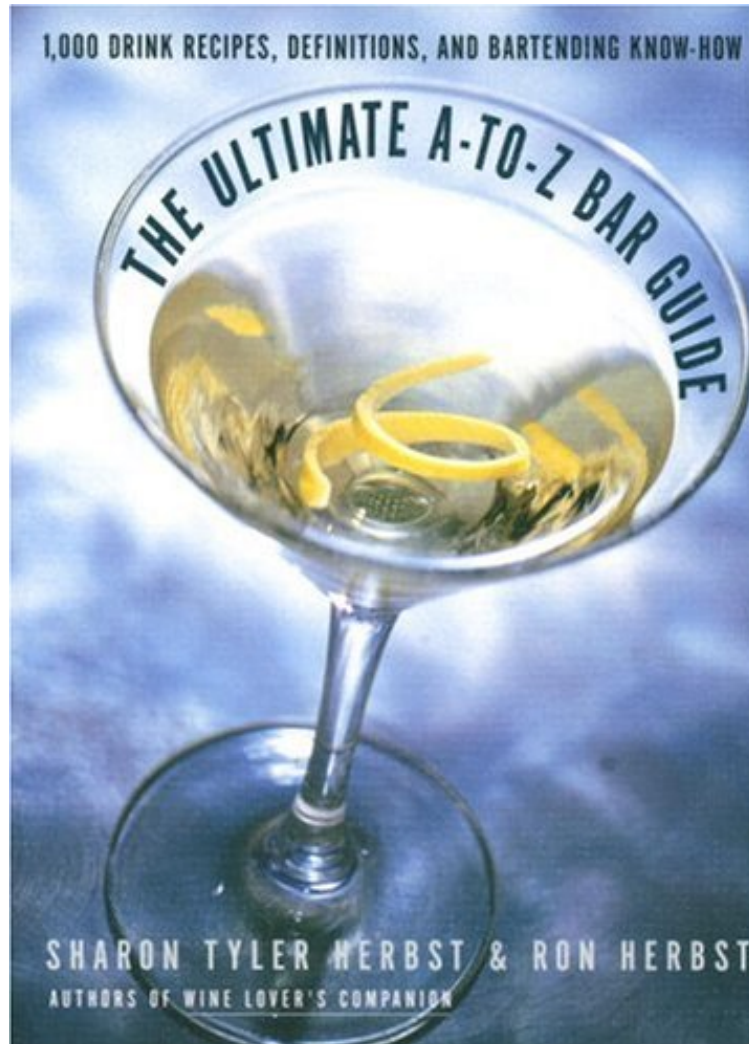


## The Ultimate A-to-Z Bar Guide

Sharon Tyler Herbst

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**Sharon Tyler Herbst : The Ultimate A-to-Z Bar Guide** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Ultimate A-to-Z Bar Guide:

46 of 47 people found the following review helpful. Good layout, accurate, fun to readBy A CustomerI bought 4 drink books over the holidays, because it seemed each had its strong points (Mr. Boston, Poister's New American Bartender's Guide, another one, and this one). This one I read the most by far. As far as this book goes, it is well-laid out, and entertaining just to flip through and read. Every other page has some kind of interesting drink-related quote or joke on it. The overall manner of this book is very friendly and informative, as opposed to certain other drink books. The type is large enough to read comfortably and the book is printed on high quality paper. An excellent choice if you're just buying one book. Has recipes for pretty much all the standard drinks you can think of. Doesn't have the

number of different/crazy drinks like Poister's "New American...", but I find this book less snooty and more fun. Buy that one if you want more unusual drink variety. Mr. Boston is nice because it's hardbound thorough as well, but they shamelessly self-promote their own liquor and liquor products, which annoys me. Buy this book if you're only going to buy one drink book, you probably won't be disappointed. 0 of 0 people found the following review helpful. A Must Have for the Aspiring Bartender! By Annette Nice little book! Has a bit of everything in it, and is very well organized. 0 of 0 people found the following review helpful. 30 years of training staff. this is the only book By Geoffrey Williams been in the biz for 30 years. this is the only book I recommend to aspiring bartenders. also find foodlovers companion and winelovers companion. skip school. read these.

What's a Dirty Martini? How do you pronounce Cuarenta Y Tres? Which glass do you use for a Stinger? How did the Margarita get its name? Answers to these questions and thousands more can be found in *The Ultimate A-to-Z Bar Guide*, a one-stop, user-friendly cocktail guide featuring more than 1,000 drink recipes and 600 definitions for cocktail-related terms. *The Ultimate A-to-Z Bar Guide* offers a unique blend of features, including: Definitions of over 600 cocktail- and drink-related terms, including liqueurs, types of drinks, cocktail jargon, and the etymology of drinks like the Martini and the Fuzzy Navel, all organized in an easy-to-use A-to-Z format with sound-out phonetics. Drink recipes for more than 1,000 cocktails for every season and occasion. Each recipe is complete with a graphic showing the appropriate glass to use. Ideas on how to make sure guests have a great time while encouraging responsible drinking. Tips on everything from stocking a home bar to choosing the right glassware, plus loads of professional bartending tricks and shortcuts for creating the perfect cocktail. Humor through anecdotes, toasts, and quotes from the famous and infamous. Four indexes that make finding the listing you want a snap! Accessible, fun, hip, and written in the Herbsts' inimitable style, *The Ultimate A-to-Z Bar Guide* deserves a place at every home and professional bar.

From the Inside Flap What's a Dirty Martini? How do you pronounce Cuarenta Y Tres? Which glass do you use for a Stinger? How did the Margarita get its name? Answers to these questions and thousands more can be found in *The Ultimate A-to-Z Bar Guide*, a one-stop, user-friendly cocktail guide featuring more than 1,000 drink recipes and 600 definitions for cocktail-related terms. *The Ultimate A-to-Z Bar Guide* offers a unique blend of features, including: Definitions of over 600 cocktail- and drink-related terms, including liqueurs, types of drinks, cocktail jargon, and the etymology of drinks like the Martini and the Fuzzy Navel, all organized in an easy-to-use A-to-Z format with sound-out phonetics. Drink recipes for more than 1,000 cocktails for every season and occasion. Each recipe is complete with a graphic showing the appropriate glass to use. Ideas on how to make sure guests have a great time while encouraging responsible drinking. Tips on everything from stocking a home bar to choosing the right glassware, plus loads of professional bartending tricks and shortcuts for creating the perfect cocktail. Humor through anecdotes, toasts, and quotes from the famous and infamous. Four indexes that make finding the listing you want a snap! Accessible, fun, hip, and written in the Herbsts' inimitable style, *The Ultimate A-to-Z Bar Guide* deserves a place at every home and professional bar. About the Author Sharon Tyler Herbst and Ron Herbst are the authors of the bestselling *Wine Lover's Companion*. Sharon is the award-winning author of twelve books on food and wine, and the foremost writer of culinary reference books, including the bestselling *Food Lover's Companion* and *Food Lover's Tiptionary*. Excerpt. Reprinted by permission. All rights reserved. *The New Cocktail Culture* The trouble with the world is that everybody in it is three drinks behind.--HUMPHREY BOGART, AMERICAN ACTOR AND COCKTAIL LOVER Famed British satirist Samuel Butler once said, "The human intellect owes its superiority over that of the lower animals in great measure to the stimulus which alcohol has given to imagination." Of course these words were penned in the seventeenth century, which only goes to show that what goes around comes around ...or everything old is new again. Yes, cocktails are definitely back in a major way. But with a twist, as a new generation passionately embraces the retro cocktail heyday of the 1940s and '50s and mixes it with twenty-first-century flair to create a hip new cocktail culture that's sexy, inventive, and exciting, with a generous jolt of attitude. With *The Ultimate A-to-Z Bar Guide* as your "cocktail connection," you'll be right in the swing of things. We've compiled what we hope is an intoxicating blend of drink recipes and terms in an easy-to-use A-to-Z format, complete with liberal dashes of humor through jokes and quotes from the famous and infamous. And we've topped it all off with an ample spritz of cocktail techniques, tips, history, etymology, and phonetic pronunciations. So, you ask, just what's in this tasty little tome? First of all, there are over 1,000 drink recipes--more than most people will need in a lifetime. You'll find everything from timeless classics like the Martini, Manhattan, and Mint Julep, to newer raves like Sex on the Beach, Liquid Cocaine, and Kamikaze. There are short drinks, tall drinks, even super-small drinks--hot, cold, flaming, frosty, creamy, boozy, and booze-free cocktails for any and every occasion. But recipes aren't all you'll find in *The Ultimate A-to-Z Bar Guide*. There are 600 definitions for cocktail- and drink-related terms for liquors, liqueurs, mixers, wine, and beer, as well as bartender lingo and general cocktail phraseology. Good hosting starts with the basics, and this book is brimming with everything you'll need to prepare drinks that will establish your reputation as an accomplished barsmith. You'll learn dozens of insider's tricks of the cocktail trade including: How to choose the right glassware; what bar tools (from citrus strippers to cocktail shakers) can make life easier; how to stock a home bar with everything from spirits to mixers to garnishes;

drink-mixing techniques, from stirring to shaking (and, no, you can't "bruise" gin or any other liquid); how to create fruit garnishes and make decorative punch-bowl ice rings and flavored ice cubes; how to make flaming and layered drinks; tips on opening champagne and wine bottles; and much, much more. And because the measure of a good drink is exact measurements, you'll find accurate equivalents for everything from a dash to a gallon--no vague "1 part this, to 2 parts that" in this book. You'll also find equivalents for nonalcoholic ingredients (such as the amount of juice in a lemon), plus a chart on common sizes of wine and spirit bottles. Speaking of wine, there's also plenty of information for wine and beer lovers, from styles and brands to how to store, pour, and serve both libations. But there's more, including step-by-step guidelines for how to order wine in a restaurant, plus a section on the art of toasting, complete with dozens of toasts for almost any occasion. There's also an important segment on responsible drinking. And if you tend to overindulge, there's information on how to avoid a hangover as well as charts on blood alcohol levels and current state laws on blood alcohol limits for driving while intoxicated. And for those who just have to know, there are calorie counts for beers, wines, liquors, liqueurs, and mixers. Last but not least, we've created four indexes (more than any other book of this kind) to enable you to find just the drink you want. One thing that became abundantly clear while writing this book is that there are absolutely no absolutes in making drinks. While some declare the perfect Martini is stirred, not shaken, others insist it be shaken, not stirred. But that's part of what makes the cocktail culture infinitely intriguing and so much fun. Bottom line? It doesn't take special talent to create most drinks--anyone can do it with a little know-how. And you'll find a lot of know-how in this comprehensive, user-friendly bar companion. So, relax, have fun, and enjoy being the hit of the party, not only because you're mixing the drinks, but because you're doing it with confidence and flair. Cheers! As a cure for the cold, take your toddy to bed, put one bowler hat at the foot, and drink until you see two.--SIR ROBERT BRUCE LOCKHART, BRITISH WRITER, DIPLOMAT

Hudson Bay 1 oz. (2 Tbsp.) gin 1/2 oz. (1 Tbsp.) cherry brandy 1/2 oz. (1 Tbsp.) fresh orange juice 1 1/2 tsp. 151-proof rum 1 tsp. fresh lime juice 1 lime slice Shake liquid ingredients with ice. Strain into chilled glass; garnish with lime slice.

Hula-Hula 1 1/2 oz. (3 Tbsp.) gin 3/4 oz. (1 1/2 Tbsp.) fresh orange juice 1/2 tsp. powdered sugar or 1 1/2 tsp. Triple Sec Shake ingredients with ice; strain into chilled glass.

Hunter's Cocktail 1 1/2 oz. (3 Tbsp.) rye whiskey 1/2 oz. (1 Tbsp.) cherry brandy maraschino cherry Pour liquid ingredients into chilled glass filled with ice cubes; stir well. Garnish with cherry.

Huntress Cocktail 1 oz. (2 Tbsp.) bourbon 1 oz. (2 Tbsp.) cherry liqueur 3/4 oz. (1 1/2 Tbsp.) half 1/2 tsp. Triple Sec Shake ingredients with ice; strain into chilled glass.

Huntsman 1 1/2 oz. (3 Tbsp.) vodka 1/2 oz. (1 Tbsp.) dark rum 1/2 oz. (1 Tbsp.) fresh lime juice 1/2 tsp. powdered sugar Shake ingredients with ice; strain into chilled glass.

Hurricane Pat O'Brien's famous French Quarter bar in New Orleans gave birth to this libation, which became so popular that a special glass was created to contain it. 1 oz. (2 Tbsp.) light rum 1 oz. (2 Tbsp.) dark rum 1/2 oz. (1 Tbsp.) passion-fruit juice 1/2 oz. (1 Tbsp.) fresh lime juice Shake ingredients with cracked ice; strain into chilled cocktail glass or into a hurricane glass over ice.--Variation: Add 1 oz. (2 Tbsp.) unsweetened pineapple juice. Hurricane glass see Glassware, page 8 ice, general see Ingredients (Ice Tips), page 16 ice beer see BEER ice crusher see Bar Equipment, page 6; Ingredients (Ice Tips), page 16

Ideal 1 1/2 oz. (3 Tbsp.) gin 1 oz. (2 Tbsp.) dry vermouth 1 tsp. unsweetened grapefruit juice 4 dashes (about 1/4 tsp.) maraschino liqueur maraschino cherry Shake liquid ingredients with ice. Strain into chilled glass; garnish with cherry.

Imperial Cocktail 1 1/2 oz. (3 Tbsp.) gin 1 1/2 oz. (3 Tbsp.) dry vermouth 1/2 tsp. maraschino liqueur 2 dashes (about 1/8 tsp.) Angostura bitters maraschino cherry Stir liquid ingredients with ice. Strain into chilled glass; garnish with cherry.

Imperial Fizz 1 1/2 oz. (3 Tbsp.) bourbon or rye 1/2 oz. (1 Tbsp.) light rum 3/4 oz. (1 1/2 Tbsp.) fresh lemon juice 1 tsp. powdered sugar cold club soda Shake all ingredients except club soda with ice. Strain into chilled glass filled with ice cubes; top with soda.

Imperial stout see STOUT

Inca 1 oz. (2 Tbsp.) gin 1 oz. (2 Tbsp.) dry vermouth 1 oz. (2 Tbsp.) sweet vermouth 1 oz. (2 Tbsp.) dry sherry 1 dash (about 1/16 tsp.) Angostura bitters 1 dash (about 1/16 tsp.) orgeat syrup Stir ingredients with ice; strain into chilled glass.

Alcohol is the anesthesia by which we endure the operation of life.--GEORGE BERNARD SHAW, IRISH ESSAYIST, DRAMATIST

Income Tax Cocktail 1 1/2 oz. (3 Tbsp.) gin 1/2 oz. (1 Tbsp.) fresh orange juice 2 tsp. dry vermouth 2 tsp. sweet vermouth 2 dashes (about 1/8 tsp.) Angostura bitters Shake ingredients with ice; strain into chilled glass.

Independence Swizzle See also SWIZZLE; SWIZZLE STICK. 1 tsp. honey 3/4 oz. (1 1/2 Tbsp.) fresh lime juice 2 oz. (1/4 cup) dark rum 2 to 4 dashes (about 1/8 to 1/4 tsp.) Angostura bitters lime slice Combine honey and about 1/2 tablespoon of the lime juice in chilled glass, stirring until honey dissolves. Add remaining lime juice, rum, and bitters; fill with crushed ice. Rub a swizzle stick rapidly back and forth between your palms (or stir rapidly with a long-handled spoon) until ingredients are mixed. Garnish with lime slice.

India ale see ALE

Indian River 1 1/2 oz. (3 Tbsp.) blended whiskey 1/2 oz. (1 Tbsp.) unsweetened grapefruit juice 1 tsp. sweet vermouth 1 tsp. raspberry liqueur Shake ingredients with cracked ice; strain into chilled glass.

inebriant [in-EE-bree-uhnt] n. An intoxicant; inebrian...