

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

Clair McLafferty

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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 you'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. She's studied the art of cocktail making. She'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, Clair's on a mission to make craft cocktails accessible to everyone--and with *The Classic & Craft Cocktail Recipe Book*, she'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 spankin' 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

WWMBD (What Would My Bartender Do?)--Guest mixologists contribute recipes and offer special tips from the trade

Cocktails have grown up. With *The Classic & Craft Cocktail Recipe Book*, your bar skills will grow up, too.

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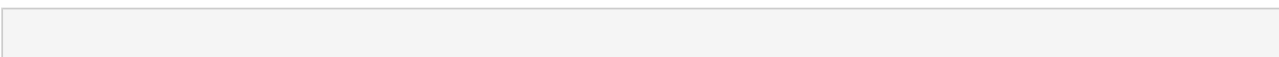
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From Reader Review The Classic & Craft Cocktail Recipe Book: The Definitive Guide to Mixing Perfect Cocktails from Aviation to Zombie for online ebook

JT says

I won this book in a goodreads giveaway, and it's worth every penny I spent. Ms McLafferty simply did not do her research. Her section on beer I found, as a home-brewer, nearly offensive in its ignorance. I understand that there are many drinks you'll find made many ways, but there are some that have a well defined recipe, and she gets these uniformly wrong. If you're going to spend time on discussing the various ingredients, and you're also going to present some brand new craft cocktails with rare or DIY ingredients, then it behooves you to explain those. She doesn't.

Don't waste your time with this book. The Mr. Boston Bartender's guide is better.

Jackie says

I liked this book a lot as it is an excellent reference for home use. Little things are covered too, like whether you should store gin or whiskey in the freezer.

Susan Reyna says

This book is a wonderful resource with detailed information to help mix up a huge variety of drinks. It is divided into sections by type with information at the beginning of each section. The ingredients list, supply list, and instructions are all very clear.

Julie H. says

I won *The Classic & Craft Cocktail Recipe Book* quite some time ago in a Firstreads Giveaway, and hadn't realized that I'd not yet reviewed it. Sincere apologies to the author and good folks at Rockridge Press. So what sets this book apart, you ask? I'll tell you: in addition to all the usual how to set up a bar, distinguishing different glass types, it's organized into chapters by drink or spirit. So, if you're planning a brunch you can jump to champagne and sparkling wines, for instance. Or, you've got gin on hand, but want to branch out from the business as usual G & T or martini, so you jump to that chapter and peruse your options there. Each section has a solid introduction, information on distinguishing various "types" of that spirit, moves onward to the recipes--split into the "classic" and the "craft" versions of drinks made with that particular item, and then provides some additional info under the guise of "Gin Tips" (or, again, whichever chapter you're in at the moment). The instructions are succinct, clear, and offer substitutions or variations right there with the basic recipe--in other words, they don't require you to *know* that there's a variation and go look that up.

The book's size--small but not so small that it gets lost on the shelf among the quirky stocking stuffer

cookbooks or bar guides--sturdiness (extra heavy weight covers designed to take a beating, well-stitched and not going to fall apart from frequent or ungentle use), and very reasonable price (\$16.99 for the paperback), make it a welcome addition to your own bar/cookbook collection and shower or housewarming gift.

So, I'll close with a repeat of my apology for the delay in this review (when given something for free, the least one can do to say thanks is offer a timely commentary), I'm off to the store for provisions for this Labor Day weekend's experiment with the Flirtini

Jacob says

An excellent resource that I'll be using and referring to from now on! I'm now working on selecting out which bourbons are my favorites for Old Fashioneds and having fun.

Lori says

I won this book on Goodreads. It isn't really a reading book but as the title suggests it has every cocktail you can think of (and some you can't)! It is very nicely organized so you can easily find what you are looking for. I will be using recipes from this book at my family gatherings.

Mike Mills says

A great reference book for cocktail recipes as well as a great summary for the various tools and ingredients used in those cocktails. This is a great book to have handy in any home bar. The only thing I found to be missing was a Bloody Caesar - a somewhat common variant of the Bloody Mary that uses clamato juice.

Mary Nee says

Some great recipes ! Enjoyed trying each and liked them all!

Rachel says

I love this guide! Each chapter has some history of a particular spirit, definitions for different varieties, descriptions of strength, and flavor profiles. The narratives are followed by classic recipes with suggestions for substitutions and creating your own craft cocktails. Perfect for any level enthusiast to add to their collection. I won this book in a Goodreads giveaway in exchange for an honest review.

Sharon says

A great go-to guide to keep behind the bar. There are so many new drinks for me to try!
