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"Several bartenders mentioned Gary Regan's Joy of Mixology and its taxonomic approach to 'families' of mixed drinks as a helpful memory aid. If you master the basics--how much spirit to how much modifier and sweetener for a handful of drink families--then you can focus on the specific ingredients, and turn to the 'family' ratios for measures."

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With Regan's renowned system for categorizing drinks helps bartenders not only to remember drink recipes but also to invent their own, The Joy of Mixology, Revised and Updated Edition is the original drinks book for both professionals and amateurs alike.

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In "The Joy of Mixology", Gary lays out for us the results of what obviously has been many years of research into what cocktails really are, and how to make them properly. First he covers the common topics such as history, bartending, garnishes, glassware, but with far more interesting information than you most likely have seen elsewhere.

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An original book on the craft of mixology is a rare gem. Gary Regan's The Joy of Mixology is such a gem, one whose genius lies in Regan's breakthrough system for categorizing drinks that helps bartenders--both professionals and amateurs alike--not only to remember drink recipes but also to invent their own.

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--Joe DeLuca, founder of the United States Bartenders' Guild "Several bartenders mentioned Gary Regan's Joy of Mixology and its taxonomic approach to 'families' of mixed drinks as a helpful memory aid. If you master the basics--how much spirit to how much modifier and sweetener for a handful of drink families--then you can focus on the specific ingredients, and turn to the 'family' ratios for measures."

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The Joy of Mixology: The Consummate Guide to the Bartender ...

This brand-new edition fills in the gaps since the book first published, incorporating Regan's special insight on the cocktail revolution from 2000 to the present and a complete overhaul of the recipe section. With Regan's renowned system for categorizing drinks helps bartenders not only to remember drink recipes but also to invent their own, The Joy of Mixology, Revised and Updated Edition is the original drinks book for both professionals and amateurs alike.

A thoroughly updated edition of the 2003 classic that home and professional bartenders alike refer to as their cocktail bible. Gary Regan, the "most-read cocktail expert around" (Imbibe), has revised his original tome for the 15th anniversary with new material: many more cocktail recipes--including smart revisions to the originals--and fascinating information on the drink making revival that has popped up in the past decade, confirming once again that this is the only cocktail reference you need. A prolific writer on all things cocktails, Gary Regan and his books have been a huge influence on mixologists and bartenders in America. This brand-new edition fills in the gaps since the book first published, incorporating Regan's special insight on the cocktail revolution from 2000 to the present and a complete overhaul of the recipe section. With Regan's renowned system for categorizing drinks helps bartenders not only to remember drink recipes but also to invent their own, The Joy of Mixology, Revised and Updated Edition is the original drinks book for both professionals and amateurs alike.

The Bar Book - Bartending and mixology for the home cocktail enthusiast Learn the key techniques of bartending and mixology from a master: Written by renowned bartender and cocktail blogger Jeffrey Morgenthaler, The Bar Book is the only technique-driven cocktail handbook out there. This indispensable guide breaks down bartending into essential techniques, and then applies them to building the best drinks. Over 60 of the best drink recipes: The Bar Book contains more than 60 recipes that employ the techniques you will learn in this bartending book. Each technique is illustrated with how-to photography to provide inspiration and guidance. Bartending and mixology techniques include the best practices for: Juicing Garnishing Carbonating Stirring and shaking Choosing the correct ice for proper chilling and dilution of a drink And, much more If you found PDT Cocktail Book, 12 Bottle Bar, The Joy of Mixology, Death and Co., and Liquid Intelligence to be helpful among bartending books, you will find Jeffrey Morgenthaler's The Bar Book to be an essential bartender book.

"Meehan's Bartender Manual is acclaimed mixologist Jim Meehan's magnum opus--and the first book to explain the ins and outs of the modern bar industry. This work chronicles Meehan's storied career in the bar business through practical, enlightening chapters that mix history with professional insight. Meehan's deep dive covers the essential topics, including the history of cocktails and bartending, service, hospitality, menu development, bar design, spirits production, drink mixing technique, and the tools you'll need to create a well-stocked bar--all brought to life in over 150 black- and-white illustrations by artist Gianmarco Magnani"--

Mix Drinks Like A Pro Now you can with this indispensable handbook, the most thorough'and thoroughly accessible'bartending guide ever created for both professional and home use. Encyclopedic in scope and filled with clear, simple instructions, The Bartender's Bible includes information on: Stocking and equipping a bar*from liquors and mixers to condiments, garnishes, and equipment Shot-by-shot recipes for over 1,000 cocktails and mixed drinks from bourbon to rum to whiskey Wine drinks Beer drinks Nonalcoholic drinks Special category drinks*tropical, classics, aperitifs, cordials, hot drinks, and party punches Anecdotes and histories of favorite potables And more! If you've ever wondered whether to shake or stir a proper Martini, or what to do with those dusty bottles of flavored liqueurs,The Bartender's Bibleis the only book you need! A bartender, as a rule, is a person who enjoys the company of others, endeavors to solve problems, listens to the woes of the world, sympathizes with the mistreated, laughs with the comedians, cheers up the down at heart, and generally controls the atmosphere at his or her bar. A bartender is the manager of moods, the master of mixology. Certain scenarios are played out over and over again in bars everywhere. The questions are basically the same; only the details vary: What's in a true Singapore Sling? How long has the Martini been around? What's the difference between a Fix and a Fizz? A reference book is as necessary to a bartender as ice. -- from The Bartender's Bible

"There is a perfect drink for every occasion and every mood. Carey and John are going to help you find it!" --J. Kenji López-Alt It's a quandary shared by adventurous and indecisive drinkers alike: What should I drink tonight? Here to answer that question is Be Your Own Bartender. Through more than a dozen interactive flowcharts, the book poses a series of questions designed to lead readers to their ideal drink. With more than 151 original recipes, there's a cocktail for every mood, taste, and occasion. Are you after something tequila-based or gin-based? Do you like gin or really like gin? Are you ready to break out the muddler? And is your night winding down or just getting started? Whatever the answers, Be Your Own Bartender leads you to your destination--a cocktail effectively designed just for you. With some drinks that are truly adventurous and others that are friendlier to the cocktail novice, every recipe is created with the home bartender in mind. Divided into chapters by spirit--with bonus flowcharts for brunch drinks, holiday parties, and true cocktail nerds--Be Your Own Bartender is the best way to discover the perfect cocktail for you, in a journey as user-friendly as it is fun.

Think of It as Your PhD in Drinking. In Craft Cocktails at Home, you'll embark upon a one-of-a-kind journey as you learn how to make some of the world's most innovative, unique, and delicious cocktails. Taste scientists, engineers, and talented bartenders with decades of experience all contributed their expertise to create this must-have guide for novices and professionals alike. Ever wondered what makes water taste good? Curious about what really happens during the barrel-aging process? Interested in which "molecular" ingredients have the best texture? These questions and more, answered inside. With 250 pages and 65 recipes

"Revised edition: with new recipes and photography"--Cover.

Become a Cocktail Connoisseur If you liked The Drunken Botanist, The 12 Bottle Bar or The Savoy Cocktail Book, you'll love The Cocktail Companion Drink your way through history: The Cocktail Companion spans the cocktail's curious history--from its roots in beer-swilling 18th-century England through the illicit speakeasy culture of United States Prohibition to the explosive, dynamic industry it is today. Learn about famous and classic cocktails from around the globe, how ice became one of the most important ingredients in mixed drink making, and how craft beers got so big, all with your own amazing drink--that you made yourself!--in hand. Get advice from your favorite bartender: In The Cocktail Companion, well-known bartenders from around the country offer up advice on everything, including using fresh-squeezed juices, finding artisanal bitters, and creating perfect cubes of ice that will help create intriguing, balanced cocktails. You'll want to take your newfound knowledge from this cocktail book everywhere! The Cocktail Companion is a compendium of all things cocktail. This bar book features: • 25 must-know recipes for iconic drinks such as the Manhattan and the Martini • Cultural anecdotes and often-told myths about drinks' origins • Bar etiquette, terms, and tools to make even the newest drinker an expert in no time!

A history of one of the world's most iconic cocktails--originally an Italian aperitivo, but now a staple of craft bar programs everywhere--with 60 recipes for variations and contemporary updates. The Negroni is one of the simplest and most elegant drink formulas around: combine one part gin, one part sweet vermouth, and one part Campari, then stir and serve over ice. This bitter, sweet, and smooth drink has inspired countless variations as well as legions of diehard aficionados. In The Negroni, Gary Regan--barman extraordinaire and author of the iconic book The Joy of Mixology--delves into the drink's fun, fascinating history (its origin story is still debated, with battling Italian noblemen laying claim) and provides techniques for modern updates (barrel aging and carbonation among them). Sixty delightfully varied and uniformly tasty recipes round out this spirited collection, which is a must-have for any true cocktail enthusiast.

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