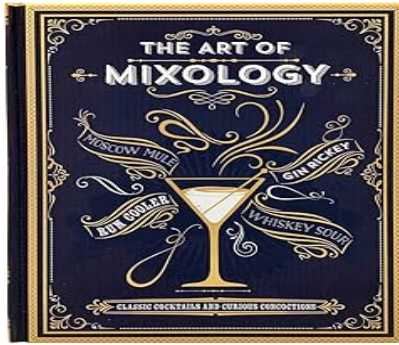


The Art of Mixology: Classic Cocktails and Curious Concoctions By Parragon Books There are many classics such as the Moscow Mule and Whiskey Sour but also some drinks I hadn't previously heard of such as the Josiah's Bay Float which has become a new favourite. My girlfriend and I have been through about 15 different cocktails so far and only ticked off 1/3 of the ones we want to (and there are plenty we didn't add to our list as well so there are truly loads in here). The negative reviews on here blow mind if you want the same basic 12 cocktails you would find at a weatherspoons or Green King this isn't the book for you it has so much . People are complaining about the measurements it doesn't give you set measurements it'll say something like 1 measure of vodka so that 1 measure could be 25ml or 50ml or what ever you want 2 measures would be double the 1 measure not rocket science. if you read the book properly you will find what you want in this book a whiskey sour doesn't have an egg white but they also list a Boston sour exactly the same as a whiskey sour but with the egg white. If you get one cocktail book get this one I promise you won't need another one ever! Ciltli Kapak Bought as a father's day gift for father and son to learn some cocktails together with the help of pictures. This book has a nicer cover but the other doesn't have the weird fonts and lists the ingredients in measures rather than ounces (which it's better for us) Ciltli Kapak Cocktails have an unwavering timeless style so become a purveyor of fine drinking with this collection of CLASSIC and CONTEMPORARY recipes. The drinks are grouped within sections on Gin Rum Whiskies and Brandy; Bubbles; Something Different; and Mocktails and the drinks range from a Singapore Sling a Buck's Fizz and a Cosmopolitan to a Highland Fling a Brandy Julep and a Baby Bellini. CLASSIC AND CONTEMPORARY RECIPES For the novice or experienced mixologist STYLISH GUIDE Whether it's creating a cocktail hour martini or fixing a Brandy Alexander nightcap this is the stylish guide to exclusive drinking OVER 200 RECIPES & PHOTOS Recipes for every mood and a photo for each drink will keep mixology enthusiasts excited to try new recipes MAKES A GREAT GIFT Birthdays holidays Mother's/Father's Day and the Art of Mixology makes a great gift for any occasion The Art of Mixology: Classic Cocktails and Curious Concoctions. : Really nicely illustrated with easy to follow instructions and helpful tips: Can't wait to get mixing! Ciltli Kapak I have bought this book several times as a gift as well as a copy for ourselves. The design is elegant and the page lay out simple and clear, The method isn't overly complicated or involved than it needs to be. I also love that they have included photos of the cocktails and how they are presented as the visual is such an important element to so many cocktails, I found the selection of cocktails included to be very good, Definitely recommended and a great gift for someone with an interest in mixology, Ciltli Kapak This book is awesome!! I first discovered it in a local tapas bar that had a converted basement into a speak easy type cocktail bar. Don't jsut think the basic cocktails you've all heard of this has them obviously but it has all those other weird and wonderful ones as well, From a properly made Boston sour (egg White and all) to drinks I had never heard of, Now we have other cocktail books namely Diffords (which is encyclopaedic and a great source but a little intimidating) and my OH knows a fair amount about cocktail making. However as noted in the reviews there are basic recipes (ie. classic cocktails) that just don't appear here and a few that are odd or need a footnote a whiskey sour recipe probably should have egg whites mentioned as an option, And the index isn't great you'd think looking up negroni would point one to a negroni recipe but no it's under 'Broken Negroni'. It took us another 24 hours to find it in the sparkling section (rather than 'gin' or 'aperitif' or even 'digestif'). The book says 'classic cocktails' across the bottom and it has a few: And a 'Broken Negroni' might be great but we've found the book disappointing overall: Ciltli Kapak A good mix of recipes but it's the same book as 'make shake cocktail', The Art of Mixology offers a stunning anthology of cocktail recipes to make at home. You'll find an informative introduction packed with all the essential knowledge any experienced or novice mixologist could ever need and over 200 recipes to suit every occasion[1]



A great book. Lots of different cocktails to choose from. I managed to then find it on here. This is the ultimate Bible for cocktail lovers. A negroni with sparkling wine in it