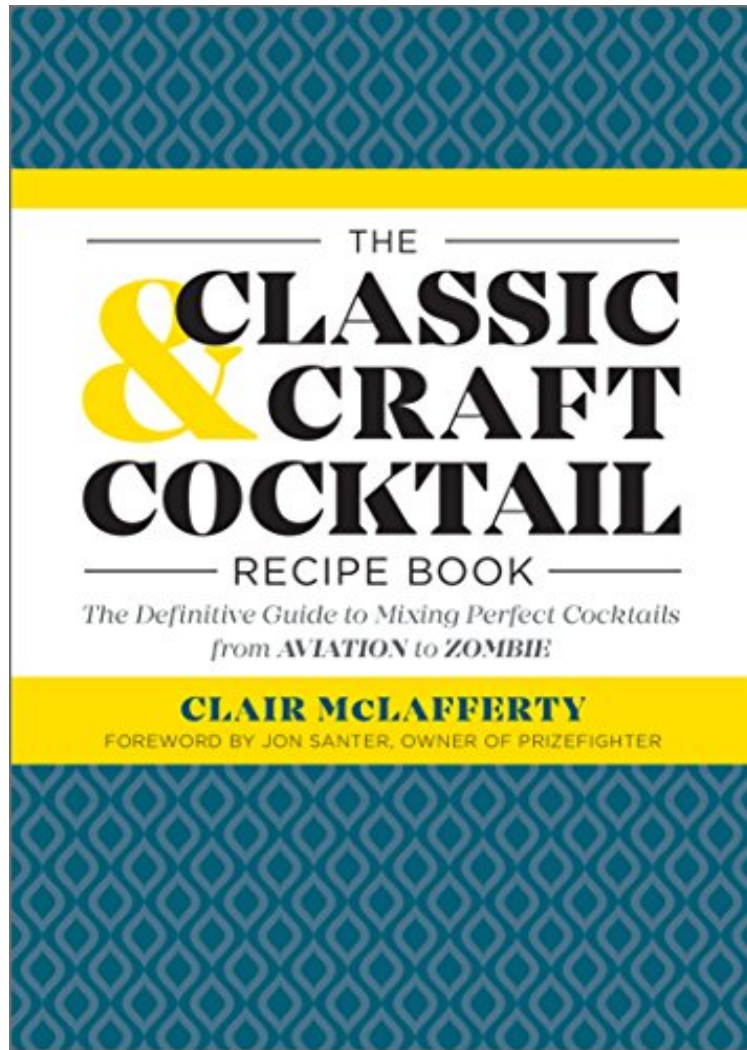


(Download free ebook) The Classic Craft Cocktail Recipe Book: The Definitive Guide to Mixing Perfect Cocktails from Aviation to Zombie

The Classic Craft Cocktail Recipe Book: The Definitive Guide to Mixing Perfect Cocktails from Aviation to Zombie

Clair McLafferty

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Clair McLafferty : The Classic Craft Cocktail Recipe Book: The Definitive Guide to Mixing Perfect Cocktails from Aviation to Zombie before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Classic Craft Cocktail Recipe Book: The Definitive Guide to Mixing Perfect Cocktails from Aviation to Zombie:

1 of 1 people found the following review helpful. Amazing and detailed craft cocktail book By Customer Amazing cocktail book! Not only does Clair explain how to make a specific drink she goes into details about what types of

liquors are used and suggestions to purchase the correct ones. None of the recipes are too complicated and all can be made in just a few minutes. So far every single drink I've made have come out simply amazing. I recommend this to all beginners in the art of drink making but would also suggest it to even the most experienced. 0 of 0 people found the following review helpful. Good book. By Kindle Customer Good book. 0 of 0 people found the following review helpful. I love how she includes recipes for common ingredients as well ... By Customer Clair does a phenomenal job of explaining the art of craft cocktails in a simple way. I love how she includes recipes for common ingredients as well as cocktail basics. I've been very impressed with the recipes I've tried and look forward to making more!

This is a great book for professionals and amateurs alike who want to explore the world of craft cocktails and grow their mixology knowledge. ?Doug Dalton, Co-Owner of Futurebars Inc. (Bourbon Branch, Swig, Local Edition, and Rickhouse in San Francisco, CA) Whether yoursquo;re hosting friends or unwinding after the workday, making gratifying, high-quality cocktails at home is a skill worth having. And like any good skill, it requires expert, up-to-date guidance. Clair McLafferty has been on both sides of the bar. Shersquo;s studied the art of cocktail making. Shersquo;s made the drinks herself. And after writing about everything from the science of aging whiskey to common behind-the-bar injuries, she knows how useful a solid cocktail recipe book can truly be. Today, Clairrsquo;s on a mission to make craft cocktails accessible to everyone—and with The Classic Craft Cocktail Recipe Book, shersquo;s doing exactly that. The Classic Craft Cocktail Recipe Book is the only complete, up-to-date resource for making classic cocktails and cutting-edge innovations with your own two hands. BARTENDING 101—Professional techniques, brand spankinrsquo; new barware, and modern cocktail gadgets help you create bar-quality cocktails at home THEN NOW—Updated selection of 400 recipes with official serving instructions and inspired serving notes that have gained popularity over the past decade BOWTIE SPECIALS—Guest mixologists contribute their signature recipes Cocktails have grown up. With The Classic Craft Cocktail Recipe Book, your bar skills will grow up, too.

ldquo;Clair McLafferty has finally written the book I wanted to find when I moved to San Francisco intent on getting a job as a bartender, despite never having actually bartended. The Classic Craft Cocktail Recipe Book, does the Herculean job of explaining the basics in plain language while filtering out the superfluous and irrelevant.rdquo; ? Jon Santer, Owner of Prizefighter Bar (Emeryville, CA), voted one of Playboy Magazine's best classic bars of 2012 and one of the best bars of 2015 by Esquire Magazine "A solid, comprehensive guide touching on every corner of the cocktail world. An approachable book for novice bartenders but thorough enough to satisfy seasoned professionals. Get ready to pick up some great tips!" ?Elana Lepkowski, stirandstrain.com "This is a great book for professionals and amateurs alike who want to explore the world of craft cocktails and grow their mixology knowledge." ?Doug Dalton, Co-Owner of Futurebars Inc. (Bourbon Branch, Swig, Local Edition, and Rickhouse in San Francisco, CA) ldquo;The Classic Craft Cocktail Recipe Book is a must-read for home bartenders and aspiring professionals alike. It's a comprehensive know-how manual with everything from equipment and personal infusions to recipes from every era.rdquo; ?BeautifulBooze.com ldquo;Solid advice for anyone trying to up their cocktail game at home.rdquo; ?Elliott Clark, @apartment_bartender (Instagram) About the Author CLAIR MCLAFFERTY is a craft bartender and writer operating out of Birmingham, Alabama. In 2013, she quit her office job to learn the art of craft bartending. Making drinks led to researching and writing about them, and her current occupation was born. Her website, See Clair Write, is a chronicle of everything cocktail-related, which includes most aspects of her life. Foreword writer JON SANTER is the owner of Prizefighter Bar in Emeryville, CA, which was voted one of Playboy Magazine's best classic bars of 2012 and one of the best bars of 2015 by Esquire Magazine. Prizefighter is Santer's (successful) attempt at "making drinking fun" once again. Jon is well known in the San Francisco Bay Area for his stints behind some of the city's best bars. Most notably, in 2006, he helped open the Prohibition-inspired Bourbon Branch, the bar that helped usher in the speakeasy-style, craft cocktail scene.