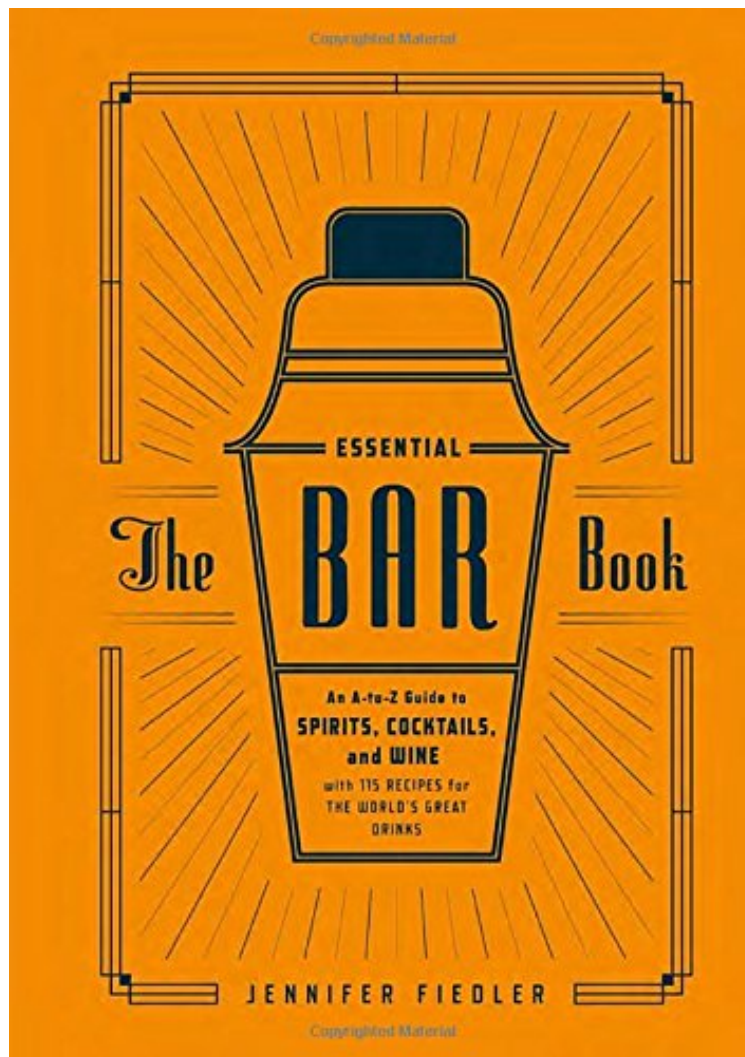


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The Essential Bar Book: An A-to-Z Guide to Spirits, Cocktails, and Wine, with 115 Recipes for the World's Great Drinks

Jennifer Fiedler

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2 of 2 people found the following review helpful. A great way to deepen your knowledge of cocktailsBy JorjMy husband and I recently took a cocktail class and this book was a perfect way to take our class experience to the next

level. We love the detail in this book and the A-to-Z format is intuitive and easy to navigate. We have already made a few fun new-to-us drinks from this (the Old Pal is new favorite -- rye+dry vermouth+campari) and learned a lot about cocktail ingredients. Love the fun waterproof cover. 1 of 1 people found the following review helpful. Nice! By T. Kay Bought as a gift. I'm very impressed with the quality and style. I read lots of reviews before ultimately deciding to go with this book. One big thing was that the recipes in this book are alphabetized, where in some other books they aren't (which isn't very handy if you want to use the book as a reference!). I'm happy with my choice and I hope the giftee will be, as well. 0 of 0 people found the following review helpful. I love this book By James Mason I love this book. It's compact, attractive, and full of great drinks. It also has a lot of recipes that you would not expect to find in a book like this. I would highly recommend this as a gift or even as just a coffee table book to look through.

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.

About the Author A contributing editor to Wine Spectator, JENNIFER FIEDLER writes WineSpectator.com's biweekly food and wine pairing column "8 \$20" and covers wine collecting, auctions, QAs, and design for the magazine. She was a co-author of Brooklyn Beer Shop's Beer Making Book, and has a degree in English from Yale University and a Grande Diplome from the French Culinary Institute in New York City. Excerpt. Reprinted by permission. All rights reserved.

HOW TO USE THIS BOOK That cocktail renaissance has unleashed a tide of products on the market, both new and revived, is a good thing for discerning drinkers. But the ever-expanding mass of terms, classifications and specialized processes can be dizzying to even the most experienced among us. This book is designed to help make sense of today's liquor shelves and bar menus, defining everything that savvy imbibers should need to know now. With an emphasis on the historical origins of ingredients, the definitions provided here in an A-to-Z format tackle everything from alcohol types to specialized liqueurs, equipment to instructions. Curious about that bottle of Old Tom Gin you found at your local market? Find the definition under O, then learn about how it compares to London dry gin by reading the Gin entry. Also included are recipes for 115 essential cocktails, the blocks on which contemporary bar programs are built. Whether you're looking to order confidently at the bar or build out your liquor shelf at home, the terms and recipes provided here should give you everything you need to fluently speak

bartender.-----Amaretto Sour For many people, the name of this drink conjures up bottled cocktail mixers and university bar crowds of a certain variety. Portland bartender Jeffrey Morgenthaler's higher-proof but feathery-light egg white version makes for a sophisticated take on the standard recipe. His version relies on a backbone of strong bourbon, an unusual addition that rounds out the fruit of a high-quality amaretto, a liqueur made from almonds and apricot pits. Egg white blends and buoys the stronger ingredients, creating a more sophisticated cocktail than most of the Amaretto Sours to come before it. Serves 1 1 ounce amaretto (preferably Lazzaroni) ounce bourbon, cask proof (Bookers is a good bet) 1 ounce lemon juice 1 teaspoon simple syrup, rich (2:1, sugar:water) ounce egg white Garnish: lemon peel and a brandied cherry Glassware: rocks Add all ingredients to a cocktail shaker and dry shake. Add ice and shake well. Strain over ice into a rocks glass. Garnish with a lemon peel and a brandied cherry.