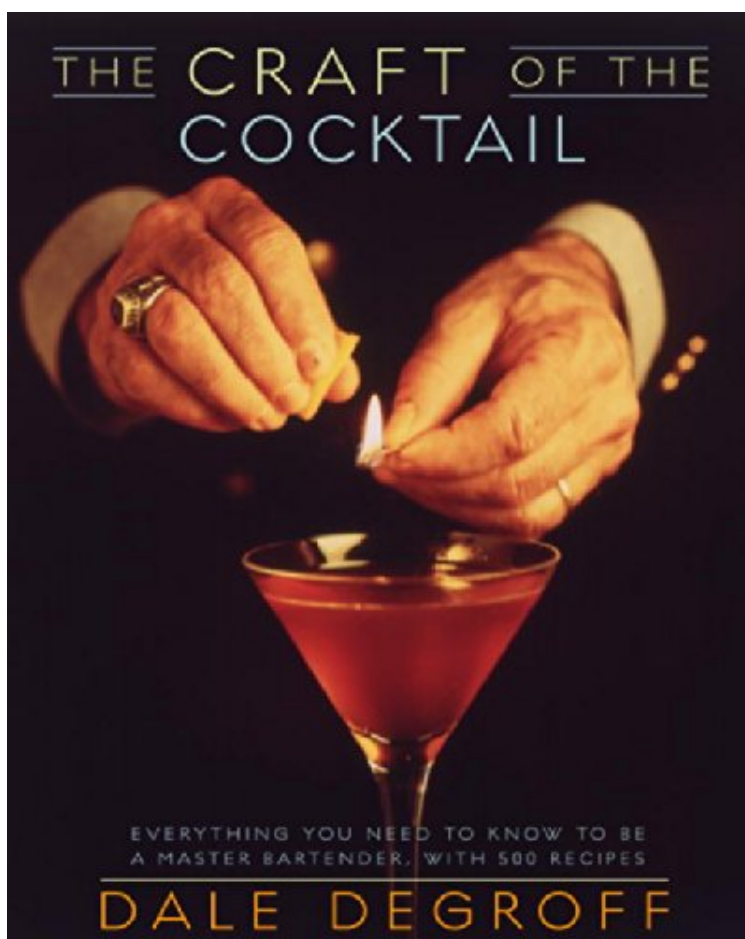


[E-BOOK] The Craft of the Cocktail: Everything You Need to Know to Be a Master Bartender, with 500 Recipes

The Craft of the Cocktail: Everything You Need to Know to Be a Master Bartender, with 500 Recipes

Dale DeGroff

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Dale DeGroff : The Craft of the Cocktail: Everything You Need to Know to Be a Master Bartender, with 500 Recipes before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Craft of the Cocktail: Everything You Need to Know to Be a Master Bartender, with 500 Recipes:

0 of 0 people found the following review helpful. this one is superior because it dives deeply into every standard ingredient By Thomas E. Ruddick Picked this up after I saw the author on an early Anthony Bourdain "A Cook's Tour" episode where he made a classic Martini. I own several books about mixology already, this one is superior because it dives deeply into every standard ingredient. Need a proper introduction to different whiskeys or tequilas? This is your go-to. Also contains some lively stories and a good set of recipes for all the classic cocktails. 0 of 0 people found the following review helpful. ... this book for about 5 days now and I love it. I have tried three drink recipes By Benjamin

M.I have had this book for about 5 days now and I love it. I have tried three drink recipes, Apple Jack Cocktail, Absolutely Bananas (which I did tweak a little), and our current favorite - Anejo Highball with ginger beer. As you can see we are still in the "A"s. I highly recommend this book as Degroff first covers the alcohols and secondly the tools and preparations and finally his recipes with their history and source. Other books that I can recommend from my current library are "Vintage Spirits and Forgotten Cocktails" by Ted Haigh and "The Bartender's Black Book" by Stephen Kittredge Cunningham. 0 of 0 people found the following review helpful. Great book--the only one you'll need! By David S This book Mr Boston are great books! I like this one because it shows how to stock a bar, from product to glassware. If you just need one book, this would be my choice.

The first real cookbook for cocktails, featuring 500 recipes from the world's premier mixologist, Dale DeGroff. Covering the entire breadth of this rich subject, *The Craft of the Cocktail* provides much more than merely the same old recipes: it delves into history, personalities, and anecdotes; it shows you how to set up a bar, master important techniques, and use tools correctly; and it delivers unique concoctions, many featuring DeGroff's signature use of fresh juices, as well as all the classics. It begins with the history of spirits, how they're made (but without too much boring science), the development of the mixed drink, and the culture it created, all drawn from DeGroff's vast library of vintage cocktail books. Then on to stocking the essential bar, choosing the right tools and ingredients, and mastering key techniques--the same information that DeGroff shares with the bartenders he trains in seminars and through his videos. And then the meat of the matter: 500 recipes, including everything from tried-and-true classics to of-the-moment originals. Throughout are rich stories, vintage recipes, fast facts, and other entertaining asides. Beautiful color photographs and a striking design round out the cookbook approach to this subject, highlighting the difference between an under-the-bar handbook and a stylish, full-blown treatment. *The Craft of the Cocktail* is that treatment, destined to become the bible of the bar.

From Booklist The cocktail goes in and out of fashion, and home bartenders need to replace their mixology recipes regularly to account for newly invented cocktails and rediscovered old ones. *The Craft of the Cocktail*, by Dale DeGroff, surpasses ordinary bar guides by not only providing directions for nearly every imaginable mixed drink but also serving as a trove of cocktail lore. After presenting a brief history of the bartender's art, DeGroff gives a history of each of the major liquors. He discusses drink-mixing techniques, including a thoughtful, dispassionate resolution of bartending's enduring dispute: shaking versus stirring. The inventory of mixed drinks is suitably comprehensive, and a concluding glossary aids readers with definitions of otherwise unfamiliar terminology. Mark Knoblauch Copyright American Library Association. All rights reserved From the Inside Flap Cocktails are bigger than ever, and this is the first real cookbook for them, covering the entire breadth of this rich subject. *The Craft of the Cocktail* provides much more than merely the same old recipes: it delves into history, personalities, and anecdotes; it shows you how to set up a bar, master important techniques, and use tools correctly; and it delivers unique concoctions, many featuring Dale DeGroff's signature use of fresh juices, as well as all the classics. Debonair, a great raconteur, and an unparalleled authority, Dale DeGroff is the epitome of Perfect Bartender, universally acknowledged as the world's premier mixologist. From *Entertainment Weekly* and *USA Today* to the Culinary Institute of America and the nation's best restaurants, whenever anybody wants information or training on the bar, they turn to Dale for recipes, for history, for anecdotes, for fun--for cocktail-party conversation as well as for cocktails. That's what *The Craft of the Cocktail* is--the full party, conversation and all. It begins with the history of spirits, how they're made (but without too much boring science), the development of the mixed drink, and the culture it created, all drawn from Dale's vast library of vintage cocktail books. Then on to stocking the essential bar, choosing the right tools and ingredients, mastering key techniques--hints worthy of a pro, the same information that Dale shares with the bartenders he trains in seminars and through his videos. And then the meat of the matter: 500 recipes, including everything from tried-and-true classics to of-the-moment originals. Throughout are rich stories, vintage recipes, fast facts, and other entertaining asides. Beautiful color photographs and a striking design round out the cookbook approach to this subject, highlighting the difference between an under-the-bar handbook and a stylish, full-blown treatment. *The Craft of the Cocktail* is that treatment, destined to become the bible of the bar. About the Author DALE DeGROFF has been called the Billy Graham of the holy spirits by the *London Tribune* and a master by Martha Stewart, and is widely acknowledged to be the preeminent mixologist in the world. He's been featured in dozens of magazines and newspapers, including *The New York Times*, *The New Yorker*, *GQ*, *Entertainment Weekly*, *Penthouse*, *Food Wine*, and *Forbes*; his television appearances include *Martha Stewart Living* and *Today*. For twelve years, Dale ran the bar at New York City's Rainbow Room and now serves as a consultant for such top restaurants as Balthazar. He has taught at the Culinary Institute of America (and stars in their bartending video) and the Institute for Culinary Education, among other venues. Dale grew up in Westerly, Rhode Island, and now lives on Long Island. Visit Dale DeGroff at www.kingcocktail.com.