

Ginspiration: Infusions, Cocktails (Dk)

Add some sparkle to your life with this irresistible cocktail recipe book, featuring over 50 drinks made from Prosecco, Cava, Lambrusco, Champagne, and other sparkling wines. An inspiring mix of classic cocktail recipes such as bellinis and mimosas, alongside exciting variations and twists, Let's Get Fizzical offers tips, tricks, presentation ideas, and technical know-how to make your cocktails as sensational for the eye as they are for the palate. The introductory chapter, A Beginner's Guide to Bubbles, explains the differences between sparkling wines to help you tell your spumante from your frizzante, or your extra-brut from your demi-sec. Everything you need to know is here, including the low-down on your fizz of choice, whether that's a budget Cava or a fancy Champagne. From essential cocktail shaking techniques to the perfect glass shape, the Get The Party Started section gives you the drink mixing skills to impress your guests. Learn how to make your own syrups and infusions, how to pair flavours and how to present your drinks with style. Drink your way through the recipe-packed remainder of the book - master delicious classics, such as the Aperol Spritz and French 75, and discover how to make your drink a little bit special with creative reinventions and original cocktail recipes. If you ever feel the need for drinking day off, many recipes feature a "lose the booze" option with all the flavour but none of the hangover. Whatever your bubbly drink of choice, impress your guests and make every drink a celebration with Let's Get Fizzical: cheers!

The Green Witch is a natural witch, a cottage witch, & a

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solitary witch.

The best - and most enjoyable - way to find out about whiskies is by drinking them. This truly hands-on handbook takes you on a tasting journey to discover your own personal whisky style, and helps you to expand your horizons so you can find a world of new whiskies to enjoy. Through a series of guided at-home tastings, you'll get familiar with the full spectrum of whisky aromas and flavours on offer - from the smoky tang of Islay peat to the aromatic scent of Japanese oak. Find out how to engage all your senses to navigate the range of malts, grains and blended whiskies and get to grips with different whisky styles. Take a tasting tour of the world's finest makers, including iconic Scottish distilleries and small-scale artisan producers all over the globe. And as you become more whisky-confident, you can break out of your whisky comfort zone. Do you love the honeyed sweetness of a Kentucky Bourbon? If so, why not try a smooth malt that's been aged in ex-Bourbon barrels? Or a creamy, oat-infused Irish craft whiskey? Guides to whisky prices and ages will help you to make smart buys. Discover how to pour, store and serve whiskies and match them with foods. Learn to mix cocktails, from a classic whiskey sour to your own signature creation. With 20 step-by-step whisky tastings, clear infographics and jargon-busting advice - taste your way to whisky wisdom.

Demystify the world of whisky. Whisky experts Nick Morgan and The Whisky Exchange open the lid on the whisky industry, revealing what makes one of the world's simplest spirits just so popular. Everything You Need to Know About Whisky will answer all of your burning

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questions; from what makes the perfect scotch and how to drink it like a pro to an exploration of distilleries around the world and their fascinating (often scandalous) histories. This indispensable guide is filled with insider tips on finding your new favourite bottle and brewing up the very best whisky based cocktails - essential reading for all whisky fans, novices and experts alike.

Everything You Need to Know About Whisky

Cocktails with a Literary Twist

The Science of Animals

50 gin cocktail recipes that are just the ticket

Mixed Drinks for the Golden Age of Agave [A Cocktail Recipe Book]

Cocktails with a Hollywood Twist

The Tea Book

Whether you're planning a lavish party or just indulging in a nightcap, *The Classic Cocktail Bible* gives you a range of inspirations to create the best of the exotic and the timeless cocktails. Cocktails are soaring in popularity as the nation's tastes grow more sophisticated and people are thirsty for new flavours and experiences. Beautifully illustrated with mouth-watering full colour photography, the book includes long and short drinks, still and sparkling, fruity and refreshing as well as creamy and indulgent - you'll never tire of trying the new concoctions. Includes 200 recipes with age-old classics such as the daiquiri, dry martini, margarita and Long Island ice tea. Each spirit is thoroughly explained to give you advice on selecting what to buy and perfecting its accompaniments. There's also a selection of fantastic insider tips, a full glossary of terms and step-by-step

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guides to mastering different techniques. A history of the evolution and culture of cocktails immerses you in a more glamorous era and *The Classic Cocktail Bible* allows you to taste it for yourself.

Where does tea come from? With DK's *The Tea Book*, learn where in the world tea is cultivated and how to drink each variety at its best, with steeping notes and step-by-step recipes. Visit tea plantations from India to Kenya, recreate a Japanese tea ceremony, discover the benefits of green tea, or learn how to make the increasingly popular Chai tea. Exploring the spectrum of herbal, plant, and fruit infusions, as well as tea leaves, this is a comprehensive guide for all tea lovers.

The IACP 2020 winner in the Beer, Wine, & Spirits category, Shannon Mustipher's book on exotic cocktails offers a refreshingly modern take on tiki. With original recipes, techniques, tasting notes and recommendations, and tips on style and music, *Tiki* is an inspirational resource for cocktail lovers ready to explore fine Caribbean rums. Tiki is the endless summer, an instant vacation, a sweet and colorful ticket to paradise with no baggage fees. Romanticized since midcentury but too long overlooked as the province of suburban lodges and family resorts, the tiki cocktail is stepping into its moment with sophisticated spirits lovers, skilled mixologists, and intrepid foodies. In *Tiki*, Brooklyn-based rum expert Shannon Mustipher brings focus on refreshing flavors, fine spirits, and high-impact easy-to-execute presentation. Dozens of easy-to-follow recipes present new versions of classic tiki drinks along with original cocktails using quality rums, infused and fat-washed

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spirits, liqueurs, fresh fruit juices, and homemade syrups. Tastemakers in the contemporary tiki boom, including Nathan Hazard, Brother Cleve, Laura Bishop, and Ean Bancroft, contribute their recipes. As a true aficionado, Mustipher breaks down Caribbean rums and spirits with practical tasting notes. Fans of classic tiki bibles such as Smuggler's Cove and Potions of the Caribbean can embrace Tiki's modern style and spirit while new tiki fans learn from Mustipher's expertise, accessible recipes, and clear instruction.

A new super-speedy and easy collection of delicious mixed drinks from the world's leading premium mixer brand 150 cocktails and mixed drinks that you can make at home in no more than 3 minutes. This means simple ingredients, not too many of them, and things you will have in your cupboard and fridge without having to trawl the internet or specialty drinks aisles. In a further twist, many recipes offer three variations - simple, sassy and sophisticated -so you can choose whether to go for the speediest when you are short of time, or the souped-up version when you are in the mood to experiment.

Chapters such as Mojitos and Mules offer brilliant spins on familiar classics, No-Low has lots of ideas for alcohol-free drinks and Pitcher Perfect is packed with easy recipes that you can batch and make in quantity to serve to a crowd. All the simple, speedy and delicious ideas you would expect from the world's leading premium mixer brand.

Simple long drinks & cocktails from the world's leading bars

Whisky A Tasting Course

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From Grape to Glass

Fever-Tree Easy Mixing

Let's Get Fizzical

Experience the World's Finest Teas, Qualities, Infusions, Rituals, Recipes

Have Yourself a Merry Little Cocktail

*** 'The secret to great, refreshing, stylish serves first time, every time!' Ian Buxton, author *Gin: The Ultimate Companion*. From the world's leading premium mixer brand, Fever-Tree Easy Mixing: More than 150 Quick and Delicious Mixed Drinks and Cocktails, is Fever-Tree's follow up to the bestselling *Art of Mixing*. With clever variations on the classic gin and tonic to a selection of spritzes, mules and mojitos, to some nifty no-and-low alcohol alternatives and a handful of pitchers for when the party really gets started, Fever-Tree Easy Mixing celebrates how easy it is for anyone to enjoy quick and delicious drinks at home.

See the animal kingdom in all its glory, from jellyfish to polar bears, with up-close details of their unique features from head to toe. Filled with magnificent photographs that were specially commissioned for this book and cannot be seen anywhere else. Written in association with the Natural History Museum. This visual reference book starts with the question "what is an animal?" and takes you through the animal kingdom - mammals, reptiles, birds, and sea creatures. It uses a unique

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head to toe approach that showcases in spectacular detail special features such as the flight feathers of a parrot, the antenna of a moth, or the tentacles of coral. This visual encyclopedia is filled with clear and fascinating information on everything about the social lives of animals. Read exciting stories, like how animals communicate, defend their territories, and attract mates. Learn how evolution has helped wildlife to adapt to their unique environments, whether it is the ability to live in difficult habitats, adjust to specific diets or how they work physically. Humans have drawn and painted animals for thousands of years. The Science of Animals has included some of these, such as early rock art that depicts our awe of the animal kingdom, or natural history artworks such as the ones commissioned by the Mughal Courts in the 1600s. **Dramatic Wildlife Photography** Spectacular, never seen before, photographs that will bring you close to many of the world's most captivating and intriguing inhabitants. This book offers an extraordinary introduction to the animal world by taking you through chapters that details their diversity. Go from head to toe in **The Science of Animals:** - The animal kingdom - Shape and size - Skeletons - Skins, coats, and armour - Senses - Mouth and jaws - Legs, arms, tentacles, and tails - Fins, flippers, and paddles - Wings and parachutes - Eggs and offspring

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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. Ah gin, how we love you. Lifter of spirits, enhancer of vibes, reliever of stress, and instigator of stimulating conversations; where would we be without your reassuringly delicious qualities? And the best thing about gin? There's never not a good time to enjoy a gin cocktail, whether it's a restorative Corpse Reviver to shake off the hangover, a perfectly mixed G&T to sip at a leisurely lunch, a pre-prandial Negroni to whet the appetite, or a bone-dry Martini to enjoy as a night-cap. Gin the Mood showcases some of the most superlative examples—it's a celebration of the gin cocktail in its myriad forms. From the aforementioned classics to cutting-edge concoctions like the elderflower-infused Space Gin Smash, the 50 examples proffered here are must-tries for any self-respecting ginthusiast. Are you sitting comfortably? Then let us drink gin.

Do your ears perk up when you hear the telltale pop of a prosecco bottle? Do you think every drink is just a little bit nicer with bubbles? Prosecco is no longer just a sparkling wine, it's a cultural phenomenon, a party in a glass.

100 gin cocktails with only three ingredients
Bourbon Empire

BRAND-NEW BOOK – quicker, simpler, more

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delicious than ever!

Ginspiration

Gin Made Me Do It: 60 Beautifully Botanical Cocktails

Death and Co Welcome Home

The Classic Cocktail Bible

We're in the middle of a Gin Craze. Scarcely a day goes by without an established brand offering a fresh take on their established styles or, more likely, a new boutique distillery opening its doors - where gin is de rigueur. From Adnams to Zuidam; Beefeater to Bombay and London to Plymouth (and beyond) this new book from a best-selling drinks writer is the authoritative guide to the world of gin, and the first book to explore the explosion of innovative gin brands and the artisanal distillers that are reinventing this most English of drinks. With serious gin bars stocking well over 300 brands and adding still more, how do you choose? Is Edinburgh Gin a style, or just a brand name? Can a rose-flower and cucumber infusion properly be called gin? Can gin be aged in wood or does that just make it a strange tasting young whisky? And what tonic to choose, and why? In his inimitable style, best-selling drinks writer Ian Buxton will lead readers through the great gin trap with his latest no-nonsense guide to 101 Gins.

Learn the art of mixing perfect drinks with Cocktails, the third "Best Cocktail Book in the World." Klaus St. Rainer, an award-winning expert voted "Bartender of the Year" in 2013, shares 70 cocktail recipes for all the key classics as well as his own signature creations. Whether you want to make a simple drink with just a few ingredients, prepare large quantities

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for a cocktail party, or even create a mocktail, this authoritative guide will have you mixing the perfect aperitif. The book's classy design and evocative photography will inspire you to find what tickles your taste buds, from the classic Dry Martini and Old Fashioned to the unusual Red Beet Gimlet and Caramellow Royale. Professional tips and techniques are revealed (should it be shaken or stirred?) and clear instructions make it easy. Cocktails teaches you the science of mixology so you can make the ultimate cocktail every time.

The Power of Positive Drinking isn't a guide on how to get drunk. It is a guide to how to drink well. Drinking has a bad reputation in some quarters. But that's largely because we don't drink properly, as we have not yet been initiated in the art of drinking well. Most of us know plenty about healthy eating, but next to nothing about healthy drinking. This is Cleo Rocos' master class on how to imbibe successfully, on how to reach that delicious level of intoxication where you and your fellow drinkers blossom into the favourite version of yourselves and stay there. From Rocos we learn how to ensure that every drinking occasion snowballs into a glorious and triumphant event. Inside these pages lie the secrets of alcohol. The finest hints and tips on stylish drinking gleaned from seasoned and successful drinkers around the globe; failsafe recipes for some of the world's greatest sniffers - martini recipes, margarita recipes, mojitos and cosmopolitans - along with a few of Cleo's own specialities, guaranteed to avoid that awful hangover. Enjoy this book responsibly.

The New York Times-bestselling guide to everything botanical and alcoholic celebrates its 10th

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anniversary with new material added to the fascinating, authoritative go-to information about the plants that make our drinks. With drawings, and cocktail recipes—a gift book for every drinker; a drinks book for every plant-lover.

The Spirit of Gin

A Connoisseur's Guide to the Single Malt Whiskies of Scotland

Gin O'clock: A Year of Ginspiration

Master the dark arts of mixology

The Power of Positive Drinking

The Alchemist Cocktail Book

100 Delicious Nonalcoholic Recipes from Seedlip & The World's Best Bars

60 recipes inspired by the history of tiki as well as the modern revival that's putting a fresh spin on tropical tiki drinks--all simplified for the home bartender from cocktail authority PUNCH. Tiki is the dream of escape, a tropical vacation complete with warm ocean water, island music, and beachside dinners. Kicking back with a tiki cocktail may be the epitome of easy living, but ironically, tiki drinks are among the hardest to make, often requiring eight or more ingredients. Now Easy Tiki is here to solve that problem! Easy Tiki examines the modern tiki revival offering sixty transporting recipes that re-jigger the classics with minimal ingredients while still maintaining the delicious balance, spices, and stunning garnishes that define tiki cocktails. Drinks include classics such as the Beachcomber's Gold and Fog

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Cutter and modern cocktails such as Elusive Dreams and Paradise Lost. Easy Tiki also includes an overview of the origins of the tiki genre, from Don the Beachcomber and the mid-century tiki craze to Trader Vic's and beyond. With Easy Tiki it's easier than ever before to sit back with a Mai Tai or Pearl Diver and enjoy the island life--wherever you are.

“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

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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

This handy guide to Gin is perfect for those who already love the drink, as well as those looking to get in on the gin trend. Includes tips and tricks to making your own perfect gin cocktail, as well as other exciting recipes and a guide to infusing that will really make you and expert gin drinker.

'The Ultimate G&T' -- Jamie Oliver 'The best tonic on the planet' -- Ashton Kutcher The first cocktail book to put the mixers centre-stage, from brilliant Fever-Tree brand and created by leading bartenders around the world. Rather than starting with the spirits, this book focuses on key mixers - including tonic, lemonade, ginger ale, ginger beer and cola. Leading bartenders have created 125 classic and contemporary cocktail recipes that make the most of the botanical partnerships. The book also explores the origins of key ingredients, including quinine, lemons and elderflower, revealing the role quinine has played in geopolitics, for example, and the impact different herbs have on taste. In the way that we

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increasingly want to know the source and production methods of the food we eat, so this guide allows you to understand more fully what we drink - and use that knowledge to create the most delicious cocktails.

Modern Tropical Cocktails

A Stirring Miscellany of the New Gin Revival

A New Way to Think - and Drink - Whisky

Tiki

Fully Revised and Updated Edition

Let's Get Tropical

Cocktails

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.

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Learn how premium gin is made and gain insight from profiles of more than 45 gins by distillers from all over the world, acquire top tips on how to serve and taste it, and follow step-by-step instructions to make your own irresistible infusions. Gin aficionados, let your ima-gin-ation run wild! Curiously quirky yet comprehensive, this is your ultimate guide to choosing and infusing your favorite spirit. Discover 45 of the top craft gins from the US, Canada, England, Scotland, Europe, Australia, and New Zealand, and enjoy an in-depth profile of the smallest commercial distiller of its kind. Soon you'll be familiar with botanical flavors and craft ingredients like raspberry syrup, hibiscus sugar, and smoky ice cubes. Once you know your coupe from your collins, peruse and prepare a gorgeous array of cocktail recipes straight from the mind of international mixologist Klaus St. Rainer. Whether you choose a classic Martini or a Royal Hibiscus Gin Fizz, Ginspiration will put you in the spirit to shake up something sensational. Warm up this winter with the toastiest of tipples 'Tis the season to be jolly, and what better way to celebrate than to welcome your guests in from the cold with a tasty tippie? With easy-to-follow recipes for Pumpkin Punch, Smoky Bourbon Bonfires, Jingle Juice, New Year Negronis, the trusty classics, and plenty of non-alcoholic options too, you'll be feeling festive AF all winter. Carve the pumpkins,

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stack the bonfire, deck the halls, and let's get merry! 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.

A Spirited History from Alchemists' Stills and Colonial Outposts to Gin Palaces, Bathtub Gin, and Artisanal Cocktails

Over 60 Cocktail Recipes from Caribbean Classics to Modern Tiki Drinks

Green Witchcraft II

The Periodic Table of Cocktails

The Drunken Botanist

Prosecco Made Me Do It: 60 Seriously Sparkling Cocktails

Tequila Mockingbird

Seedlip is the world's first distilled non-alcoholic spirit, solving the ever-growing dilemma of 'what to drink when you're not drinking ®'. It is based on the distilled non-alcoholic remedies

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from *The Art of Distillation* written in 1651, and now repurposed to pioneer a new category of drinks. Seedlip is a grown-up non-alcoholic alternative to spirited drinks that balances crisp, delicious flavors and healthy, natural ingredients. This recipe book offers an exclusive collection of Seedlip's finesse cocktails as well as insight into their ethos, technique, and ingredients. Highly illustrated, with recipes from the world's best bartenders and newly commissioned images from leading drinks photographer, Rob Lawson, here are the secrets of the Seedlip way.

From best-selling author Tim Federle of *Tequila Mockingbird* fame comes *Gone with the Gin*, the ultimate cocktail book for film buffs. We know your type. You love the smell of napalm in the morning, you see dead people, and you're the king (or queen!) of the world. The perfect gift for silver screen aficionados and a terrific twist on movie nights, *Gone With the Gin* includes 50 delicious drinks -- paired with winking commentary on history's most quotable films -- plus an all-star lineup of drinking games, movie-themed munchies, and illustrations throughout. Drinks include: Fight Club Soda A Sidecar named Desire Ben-Hurricane Ti-tonic The Big Le-Brewski Monty Python and the Stoli Grail Bloody Mary Poppins and more! So go ahead, make my drink.

Features 65 drink recipes inspired by history's most loved novels. Indulge your thirst for new ways to enjoy tequila and mezcal with 60+ recipes for agave cocktails from a James Beard Award – nominated author and New York Times spirits writer. From riffs on classics such as the Mezcal Mule and Oaxaca Old-Fashioned to new favorites such as Naked and Famous or Smoke and Ice, discover how to use mezcal and tequila to create cocktails in nearly every classic cocktail formula—from flip to

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sour to highball—that highlight the smoky, edgy flavors of these unique and popular spirits. Robert Simonson, author of *The Old-Fashioned* and *The Martini Cocktail*, covers a broad range of flavors with doable, delicious recipes that are easy to assemble, most only requiring three or four ingredients. This comprehensive, straightforward guide is perfect for tequila and mezcal enthusiasts looking for creative ways to enjoy agave spirits more often and in more varied ways—or for anyone who just likes to drink the stuff.

Gone with the Gin

Wine A Tasting Course

Inside their Secret World

Gin the Mood

The Art of Mixing Perfect Drinks

The Past and Future of America's Whiskey

More Than 150 Quick and Delicious Mixed Drinks and Cocktails

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.

The ultimate guide to today’s exciting gin revival with a nod to the spirit’s rich history, featuring a comprehensive review of gin distilleries, ingredients and accoutrements, distilling methods, cocktail recipes, international bar guide, and creative contributions from industry leaders. The Spirit of Gin is a comprehensive and entertaining illustrated guide to the classic spirit,

with a sharp focus on the modern gin revival led by innovative craft-gin distillers, new ingredients and infusions, and growing interest in bars across the United States and overseas. The book details the colorful history of gin from its invention in eighteenth century London to today's worldwide resurgence; provides detailed coverage of the methods, ingredients, and accoutrements of modern makers and purveyors; gives coverage to popular gin bars and classic cocktails with eclectic sidebars and interviews; and provides a complete catalog of commercial and craft distilleries worldwide. Easy to understand and jargon-free, this visually appealing ebook helps you appreciate tasting, enjoying, and talking about wine. Can't smell honeysuckle in that glass of sauvignon blanc, or wondering which end of a bottle of chianti is the "nose"? With this immersive e-guide to all things wine you'll soon become an expert. Discover which wines you like and why, read about the journey from grape to glass, and build on your understanding with vibrant infographics in this fresh take on the world of wine. Explore red wines and white, and those all-important food and wine pairings, then get a handle on grape varieties and regions. Drink alongside your discoveries with fun wine tasting tests that cover wines from all over the world, and learn key wine

facts in "Did you know" boxes. Wine: A Tasting Course is perfect for anyone looking for a practical guide to wine tasting that focuses on enjoying, understanding, and appreciating wine. This is the ultimate guide to cocktail making, with practical, professional advice from cocktail expert Brian Lucas. From timeless classics like the Old-fashioned to inventive new creations such as Grape Escape, this book shows how to create perfectly balanced and delicious drinks for any taste or palate. • Cocktails for every mood or occasion – whether that's delectably sweet, sharp and zingy, smooth and creamy or subtle and sophisticated. • The very best of classics, modern twists on classics and innovative new mixes compiled by Brian Lucas, the creator of prestigious bars across the globe. • With guidance on the correct glasses to use and essential techniques such as infusing, garnishing, twisting, salting, layering, straining, shaking and stirring, you can hone your repertoire to perfection. • Intuitive icons make it easy to select cocktails based on strength, while reference lists provide suggestions for any preference.

Sipsmith: Sip

Mezcal and Tequila Cocktails

The Gin Dictionary

Michael Jackson's Complete Guide to Single Malt

Scotch

A Modern Revival with 60 Recipes

Big Book of Cocktails

101 Gins to Try Before You Die

100 spell-binding, crowd-pleasing cocktails. Work some magic at home with these original cocktail recipes from everyone's favourite experimental bar, The Alchemist. Elevate your mixology skills and bring some creativity to your bar cart with unique and show-stopping tippable recipes, from their iconic Caramelised Rum Punch and Smokey Old Fashioned, to new takes on the cocktail classics. With chapters from Chemistry & Theatre, Twisted Classics and New Wave to Classics and Low & No Alcohol, The Alchemist Cocktail Book truly has something for everyone, from mixing novices to experienced bartenders. Bring some dramatic flair to your cocktail hour, with recipes including: Lavender Daiquiri Paloma Rhubarb and Custard Sour Bananagrani Maple Manhattan Cola Bottle Libre Grapefruit and Apricot Martini In need of some gin-spiration? Look no further!

The world's best-selling book on malt whisky, now updated to include all the latest significant bottlings. This seventh edition of Michael Jackson's Complete Guide to Single Malt Scotch continues to provide

whisky enthusiasts with all the information, advice, and guidance they need to improve their knowledge and appreciation of single malt whisky. Fully updated with all the latest significant bottlings, Michael Jackson's Complete Guide to Single Malt Scotch includes an unrivaled A- Z of single malts with background information on the distilleries and tasting notes for more than 1,000 bottlings. It even provides each whisky with an overall score. Michael Jackson, regarded as the world's foremost authority on whisky until his death in 2007, originally authored this title. His legacy lives on in the 2015 edition edited by world-leading whisky consultants Dominic Roskrow and Gavin D. Smith. By giving practical advice on buying and collecting malts and interpreting whisky labels, and providing hundreds of color images, Michael Jackson's Complete Guide to Single Malt Scotch can turn any whisky novice into an informed veteran.

Planning the ultimate summer cocktail party? Dreaming of unwinding on a hot, tropical beach with a cool drink? Bring a taste of the tropics to your home with Let's Get Tropical. Celebrate summer with more than 50 fabulously fruity tropical drinks from Tiki Mai Tais to Cuban Mojitos.

Discover the origins of these classic cocktail

recipes and get the lowdown on rum, tequila, and other popular island spirits. If you need a break from the alcohol, many recipes feature a "lose the booze" option with all of the fruity flavor but none of the hangover. Learn how to mix your drinks like a pro, make delicious homemade syrups and infusions, and create your own flavor combinations. Featuring fun presentation ideas and twists on the classics, get creative and serve your guests a cocktail they will remember--if they haven't had too many Pina Coladas!

Fever Tree - The Art of Mixing

The Book of Gin

[a Cocktail Recipe Book]

Seedlip Cocktails

Easy Tiki

(But are too afraid to ask)

Gin Cocktails

"Comprehensive...will enhance your gin appreciation" - The New York Times An A-Z compendium of everything you need to know about gin, from botanicals to the perfect G&T. Includes 20 gin cocktail recipes. Gin is the spirit of the moment, the discerning drinker's tippie of choice. But with a gin revolution currently sweeping the world, it has never been a more fascinating - and complex - subject. The Gin Dictionary is the gin-drinker's guide to this special spirit. With hundreds of entries covering everything from history, ingredients and

distilling techniques to flavour notes, cocktails and the many varieties of gin around the world, award-winning gin expert David T. Smith explores the key factors behind your drink.

How bourbon came to be, and why it's experiencing such a revival today Unraveling the many myths and misconceptions surrounding America's most iconic spirit, Bourbon Empire traces a history that spans frontier rebellion, Gilded Age corruption, and the magic of Madison Avenue. Whiskey has profoundly influenced America's political, economic, and cultural destiny, just as those same factors have inspired the evolution and unique flavor of the whiskey itself. Taking readers behind the curtain of an enchanting—and sometimes exasperating—industry, the work of writer Reid Mitenbuler crackles with attitude and commentary about taste, choice, and history. Few products better embody the United States, or American business, than bourbon. A tale of innovation, success, downfall, and resurrection, Bourbon Empire is an exploration of the spirit in all its unique forms, creating an indelible portrait of both bourbon and the people who make it.

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

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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.

From America's most influential cocktail bar, a playbook for home bartenders who want to take their drinks to the next level, featuring hundreds of the signature recipes that keep Death & Co top of class. In this stunning new offering from the authors of the bestselling Death & Co and James Beard Book of the Year Cocktail Codex, you'll find everything you need to make and serve impressive drinks at home. It begins with a boot camp of sorts, where you follow the same steps a new Death & Co bartender would, learning how to select ingredients, develop your palate, understand what makes a great cocktail work, mix drinks accurately, create a cocktail menu, and much more. More than 400 recipes anchor the book, including classics, low-ABV drinks, non-alcoholic cocktails, and hundreds of the signature creations the Death & Co teams in New York, Denver, and Los Angeles have developed over the past seven years, including the Telegraph and Buko Gimlet. The Cocktails at Home section teaches you how to scale

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up recipes for larger gatherings, fill your freezer with ready-to-pour mixtures, and throw a party where you can actually spend more time with your guests than prepping drinks. And when you're ready to create your own recipes, the Death & Co crew pulls back the curtain on their cocktail development program, with plenty of strategies and the opportunity to mix and taste along with the staff. Featuring hundreds of photographs and illustrations, this comprehensive, visually arresting manual is destined to break new ground in home bars across the world.