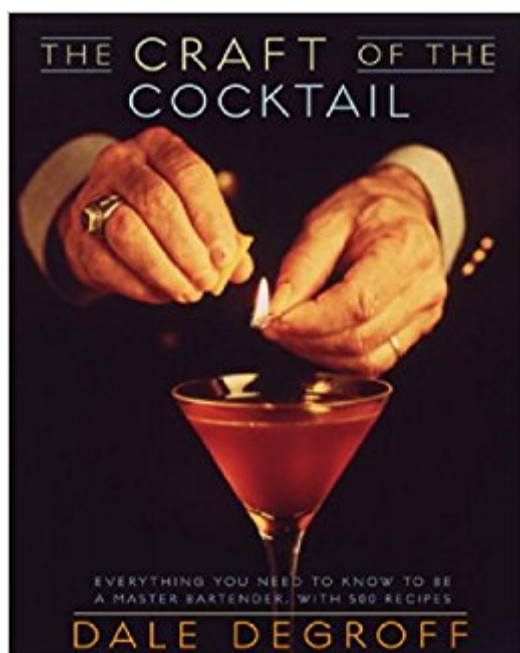


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The Craft Of The Cocktail: Everything You Need To Know To Be A Master Bartender, With 500 Recipes



Synopsis

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.

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Customer Reviews

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 KnoblauchCopyright © American Library Association. All rights reserved

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 colorphotographs 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.

"The Craft of the Cocktail" is a great book except for the horrible organization (what were they thinking?) and tiny, gray font in places. Many of the recipes are on the IBA lists, and it would have been very helpful to provide that information. The section on techniques is the best part of the book, although Jeffrey Morgenthaller's "The Bar Book" is more in-depth. DeGroff is the self-proclaimed

king of cocktails for a reason, so get the book. His follow-up companion book, "The Essential Cocktails" is a pale comparison to "The Craft of the Cocktail." The Craft is well worth the price despite its flaws, is my go-to book, and is heavily annotated as I work through the recipes. And darn if I can tell the taste difference with flaming garnish, although it looks cool.

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.

I have 5 cocktail books that all have 4+ ratings on (Joy of Mixology, Modern Mixologist etc.) and this is easily my favorite. It has many of the classics like the Daiquiri and Margarita, but they are amazing! Dale's mixes are the best I've tried and my guests absolutely rave about "my" bartending skills. If you follow the directions in this book (which means using FRESH ingredients), then you will have happy guests too. He gives plenty of explanation, including some flashy things like flaming orange peels and the blazer (often called the blue blazer, and you can see Dale performing this one on Youtube). Covers all the basics too, like tools and glassware and the basics of each liquor. If you were just beginning and wanted to learn the right way the first time, this is a great book! The one downside is the index is not good enough in my opinion. There isn't a way of looking up drinks by ingredient. I love this book so much though, I'm creating my own ingredient index, and may make it public someday. There aren't a ton of pictures, but there are lots of great drinks. If you like cream based drinks or liquors (like Kahlua) try the Island Rose. His version of the frozen Daiquiri, Margarita and Cosmopolitan are top notch- the best out of the books I have. I enjoy my other books too, but given only one book, my choice would be easy. He also gives the history of various liquors and drinks and includes a number of drinks from nearly a century ago. There's a reason Dale is called the King of Cocktails, and this book does a good job sharing his expertise.

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.

Very detailed book. If you are a full time bartender where customers appreciate a good cocktail. Having this knowledge will truly give you confidence. Having the knowledge in This book will give a bartender confidence when speaking to their customers no matter what. Humans have a very accurate sense when someone speaks with confidence regardless of the topic. Even if you do not spout the knowledge with words you will have a certainty about you when speaking to your customers about drinks.

A great book with lots of important background knowledge for spirits. Blissful array of recipes, too. Literally read it cover to cover in a sitting, including all the recipes. I'd have loved it even more if the index were more readily searchable by base spirit. For instance, when it's cocktail time at my house, I ask my husband, "Whisky, rum, or gin?" He chooses, and I search for the cocktail to prepare, based on other stuff in the house. The index in the book doesn't list out all the recipes containing rum under the heading Rum, though - so I'd have to already know what recipe I wanted to prepare. Another little irk to me is that there are families of drinks - like the Stinger, Black Widow and something else that Degroff describes as being related, but the recipes are scattered throughout the book, since recipes are listed in alphabetical order. A great title, a fascinating read, but not the bar side companion to quickly mix up something based on ingredients on hand - you have to already know the name of the thing you want to drink. I guess for the former scenario there is always liquor.com...

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