bourbon or rye), and garnishing with an orange twist. The key is to balance the bitterness and sweetness without overpowering the spirit.

Margarita

A favorite in many bars, the Margarita blends tequila, lime juice, and triple sec. Shaken with ice and served with a salted rim, it's a perfect example of how citrus and sweetness complement tequila's bold flavor.

Negroni

Equal parts gin, Campari, and sweet vermouth, the Negroni is a bittersweet delight. Stirred gently and garnished with an orange peel, it's a staple in the world of aperitifs and showcases how bitters can elevate a drink's complexity.

Techniques for Mixing Drinks Like a Pro

The bartender's guide to cocktails mixed drinks isn't just about recipes—it's about technique. How you mix, chill, and serve a cocktail can make a huge difference.

Shaking vs. Stirring

Knowing when to shake or stir is crucial. Shaking aerates and chills the drink quickly, ideal for cocktails containing fruit juices, dairy, or egg whites. Stirring, on the other hand, gently mixes ingredients without diluting or clouding the drink, perfect for spirit-forward cocktails.

Proper Ice Usage

Ice is an underrated ingredient in cocktails. Larger ice cubes melt slower, preventing dilution in spirit-forward drinks, while crushed ice is great for tropical or refreshing cocktails like the Mojito. Always use fresh, clean ice to maintain clarity and taste.

Garnishing Strategies

Garnishes are more than decoration—they can add aroma, flavor, and visual appeal. Citrus twists release essential oils enhancing the drink's bouquet, while fresh herbs like mint or basil add an herbal note. When used thoughtfully, garnishes complete the cocktail experience.

Exploring Flavor Profiles and Ingredient Pairings

A deep understanding of flavor profiles enables bartenders to innovate and customize drinks to suit different palates.

Sweet, Sour, Bitter, and Umami

Bartenders often think of cocktails in terms of these flavor categories. Sweetness usually comes from syrups or liqueurs, sourness from citrus, and bitterness from ingredients like bitters or certain spirits. Umami is less common but can be introduced through exotic ingredients like soy or miso in modern mixology.

Herbs, Spices, and Infusions

Experimenting with herbs (rosemary, thyme) and spices (cinnamon, star anise) can add depth to cocktails. Infusing spirits with these elements or incorporating them as garnish offers a signature touch that patrons

appreciate.

Tips for Crafting Signature Cocktails

Once you have a solid foundation, creating your own signature drinks can set you apart.

Start with a Base Spirit

Choose a spirit you love or want to highlight. Whether it's rum, gin, or tequila, understanding its flavor nuances helps you build complementary ingredients.

Experiment with Sweeteners and Acids

Swap simple syrup for honey, maple syrup, or agave to introduce unique sweetness. Similarly, try different citrus fruits or vinegar-based shrubs for acidity.

Test and Refine

Keep notes on proportions and ingredients. Invite friends or customers to taste-test and provide feedback. Adjust sweetness, sourness, and strength until the cocktail feels balanced and exciting.

The Role of Presentation in Mixed Drinks

A cocktail's look can be as important as its taste. The bartenders guide to cocktails mixed drinks always emphasizes the power of presentation.

Glassware Selection

Choosing the right glass enhances the drink's aroma and temperature. For example, a chilled coupe for a Martini, a highball for a Mojito, or a rocks glass for an Old Fashioned.

Color and Garnish Coordination

Harmonizing colors between the drink and garnish creates a visually appealing cocktail. Bright citrus wheels, edible flowers, or colorful straws can elevate the experience.

Cleanliness and Precision

Wiping rims, polishing glassware, and careful pouring show professionalism. Small details contribute to a memorable drinking experience and reflect well on the bartender's skill.

Building Confidence Behind the Bar

Finally, the bartender's guide to cocktails mixed drinks is as much about attitude as technique. Confidence, friendliness, and attentiveness are key to making customers feel welcome.

Watching and learning from experienced bartenders, practicing regularly, and staying curious about new trends and ingredients will help you grow. Remember, every cocktail tells a story, and your hands are the storytellers.

With these insights and techniques, you're well on your way to mixing drinks that delight the palate and impress every guest who sits at your bar. Cheers to the art of cocktail making!

Frequently Asked Questions

What is the essential equipment recommended in 'The Bartender's Guide to Cocktails & Mixed Drinks'?

The guide recommends essential bartending equipment such as a shaker, strainer, jigger, muddler, bar spoon, and a mixing glass to properly prepare a wide range of cocktails.

Which classic cocktail recipes are featured in 'The Bartender's Guide to Cocktails & Mixed Drinks'?

The guide features classic recipes including the Martini, Old Fashioned, Manhattan, Margarita, and Daiquiri, providing detailed instructions and variations for each.

How does 'The Bartender's Guide to Cocktails & Mixed Drinks' help beginners learn mixology?

The guide offers step-by-step instructions, tips on ingredient measurements, techniques for shaking and stirring, and explanations of cocktail categories to help beginners build a solid foundation in mixology.

Are there any modern or trending cocktails included in 'The Bartender's Guide to Cocktails & Mixed Drinks'?

Yes, the guide includes modern popular cocktails like the Espresso Martini, Moscow Mule, and Aperol Spritz, reflecting contemporary trends alongside timeless classics.

Does the guide provide advice on pairing cocktails with food?

The guide includes suggestions on pairing cocktails with various types of food to enhance the overall dining and drinking experience.

What types of spirits and liqueurs are covered in 'The Bartender's Guide to Cocktails & Mixed Drinks'?

The guide covers a wide range of spirits including vodka, gin, rum, tequila, whiskey, and brandy, as well as popular liqueurs like triple sec, vermouth, and amaretto for diverse cocktail creation.

How can 'The Bartender's Guide to Cocktails & Mixed Drinks' improve my bartending skills for hosting parties?

By learning precise mixing techniques, understanding flavor balances, and mastering a variety of cocktail recipes, the guide equips you to confidently prepare drinks that will impress guests at any gathering.

Additional Resources

The Bartenders Guide to Cocktails Mixed Drinks

the bartenders guide to cocktails mixed drinks serves as an essential resource for both novice and experienced bartenders seeking to refine their craft and deepen their understanding of cocktail composition. In an industry where precision, creativity, and consistency are paramount, the art and science of mixing drinks require more than just following recipes—it demands

knowledge of ingredients, techniques, and presentation. This guide explores the multifaceted world of cocktail mixing, offering insights into the skills, tools, and trends that define modern bartending.

Mastering the Fundamentals of Cocktail Mixing

Understanding the fundamentals is crucial before delving into complex mixed drinks. A well-prepared cocktail balances flavors, textures, and aromas, achieving harmony between spirits, mixers, and garnishes. The bartenders guide to cocktails mixed drinks emphasizes the importance of mastering basic techniques such as shaking, stirring, muddling, and layering. Each method affects the drink's dilution, temperature, and mouthfeel differently, influencing the final experience.

Shaking, commonly used for cocktails containing citrus juices or dairy, chills and dilutes the mixture rapidly while aerating it. Stirring, on the other hand, is preferred for spirit-forward drinks like the Martini, preserving clarity and smoothness. Muddling releases essential oils and flavors from fresh ingredients such as herbs and fruits, crucial for cocktails like the Mojito or Old Fashioned. Layering creates visually striking drinks by carefully pouring liquids of varying densities to form distinct strata.

Essential Tools and Ingredients

A comprehensive bartenders guide to cocktails mixed drinks must include a rundown of indispensable tools. Key implements include:

- **Shaker:** Boston or Cobbler styles serve different preferences and efficiencies.
- **Bar spoon:** For precise stirring and layering.
- **Strainers:** Hawthorne and fine mesh strainers help achieve a smooth pour.
- **Muddler:** To crush herbs and fruits.
- **Jigger:** Ensures accurate measurement.
- **Mixing glass and ice:** For controlled dilution and chilling.

Equally important are the ingredients. Premium spirits, fresh citrus, quality bitters, and natural sweeteners elevate cocktails from ordinary to exceptional. The bartenders guide to cocktails mixed drinks highlights the

growing trend towards artisanal and craft ingredients that enhance authenticity and complexity.

Cocktail Categories and Their Characteristics

Cocktails can be categorized based on their base spirit, preparation method, or flavor profile. Understanding these categories helps bartenders tailor their approach and recommendations.

Spirit-Forward Cocktails

These drinks emphasize the base spirit, often served “up” (without ice) to showcase its character. Examples include the Manhattan, Negroni, and Martini. Precision in measurement and gentle stirring are critical here to maintain balance and clarity.

Refreshing and Fruity Cocktails

Famous for their bright flavors and often served over ice, drinks like the Margarita, Daiquiri, and Pimm’s Cup fall into this group. They typically involve shaking and fresh ingredients, demanding careful attention to the quality of mixers and garnishes.

Complex and Layered Drinks

Layered cocktails such as the B-52 or Black and Tan demonstrate bartenders’ technical skills and add visual appeal. These require knowledge of liquid densities and careful pouring techniques.

Trends and Innovations in Cocktail Culture

The bartenders guide to cocktails mixed drinks must also address evolving trends that influence menus and customer expectations. One notable development is the rise of low- and no-alcohol cocktails, or “mocktails,” responding to health-conscious consumers. Bartenders innovate by using botanical infusions, shrubs, and house-made syrups to create sophisticated alternatives.

Sustainability is another growing concern, prompting bartenders to minimize waste through practices like utilizing whole fruits, repurposing garnishes, and sourcing locally. This approach not only benefits the environment but

often results in fresher, more vibrant drinks.

Moreover, technology has begun to permeate cocktail creation, from apps that assist with inventory and recipe scaling to precision tools like temperature-controlled shakers and carbonation devices. These advancements enable bartenders to maintain consistency and experiment with new textures and flavors.

Balancing Tradition and Creativity

While innovation is vital, the bartenders guide to cocktails mixed drinks underscores the value of respecting classic recipes and techniques. Iconic cocktails have endured because of their timeless balance and appeal. Bartenders who understand these foundations can creatively adapt and personalize drinks without losing their essence.

Training and Professional Development

Becoming proficient in cocktail mixing requires ongoing education and practice. Many bartenders pursue certifications from recognized bodies such as the United States Bartenders' Guild (USBG) or the International Bartenders Association (IBA). These programs provide structured learning on spirits knowledge, mixology techniques, and responsible service.

Additionally, hands-on experience in diverse bar environments cultivates adaptability and customer interaction skills. The bartenders guide to cocktails mixed drinks encourages continuous experimentation and tasting to refine one's palate and stay abreast of industry innovations.

Common Challenges and Solutions

Bartenders often encounter challenges such as inconsistent pours, balancing flavors for diverse palates, and managing high-volume service while maintaining quality. Utilizing jiggers and pre-batched ingredients can enhance consistency. Developing a deep understanding of flavor profiles and customer preferences allows tailored recommendations and adjustments.

The Role of Presentation and Customer Experience

Cocktails are as much a visual and sensory experience as they are about taste. Garnishes like citrus twists, herbs, and edible flowers add aroma and

aesthetic appeal. Glassware selection also plays a crucial role, with different styles enhancing the perception of the drink.

The bartenders guide to cocktails mixed drinks recognizes the importance of storytelling in elevating customer experience. Sharing the history or inspiration behind a cocktail can forge a connection and enrich the enjoyment.

Ultimately, successful bartending blends technical skill with hospitality, transforming a simple mixed drink into a memorable occasion. This holistic approach ensures that cocktails remain not only beverages but expressions of culture and craft.

The Bartenders Guide To Cocktails Mixed Drinks

the bartenders guide to cocktails mixed drinks: The Bartender's Guide Peter Bohrmann, 1999 The Bartender's Guide is a comprehensive and colorful manual to all manner of exciting drinks, whether they are short or long, cold or hot, alcoholic or nonalcoholic. Every conceivable aspect of making cocktails is described, from bar equipment and ingredients to mixing drinks and garnishing. Boasting an amazing selection of drinks to satisfy all tastes -- with over 1,400 recipes -- this is the essential guide for hotel host and cocktail-lover.

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the bartenders guide to cocktails mixed drinks: The Bartender's Ultimate Guide to Cocktails Cheryl Charming, 2022-02-15 Fantastic Alcohol Facts, Cocktail Culture, and More “A wealth of knowledge and experiences from virtually every corner of cocktail culture.”— T.A. Breaux, Author of Breaux Absinthe: The Exquisite Elixir #1 Bestseller in Alcoholic Drinks & Beverages Peruse the interesting histories and lore of alcohol as you fill your cocktail glass and sip a drink—hand-made by you—using one of the many artisanal yet simple recipes inside. Learn fun alcohol facts and tidbits you’ll bring with you everywhere you go. Learn, concoct, and be merry. Are you brand new to alcohol and don’t know where to start? Are you more experienced but looking for something that gives context to the art of mixology? Books with nothing but recipes get stale fast, but this bartender bible is a cocktail codex, combining all the facets of alcohol and classic cocktails—recipes, traditions, stories, and more—so you’ll always find something interesting within. Step into yesteryear and peer at the history of classic cocktails through the lens of those who have created and loved mixed drinks throughout time. Alcohol’s culture is a storied saga full of lore, anecdotes, and experiences. Author Cheryl Charming gathers information from almost every corner of the drinking world and brings it all together in one fun, easy to read, and informative love letter to the heritage of the drinks we all love today. Inside The Bartender’s Ultimate Guide to Cocktails, you’ll find: Recipes for basic bar drinks and classic cocktails everyone should know, like the Manhattan Advice from your favorite bartender on everything alcohol—facts like what makes the perfect ice cube, bar tool essentials, and the best places to get specialty drinks or artisanal bitters Cultural anecdotes, myths, and stories about drinks, their origins, and their rise to popularity If you liked Liquid Intelligence, The Drunken Botanist, or Death & Co, you’ll love The Bartender’s Ultimate Guide to Cocktails.

the bartenders guide to cocktails mixed drinks: Bartender's Guide to Cocktails Brian Cruise, 2020-11-21 Do you want to amaze your guests, your family, or your friends as if you were in a New York cocktail bar, simply preparing your drinks at home? Some special evenings require a

drink to let go and have fun together. Often, however, it is tough to find the ideal bar near home and enjoy excellent cocktails. For this reason, Brian Cruise, bartender of one of the rooftop bars in New York for more than 20 years, has created this easy and step-by-step book that will guide you in the creation of your favorite cocktails, in the comfort of your home. Here's a snapshot of some of the things you'll learn: Which is the suitable glass for each recipe How to use essential bar tools for beginners What are the techniques for preparing cocktails, terminology, and methodology How to decorate and present your cocktails What are the few necessary ingredients Non-alcoholic cocktails recipes Hundreds of step-by-step cocktail recipes based on whiskey, brandy, gin, rum, tequila, vodka, champagne, wine, and beer Pictures for each cocktail And much more! Even if you don't know how to start and you think that preparing a cocktail is a hard undertaking, don't worry, because Brian, with decades of experience, will guide you to the achievement of your first homemade cocktail! If you want to start your journey to become a master home bartender and mixologist, then get your copy now!

the bartenders guide to cocktails mixed drinks: The Everything Bartender's Book Cheryl Charming, 2015-03-06 Charming shows you how to mix cocktails like a pro, with more than 1,000 innovative recipes! Designed for every skill level, this behind-the-bar handbook boasts recipes for shots, cordials, and punches along with classic, mixed, hot, blended, and nonalcoholic drinks.

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the bartenders guide to cocktails mixed drinks: The Bartender's Guide to Cocktails & Mixed Drinks Stuart Walton, 2003

the bartenders guide to cocktails mixed drinks: The Bartender's Guide 1887 Jerry Thomas, 2021-09-09 Jeremiah Jerry P. Thomas is considered the father of American mixology. In 1851, at the age of 21, he opened his first bar below Barnum's American Museum in New York City. After that he worked as the head bartender at hotels and bars throughout the US, he also visited Europe. Jerry Thomas was well known for his showmanship and fancy style of mixing cocktails. At some point he was among the most famous citizens of New York City. In 1862 Jerry Thomas finished his work Bar-Tender's Guide, probably the first book of its kind ever published in the US. It contained a collection of traditional recipes as well as some of his own creations. The present book is a reprint of the updated edition of the Bar-Tender's Guide which has been published in 1887, two years after his early death.

the bartenders guide to cocktails mixed drinks: The Bartender's Guide to Mixing 600 Cocktails & Drinks Stuart Walton, 2012 This authoritative guide is an essential reference book for every home bartender, covering a vast array of cocktails and drinks, and how to make them. There are step-by-step instructions for making both alcoholic and non-alcoholic drinks, accompanied by 800 glorious colour photographs. All the cocktail favourites are featured, as well as some more unusual drinks to try. The book features a comprehensive guide to the different types of alcohol and mixers available, including spirits, liqueurs, fortified wines, beer and wine. Find out how each type of drink is made, its taste and how it should be served. The book also examines the fascinating history of alcohol, plus a useful guide to bartending equipment, glasses, garnishes, presentation techniques and tricks of the trade. There is practical advice on how to prepare for a party, plus useful information about alcohol and health, including tips for safe drinking and avoiding hangovers. The recipe section of the book is packed with step-by-step instructions for making over 600 cocktails and drinks. There are classic formulas of the 1920's jazz age such as White Lady and Maiden's Blush, drinks from the 1980's cocktail revival such as Buck's Fizz and Green Caribbean, and trendsetting concoctions available in bars today such as Cosmopolitan and Titanic. This is the perfect home reference book and one stop sourcebook for all bartenders, both professional and enthusiastic amateur, and its unique photographic approach to more than 600 drinks will mean this is the only inspiration, instruction manual and recipe book you will ever need.

the bartenders guide to cocktails mixed drinks: The Bartender's Best Friend Mardee Haidin Regan, 2013-02-21 A newly revised second edition of the ultimate bartender's Bible This

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

the bartenders guide to cocktails mixed drinks: Not Another Cocktail Book Bettschart Rafael, 2021-11-22 Cocktail books are like sand to sea, or--to use a fitting metaphor--hops to beer, grapes to wine, or plastic to Donatella Versace's body. But this drink mixing book goes another way: you'll learn how to make cocktails while having lots of fun, laughter and joy! BEST GIFT IDEA FOR COCKTAIL AND PARTY LOVERS - ONLY NOW: SPECIAL LAUNCH PRICE (WHILE STOCKS LAST) The art of mixing cocktails is much older than you might imagine, and drinking is part of our culture and society. Did you know that archaeologists have excavated thousand-year-old recipes for making cocktails, beer, and wine? We can assume with a clear conscience that mankind has been busy making tipples since the beginning of time. Even back in the dark days, our ancestors already knew one of the biggest secrets of all time: It's fun to be a little sozzled! HOW TO MAKE COCKTAILS - this book will teach you on how to mix the best cocktails. All the way from Martini, Negroni, Sex on the Beach, and Zombie, to the Harvey Wallbanker, Death in the Afternoon, and of course, the Vodka Wellness. DELICIOUS COCKTAIL RECIPES - all alcohol drinks and mocktails in this book are delicious mixed drinks and created for centuries with success. They are popular drinks, as well as new and unknown drinks to most. Great mixed drinks nonetheless! A FUNNY COCKTAIL BOOK - this book is the funniest cocktail book of the year! Just give it a try and you'll find out yourself. You learn how to make mix drink and have the best classic, modern, and even self invented cocktail recipes out there. IDEAL FOR YOUR COCKTAIL SET - this great book on how to make cocktails should not be missing in any cocktail set. It makes no difference if you keep the cocktail book to yourself or give it as a gift to your friends and loved ones. COCKTAIL MIXING SKILLS - this mixed drinks recipe book will teach you on how to mix drinks and cocktails so delicious that your guests and even yourself will be amazed by the taste. It's a great mixed drink recipes book with everything you need to know on cocktails. MONEY-BACK GUARANTEE - any cocktail book or mixed drink recipe book should bring joy, laughter, and great drinks to your home. If you don't like the drink mix book just send it back and I'll give you your money back. You've got nothing to lose but will learn how to make cocktails while having lots of fun with amazing cocktails recipes. CLASSIC AND CONTEMPORARY RECIPES: The best of traditional and contemporary cocktail mixing for all occasions. For a romantic dinner, special celebration, holidays, entertaining and more, there is a perfect, well-loved drink for every get-together. ACCOMMODATES ALL LEVELS: This ultimate cocktail recipe book is for beginners, experts, and everyone in between, featuring non-alcoholic drink recipes or mix drinks with alcohol favorites including whiskey, vodka, gin, rum, brandy, and furthermore. ANY OCCASION: Whether it's creating a cocktail hour martini or fixing a nightcap, this is the funny and stylish guide to exclusive drinking that will capture the beautiful cocktail art for all drink enthusiasts. EASY AND SIMPLE: Includes a beginner bartenders guide to cocktails and a stunning anthology of cocktail recipes for novice to experienced bartenders to make at home as well as hilarious graphics and funny anecdotes. MAKES A GREAT GIFT: Makes a great gift for a birthday, holiday, Valentine's Day, Mother's Day, Father's Day, and more. This funny cocktail book is a great bartending book gift for a new home or to complete any renovated home bar. A funny cocktail book for anyone who's looking for books from these categories: Essential Cocktail Books Bartender Recipe Books Drink Mixing Books Alcohol Drink Recipe Books.

the bartenders guide to cocktails mixed drinks: How to Mix Drinks or The Bon Vivant's Companion Jerry Thomas, 2016-03-01 First published in 1862, this seminal work in bartending

marks the first time many of today's classics were recorded in print. Collected here by Jerry Thomas—America's most famous bartender—are dozens of cocktail recipes, from old standards to mixes invented by Thomas himself, including his trademark drink, The Blue Blazer. Guides for mixing drinks of all categories—including sours, fizzes, and highballs—are included along with instructions on using various bartending tools, from jiggers to ponies and beyond. With a glossary to help all bon vivants remember their demijohns from their drachms, this is a nostalgic and delicious homage to a drinking era that is gone but not forgotten.

the bartenders guide to cocktails mixed drinks: The Cocktail Companion Cheryl Charming, 2018-11-30 Drink your way through history, learn tips from the best bartenders, and become a cocktail connoisseur with this fantastic guide. The Cocktail Companion spans the cocktail's curious history from its roots in beer-swilling, 18th-century England through the illicit speakeasy culture of the United States Prohibition to the explosive, dynamic industry it is today. Learn about famous and classic cocktails from around the globe, how ice became one of the most important ingredients in mixed drink making, and how craft beers got so big, all with your own amazing drink?that you made yourself!?in hand. In The Cocktail Companion, well-known bartenders from across the United States offer up advice on everything, including using fresh-squeezed juices, finding artisanal bitters, and creating perfect cubes of ice that will help create intriguing, balanced cocktails. You'll want to take your newfound knowledge from this cocktail book everywhere! The Cocktail Companion is a compendium of all things cocktail. This bar book features: 25 must-know recipes for iconic drinks such as the Manhattan and the Martini Cultural anecdotes and often-told myths about drinks' origins Bar etiquette, terms, and tools to make even the newest drinker an expert in no time! If you liked The Drunken Botanist, The 12 Bottle Bar, or The Savoy Cocktail Book, you'll love The Cocktail Companion! "Cheryl has demystified the cocktail and made it . . . fun and approachable! She takes us on an entertaining journey into the world of libations and those who serve them; their histories, stories, and antidotes. In the end, we better understand how we have arrived where we have and leave a more educated and appreciative imbibers!" —Tony Abou-Ganim The Modern Mixologist

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 Steven Roennfeldt, 2022-11-15 Pour yourself the perfect drink-or make a round for your guests. Making drinks at home has never been easier. In this guide to the perennial favorites and forgotten classics, YouTube's favorite Aussie mixologist Steve the Bartender shows you how to craft cocktails with ease. Approachable and unpretentious instructions ensure that every drink is simple and delicious. - Guidance on building a home bar, from the essential spirits to mixing equipment and glassware - 125 curated drink recipes for every occasion, from Manhattans to Mai Tais. - Photographs of every recipe and integrated QR codes linking to videos of Steve preparing each drink.

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 Lauren Mote, James O. Fraioli, 2022-10-25 Transport your glass around the globe with more than 75 cocktail recipes from one of the world's premier bartenders. Grab your glass and let's go! For over 20 years, Lauren Mote has tended bars and traveled the world, often as one of the only women in a

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