

# Gin Cocktails

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*Gin Austen* - Colleen Mullaney 2019-04-02

It is a truth universally acknowledged that a person in possession of this good book must be in want of a drink--and every cocktail, from the Elinorage Blossom to the Fizzy Miss Lizzie, takes inspiration from one of Jane Austen's beloved novels. Including flips, punches, slings, and sours, these 50 recipes evoke the past but suit today's tastes. Brimming with quotes, photographs, and period design, this intoxicating volume is a must-have for devoted Janeites.

Recipes include Hot Barton Rum \* Just a Dashwood \* Cousin Collins \* Gin & Bennet \* Salt & Pemberley \* Bloody Elliot \* Catherine Wall Banger \* Hand in the Tilney \* Life's Not Fairfax \* Strike It Richmond \* Sussex on the Beach

**The Savoy Cocktail Book** - Harry Craddock 2018-10-17

Everything you ever need to know about choosing and mixing drinks is right here in this rare and highly collectible volume. Written by a legendary mixologist, it's the ultimate bartender's book, bursting with 750 recipes. Consisting mostly of cocktails, it comprises nonalcoholic drinks as well as sours, toddies, flips, egg nogs, slings, fizzes, coolers, rickeys, juleps, punches, and a myriad of other delectable refreshments. Extensive coverage of wines introduces the products of Bordeaux, Burgundy, and Champagne, as well as Rhine wines, port, and sherry. This special edition is richly illustrated with unique color images from the original 1930 publication — dozens of period drawings that imbue the book with a lively Jazz Age spirit. A splendid gift for bartenders and housewarming parties, it's also a fine and comprehensive addition to home bars and libraries.

**Batch Cocktails** - Maggie Hoffman 2019-03-19

A hip, accessible guide to batch cocktail-making for entertaining, with 65 recipes that can be made hours—or weeks!—ahead of time so that hosts and hostesses have one less thing to worry about as the doorbell rings. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY BUZZFEED As anyone who has hosted a dinner party knows, cocktail hour is the most fun part of the evening for guests—but the most stressful for whomever is in charge of keeping the drinks flowing. The solution, though, is simple: batch it! In this fun collection, Maggie Hoffman offers 65 delicious and creative cocktails that you don't have to stir or shake to order; rather, they are designed to stay fresh when made ahead and served out of a pitcher. Recipes such as Tongue in Cheek (gin, Meyer lemon, thyme, Cocchi Rosa), Friendly Fires (mezcal, chile vodka, watermelon, lime), Birds & Bees Punch (rum, cucumber, green tea, lemon), and even alcohol-free options are organized by flavor profile—herbal, boozy, bitter, fruity and tart, and so on—to make choosing and whipping up a perfect pitcher of cocktails a total breeze.

*Gin Made Me Do It: 60 Beautifully Botanical Cocktails* - Jassy Davis 2018-02-22

2016 was officially the “year of gin” in the UK, with sales topping £1 billion! The brilliantly botanical spirit is much more than tonic’s sidekick, it’s sophisticatedly sippable, and adds depth and flavour to any drink.

*Tequila Mockingbird* - Tim Federle 2013-04-23  
Features 65 drink recipes inspired by history's most loved novels.

*A Couple Cooks - Pretty Simple Cooking* - Sonja Overhiser 2018-02-06

Popular husband-and-wife bloggers and

podcasters (acouplecooks.com) offer 100 recipes with an emphasis on whole foods and getting into the kitchen together. The couple's non-diet approach features simple lifestyle changes to make healthy cooking sustainable, rather than a short-term fix. A love story at its finest, Alex and Sonja Overhiser first fell for each other--and then the kitchen. In a matter of months, the writer-photographer duo went from eating fast and frozen food to regularly cooking vegetarian meals from scratch. Together, the two unraveled a "pretty simple" approach to home cooking that kicks the diet in favor of long-term lifestyle changes. While cooking isn't always easy or quick, it can be pretty simple by finding love in the process. A Couple Cooks | Pretty Simple Cooking is an irresistible combination of spirited writing, nourishing recipes with a Mediterranean flair, and vibrant photography. Dubbed a "vegetarian cookbook for non-vegetarians", it's a beautiful book that's food for thought, at the same time providing real food recipes for eating around the table. The book features: 100 vegetarian recipes, with 75 vegan and 90 gluten-free options A full-color photograph for every recipe Recipes arranged from quickest to more time-consuming 10 life lessons for a sustainably healthy approach to cooking, artfully illustrated with a custom watercolor

**Cocktail Chemistry** - Nick Fisher 2022-05-17  
Enjoy clever, pop culture-inspired drinks with this collection of recipes from the beloved Cocktail Chemistry YouTube channel. Have you ever seen a delicious-looking drink on your favorite movie or TV show and wondered how to make it? Well, now you can, with this collection of recipes from the creator of the popular Cocktail Chemistry YouTube channel Nick Fisher. Featuring recipes to recreate the classic White Russian from The Big Lebowski, the iconic martini from the James Bond movies, to drinks featured in Mad Men, The Simpsons, It's Always Sunny in Philadelphia, Game of Thrones, The Office, Harry Potter, and more, Cocktail Chemistry will have you impressing your friends with your bartending skills in no time. In addition to recipes, Cocktail Chemistry includes everything you need to know to become a mixology expert, from how to make perfectly clear ice, delicious foams, and infusions, or how

to flame a citrus peel. A must-have for all aspiring home mixologists and pop-culture buffs, Cocktail Chemistry will ensure you never have a boring drink again.

**Straub's 250 Gin Cocktails** - Jacques Straub  
2016-07-13

This book will provide you with 250 recipes using Gin. It also includes exact instructions for preparing the cocktails. The author of these recipes was a wine steward of The Blackstone, Chicago, Formerly of The Pendennis Club, Louisville.

**The Essential Bar Book** - Jennifer Fiedler  
2014-10-14

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

**The Oxford Companion to Spirits and Cocktails** - Noah Rothbaum  
2021-10-14

Anthropologists and historians have confirmed the central role alcohol has played in nearly every society since the dawn of human civilization, but it is only recently that it has been the subject of serious scholarly inquiry. The Oxford Companion to Spirits and Cocktails is the first major reference work to cover the subject from a global perspective, and provides an authoritative, enlightening, and entertaining overview of this third branch of the alcohol family. It will stand alongside the bestselling Companions to Wine and Beer, presenting an in-depth exploration of the world of spirits and cocktails in a groundbreaking synthesis. The Companion covers drinks, processes, and techniques from 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. With entries ranging from Manhattan and mixology to sloe gin and stills, the Companion

combines coverage of the range of spirit-based drinks around the world with clear explanations of production processes, and the history and culture of their consumption. It is the ultimate guide to understanding what is in your glass. The Companion is lavishly illustrated throughout, and appendices include a timeline of spirits and distillation and a guide to mixing drinks.

*The Book of Gin* - Richard Barnett 2012-12-04  
"An absorbing popular history of one of history's most popular drinks" (Booklist). Gin has been a drink of kings infused with crushed pearls and rose petals, and a drink of the poor flavored with turpentine and sulfuric acid. Born in alchemists' stills and monastery kitchens, its earliest incarnations were juniper flavored medicines used to prevent plague, ease the pains of childbirth, even to treat a lack of courage. In *The Book of Gin*, Richard Barnett traces the life of this beguiling spirit, once believed to cause a "new kind of drunkenness." In the eighteenth century, gin-crazed debauchery (and class conflict) inspired Hogarth's satirical masterpieces "Gin Lane" and "Beer Street." In the nineteenth century, gin was drunk by Napoleonic War naval heroes, at lavish gin palaces, and by homesick colonials, who mixed it with their bitter anti-malarial tonics. In the early twentieth century, the illicit cocktail culture of Prohibition made gin—often dangerous bathtub gin—fashionable again. And today, with the growth of small-batch distilling, gin has once again made a comeback. Wide-ranging, impeccably researched, and packed with illuminating stories, *The Book of Gin* is lively and fascinating, an indispensable history of a complex and notorious drink. "The Book of Gin is full of history that will make you grin . . . An enchanting read." —Cooking by the Book

[Diffordsguide Cocktails](#) - Simon Difford  
2013-08-22

Includes 800 new recipes.

[The Periodic Table of Cocktails](#) - Emma Stokes  
2017-04-18

The Periodic Table of Cocktails is a fun, concise, and appealingly geeky new concept to cocktail appreciation. The foundation of the book is a periodic table organized by cocktail styles (Martinis and Up, Fruity/Tropical, Highballs/Muddles, Collinses/Fizzes, etc.) and by

predominant base alcohols across the chart's rows (vodka, gin, tequila, etc.). If you like one cocktail in the table, you should enjoy all the cocktails that surround it. The book also offers the background history and make-it-yourself recipe for each of the more than 100 "elements" or cocktails. The book will be published with a companion volume, *The Periodic Table of Wine*.  
**Savory Cocktails** - Greg Henry 2013-09-10  
Carefully designed, tweaked, and curated, the recipes in this book include devilish twists on classic cocktails, featured favorites from well-known bars, and the author's own concoctions. Perfect for people who appreciate the difference between aromatic and citrus bitters, this book offers a stylish, sophisticated approach to complex-flavored cocktails.

**Gin Made Me Do It: 60 Seriously Sparkling Cocktails** - Jassy Davis 2018-02-22

2016 was officially the "year of gin" in the UK, with sales topping £1 billion! The brilliantly botanical spirit is much more than tonic's sidekick, it's sophisticatedly sippable, and adds depth and flavour to any drink.

**Gin Cocktail Recipes** - James Perry 2021-05-04

*Gin Cocktail Recipes: Easy Classic Gin Cocktails You Can Make in Minutes* Gin is one of the most popular spirits around, therefore here are the best gin cocktails to make with whatever you've got in your cupboard. From classic gin cocktails like a Negroni, to our super fun Monkey Gland Cocktails, I've got you covered!

*Cheers! the Complete Cocktail Recipe Book* - Henry McCarthy 2020-07-21

*Cheers! The Complete Cocktail Recipe Book: Modern and Classic Cocktails for every Occasion*  
♦ incl. Gin, Whisky, Vodka and More ♦ We would like to present this book to you, to your greatest delight. If you want to throw a good party, you will be a success with our cocktails. We have carefully selected the best, the easiest and the most delicious cocktails for you. You will be surprised how easy and quick it is to prepare them. The occasions include every possible holiday: barbecue party in summer, Independence Day, the day of romance, the New Year day, or just an evening with friends, you name it. Just open the book, buy the ingredients stated and mix. It will take around 10 minutes on average. Some cocktails take longer but it is worth waiting. The ingredients are easily

accessible in a nearby store, so it will not be difficult to create all possible variations of cocktails. The book serves different tastes; either you prefer citrus notes, summer tastes or spicy ones. We promise, you will not be disappointed once you try our recipes. The uniqueness of the book is that it combines classics with modern recipes, you might even never hear about. Why not give it a try even if you are used to the old time favorites. Who knows, maybe you will discover something new for you. And what's more important, they all contain natural ingredients and high quality liquor which ensures safety of these cocktails. As with any alcohol drink, we warn you that moderation is also important while enjoying yourself at the parties. Enjoy your time with our cocktails!

*Gone with the Gin* - Tim Federle 2015-10-27  
Gone with the Gin is the go-to gift for film buffs, a terrific twist on movie nights, and the perfect cocktail book for silver screen aficionados everywhere. Featuring fifty delicious drinks like A Sidecar Named Desire, Whiskey Business, A Clockwork Orange Julius, and No Country for Old Fashioneds, recipes are paired with Federle's winking commentary on history's most quotable films. Also included is information on equipment, glassware, and spirits, a handful of drinking games, movie-themed snacks, and whimsical illustrations.

*Gin Tonica* - David T Smith 2017-07-11  
Aromatic, refreshing, delicious and a feast for the eyes, the generously-sized and creatively garnished "gin tonica" Spanish-style drink is taking the cocktail world by storm. Spaniards love their gin and tonics. In Spain, the bartender doesn't ask you what you want to drink, he asks you how you want your gin and tonic prepared. This simplest of drinks "just gin, tonic, ice and a garnish" is now considered the national drink of Spain. The trend started in the north of Spain, in Basque country, where you can walk into a bar and upon ordering you are presented with a cart teeming with gin and tonic options to create your very own bespoke drink. A beautiful cocktail with a variety of herb and flower garnishes, a Spanish-style gin and tonic or "gin tonica", is made with a premium gin and the best quality tonic water, combined with bitters and various herbs, spices, flowers, and

fruits that will complement the botanicals of a specific gin. It is served over ice in an oversized balloon glass "the idea being that the shape enables the drinker to enjoy all the lovely aromas their drink gives off. For a cocktail with only two ingredients, the flavor potential is staggering! Making a gin tonica is an intricate process, sometimes taking a barman as long as 15 minutes to deliver the ideal drink. The ice has to be dense so that it melts slowly, the glass might be spritzed with a fine layer of citrus oil, chilled to perfection, with the tonic poured in delicately. No detail is ignored, the wait is part of the experience, and the result is absolutely delicious. Attention to detail and respect for the classic is what truly elevates the Spanish gin tonica above all others. With more gin brands and styles of tonic available than ever before, and 40 inspired recipes here to try at home, there has never been a better time to discover the joy of the gin tonica "saludos!

*Sip* - Sipsmith 2019-10-01

Take cocktails back to basics with Sipsmith - just three ingredients, treated in the right way. Cocktails don't need to be complicated. Sipsmith presents Sip - 100 gin cocktails, each with no more than three ingredients. Enjoy fuss-free drinks, from summer sipping to winter warmers, time-honoured classics to new twists. Along the way, you will find expert mixing tips, drink history and stories worth reading over a martini or two. Delicious cocktails include: Dry Martini Negroni Gin Fizz Gin Basil Smash Watermelon Martini Hot Gin Twist Earl Grey Sour Gin Caipirinha Dark Fruit Bramble Gin Espresso Martini ... and many more.

**The Little Book of Gin Cocktails** - Pyramid 2022-07-07

Go beyond the Gin & Tonic with over 55 classic and contemporary gin cocktail recipes. Whether you love sweet drinks or sour ones, quick and casual cocktails or something more impressive, The Little Book of Gin can help you transform your favourite gin into something special. - Learn your way around making gin-based martinis, from the perfect Classic Martini to cap off a great evening to drinks that are perfect for kicking off a boozy brunch, like the Espresso Gin-tini and the Breakfast Martini (complete with toast to garnish!) - Master well-known staples like the Gin Rickey, the Negroni and the

Tom Collins and then take a walk on the wild side with contemporary twists on gin's biggest hits like the Mango Rickey, the Lychee Negroni, and the Camomile Collins. - Discover your new favourite gin-based drink along with tips and tricks for making it, right down to the type of glass it is traditionally served in (though we won't judge you if you get creative). Enjoy gin your way and delight the gin-lover in your life with this pocket-sized guide to gin recipes for every occasion.

*Gin Cocktails* - Hamlyn 2019-04-02

A gin-filled collection of classic and contemporary cocktails. The gin-lover's companion to everything gin and everything cocktail. There's nothing quite like a gin and tonic on a hot day. Or on a cold day. But then there's nothing like a Dry Martini either. Or a French 75. Or a Negroni. Or a Sloe Gin Sling. Here's a collection of classic and contemporary cocktail recipes that celebrate that favourite spirit of them all... GIN Cocktails are split into the following chapters: Light & Floral, Vibrant & Zesty, Intense & Sultry, Sharers and Punches and Sharers Classics

**Gin O'clock: A Year of Ginspiration** - Craft Gin Club 2020-05-28

In need of some gin-spiration? Look no further!

**The One-Bottle Cocktail** - Maggie Hoffman 2018-03-06

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

*The Little Black Book of Gin Cocktails* - Pyramid 2019-09-03

A pocket-sized collection of classic gin cocktails. There are hundreds and hundreds of different cocktails, but there are classics such as the Martini, Corpse Reviver, Tom Collins, Negroni and French 75 that have one luscious ingredient in common: gin. Here in *The Little Black Book of Gin Cocktails* you'll find a collection of all your favorite classic and contemporary gin cocktails.

**Gin Cocktails** - Stuart Walton 2017-09-05

This superb little book contains a selection of 50 gin recipes, from best-loved blends such as Gin Swizzle, Dry Martini and My Fair Lady to trendy new mixes such as Park Avenue, Arctic Summer and Lady Killer. The book's introduction outlines the history of gin and its new-found popularity amongst cocktail connoisseurs; then, there are guidelines on how to serve gin, the specialist equipment you will need and the best types of glasses to use. There are step-by-step instructions on the tricks of the trade, such as crushing ice, frosting glasses, making fruit twists, and steeping gin, as well as professional bartending tips. Each recipe explains the cocktail's history and suggests suitable garnishes. Whether you are planning a fabulous cocktail party or seeking to impress your dinner guests with a cheeky aperitif, this book will help you enjoy gin in a myriad of ways.

*The Official Downton Abbey Cocktail Book* - Downton Abbey 2019-09-17

Raise a glass to the elegant past with this collection of drinks recipes inspired by the beloved historical drama. Cocktails were introduced in the drawing rooms of Downton Abbey in the 1920s, when US prohibition inspired the popularity of American-style bars and bartenders in Britain. This well-curated selection of recipes is organized by the rooms in the Abbey in which the drinks were served, and spans everyday sips to party drinks plus hangover helpers and more. In addition to classic concoctions like a Mint Julep, Prince of Wales Punch, and Ginger Beer, this collection features character-specific variations such as Downton Heir, Turkish Attaché, The Valet, and The Chauffeur. The recipes reflect drinks concocted and served upstairs and down, as well as libations from village fairs, cocktail parties, and restaurant menus typical of the time. The

book also includes tips, historical trivia, and over forty color photographs featuring cocktails and cast members.

**The Essential Cocktail Book** - Editors of PUNCH 2017-09-05

An indispensable atlas of the best cocktail recipes—each fully photographed—for classic and modern drinks, whether shaken, stirred, up, or on the rocks. How do you create the perfect daiquiri? In what type of glass should you serve a whiskey sour? What exactly is an aperitif cocktail? A compendium for both home and professional bartenders, *The Essential Cocktail Book* answers all of these questions and more—through recipes, lore and techniques for 150 drinks, both modern and classic.

*Little Book of Gin Cocktails* - HAMLYN BOOKS 2000

A collection of more than 50 gin-based drinks which are quick to make. It features a selection of cocktails, ranging from the timeless "Dry Martini" to more exotic delights like the "Juliana Blue". There are variations and tips to help the novice as well as the accomplished cocktail maker, as well as anecdotes.

**Let the Fun Be Gin** - Ida Noe 2021-09-07

**Sipsmith: Sip** - Sipsmith 2019-09-05

Cocktails don't need to be complicated to taste delicious. Take cocktails back to basics with Sipsmith's uncompromisingly handcrafted gin. 100 gin cocktails, all with only three ingredients. Enjoy fuss-free drinks, from summer sipping to winter warmers, time-honoured classics to new twists. Along the way, you will find expert mixing tips, drink history and stories worth reading over a Martini or two. Delicious cocktails range from classics such as the Negroni and Martini to drinks for sipping at occasions, whether it's an Earl Grey Sour for a nightcap, or a new take such as a Gin Espresso Martini. Recipes include: Dry Martini Negroni Gin Fizz Gin Basil Smash Watermelon Martini Hot Gin Twist Earl Grey Sour Gin Caipirinha Dark Fruit Bramble Gin Espresso Martini ...and many more.

Behind the Bar: Gin - Alia Akkam 2022-11-10

Behind the Bar: Gin uncovers 50 gin cocktails from bars around the world, as well as anecdotes from the gin scene. In *Behind the Bar: Gin*, Alia Akkam gives a guided tour around bars

around the world and their gin cocktails. From the Enzoni Cobbler at the Gin Palace in Melbourne to a Southern riff on the Gin & Tonic at The Gin Joint in Charleston, there is a simple recipe for anyone wanting to whip up a cocktail at home in no time. Along with recipes, *Behind the Bar: Gin* explores stories surrounding the bars and their cocktails, as well as interesting gin-based nuggets of inspiration - from sloe gins, the Negroni Sbagliato, to guides on tonics and punches, there is a lot to discover! With its beautiful illustrations and accessible style of writing, this will appeal to the armchair traveller as much as the keen home bartender.

**Gin the Mood** - Dog n Bone Books 2021-04-30

With 50 gin-based cocktail recipes - from classics to contemporary twists - this is a must-have for anyone Gin the Mood for a good time.

Gin Cocktails - Bounty 2018-06-14

The gin-lover's companion to everything gin and everything cocktail. There's nothing quite like a gin and tonic on a hot day. Or on a cold day. But then there's nothing like a Dry Martini either. Or a French 75. Or a Negroni. Or a Sloe Gin Sling. Here's a collection of classic and contemporary cocktail recipes that celebrate that favourite spirit of them all... GIN Cocktails are split into the following chapters: Light & Floral Vibrant & Zesty Intense & Sultry Sharers and Punches and Sharers Classics

**The Little Black Book of Gin Cocktails** -

Octopus 2019-09-05

There are hundreds and hundreds of different cocktails, but there are classics such as the Martini, Corpse Reviver, Tom Collins, Negroni and French 75 that have one luscious ingredient in common: gin. Here in *The Little Black Book of Gin Cocktails* you'll find a collection of all your favourite classic and contemporary gin cocktails.

Gin-dulgence - Dog 'n' Bone Books 2022-09-13

With more flavours and brands of gin on offer than ever before, it's no wonder that this spirit is so treasured and beloved by many. Perfect for a post-work tippie, a cooling drink on a hot afternoon, or the perfect treat for a weekend get-together, the possibilities that gin provides are endless. It's always a good time for a gin cocktail! Whether you prefer sensational spins on the classic G&T, a Dry Martini, or a wonderfully fizzy Gin Rickey, this book provides recipes for all the best ways to create exciting

gin-based drinks. Let the fun be-gin!

**Cocktails for Book Lovers** - Tessa Smith

McGovern 2014-07-01

The perfect pairing for anyone with a literary thirst! From Jane Austen's little-known fondness for wine to Hemingway's beloved mojitos, literature and libations go hand in hand.

Cocktails for Book Lovers blends these in a delectable book that will delight both readers and cocktail enthusiasts alike. This irresistible collection features 50 original and classic cocktail recipes based on works of famous authors and popular drinks of their eras, including Orange Champagne Punch, Salted Caramel and Bourbon Milkshakes, and even Zombie Cola. So dip in, pick your favorite author or book, and take a sip—or start at the beginning and work your way through. Cheers! Cocktails inspired by your favorite authors: • Charlotte Bronte • Dani Shapiro • Dorothy Parker • Ernest Hemingway • F. Scott Fitzgerald • Flannery O'Connor • Jhumpa Lahiri • Junot Diaz • Virginia Woolf • Wally Lamb • And 40 more!

**Drinking French** - David Lebovitz 2020-03-03

TALES OF THE COCKTAIL SPIRITED AWARD®

WINNER • IACP AWARD FINALIST • The New

York Times bestselling author of My Paris

Kitchen serves up more than 160 recipes for trendy cocktails, quintessential apéritifs, café favorites, complementary snacks, and more.

Bestselling cookbook author, memoirist, and popular blogger David Lebovitz delves into the drinking culture of France in *Drinking French*. This beautifully photographed collection features 160 recipes for everything from coffee, hot chocolate, and tea to Kir and regional apéritifs, classic and modern cocktails from the hottest Paris bars, and creative infusions using fresh fruit and French liqueurs. And because the French can't imagine drinking without having something to eat alongside, David includes crispy, salty snacks to serve with your concoctions. Each recipe is accompanied by David's witty and informative stories about the ins and outs of life in France, as well as photographs taken on location in Paris and beyond. Whether you have a trip to France booked and want to know what and where to drink, or just want to infuse your next get-together with a little French flair, this rich and revealing guide will make you the toast of the

town.

**Death & Co** - David Kaplan 2014-10-07

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.

**Aged Gin Cocktails** - Aaron J Knoll 2019-11

Since 2010, gin aged in barrels, has gone from a tasting room curiosity to a global phenomenon. There are now nearly 200 aged gins available worldwide. But what do you do with aged gin once you get it home? *AGED GIN COCKTAILS* is the first cocktail book dedicated to this new and emerging category of gin. It features cocktails found in old cocktail books that once used aged gins, classics that work well with aged gin- and of course new cocktails designed specifically for aged gin. These recipes all include a recommendation as to whether you use "New Barrel aged gin," "Wine Barrel aged gin," or "Whiskey barrel aged gin." No matter what you call it- aged gin, yellow gin, barreled gin, barrel

rested gin, matured gin- AGED GIN COCKTAILS

features 25 cocktails to inspire you to find new ways to use gin's newest style.