

Ginspiration Infusions Cocktails Dk

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.

The essential, jargon-free e-guide for anyone who wants to get more out of their wine glass. Which end of a bottle of chianti is the "nose"? How are you meant to smell notes of honeysuckle in that glass of sauvignon blanc? Does expensive really mean better quality? Wine: A Tasting Course is a practical, no-nonsense e-guide that will make you think about what you drink. Discover which wines you like and why, read about the journey from grape to glass, and get to grips with those all-important food and wine pairings. Pore over vibrant infographics, and pair with a glass of red or white as you try out a selection of taste tests. A corker of an e-guide that combines essential know-how with plenty of fun facts, Wine: A Tasting Course contains everything you need to talk, taste, and enjoy your favourite vintage.

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.

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.

GinspirationDK

This is a book about how to drink gin of all kinds. It's about classic gins and new-generation gins, about gins from all over the world. It's about gin enjoyed with tonic and Sicilian lemonade. About the perfect martini gin and the best gin for a negroni. It's about juniper-heavy and delicate aromatic gins. About gin cocktails that ooze style and personality. Above all it's about enjoying your gin in ways you never thought possible. With more gin brands available than ever before, it is the time to set out what makes gin special, what its flavours are and how to get the most out of the brands you buy. For this new edition, Dave has revised more than half of the entries to include the best gins available today. Praise for the first edition of Gin: The Manual: 'You could not write a more sophisticated book or pack more detail onto each page...it is rocket science impressive' - Huffington Post

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.

"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 tippable 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.

In Infused Booze, Kathy Kordalis teaches you how to enhance your cocktails and brighten up any home bar. It's so simple to infuse your own spirits – all that's required is a glass bottle, your spirit of choice and a little imagination and time. Savour the decadent Cherry Gin, or take summer refreshments to the next level with Lime and Lemongrass Gin. Make your own Liquorice Whiskey for the perfect digestif or spice up your parties with Jalapeño Vodka. Most infusions take just 10 minutes to prepare and are ready to drink in just three days. Best of all, Kathy has included a bespoke cocktail for each recipe, to make sure you get the most out of your flavoured booze. With a flavoured beverage to suit any occasion, Infused Booze is full of ideas to boost your spirits.

!--StartFragment--Winner of the 2007 IACP Cookbook of the Year Award Winner of the 2007 IACP Cookbook Award for Best Book on Wine, Beer or Spirits Winner of the 2006 Georges Duboeuf Wine Book of the Year Award Winner of the 2006 Gourmand World Cookbook Award - U.S. for Best Book on Matching Food and Wine !--EndFragment-- Prepared by a James Beard Award-winning author team, "What to Drink with What You Eat" provides the most comprehensive guide to matching food and drink ever compiled--complete with practical advice from the best wine stewards and chefs in America. 70 full-color photos.

'You could not write a more sophisticated book or pack more detail onto each page...it is rocket science impressive' Huffington Post In recent years, gin has shed its old-fashioned image and been reborn as a hot and hip spirit. The number of brands grows every day and bartenders - and consumers - are now beginning to re-examine gin as a quality base spirit for drinks both simple and complex. Now, with more brands available than ever before, it is the time to set out what makes gin special, what its flavours are and how to get the most out of the brands you buy. With this book as your guide, discover: How gin is made What a botanical

is and how they impact a gin's flavour What the difference between Dutch, London, Scottish, Spanish and American gins is How you drink them to maximise your pleasure Whether there is life beyond the gin & tonic (yes!) The body of the book covers 120 gins which Dave has tested four ways - with tonic, with lemonade, in a negroni and in a martini - and then scored. In addition, each gin is categorised according to an ingenious flavour camp system, which highlights its core properties and allows you to understand how you can best drink it, and therefore enjoy it.

In the world of cocktails, everything old is new again. As bartenders return to time-tested formulas for inspiration, they have rediscovered the importance of bitters and how their predecessors used the liquid seasonings to bring cocktails to life. This remarkable book presents a selection of vintage recipes created and/or gathered by such historic influencers as Jerry Thomas, Harry McElhone, Albert Stevens Crockett, Harry Craddock, Harman Burney Burke, Bill Boothby, Hugo Ensslin, Oscar Haimo, Tom Bullock, Bill Edwards, Patrick Gavin Duffy, and Charles H. Baker, Jr. These archetypal formulas offer perspective and insight on the evolution of bitters as essential components in crafting elegant, dynamic and balanced modern cocktails. With this refresher on the transformative power of a dash or two, the reader is invited to take a look back at the past for a glimpse of the future.

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 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.

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 Bananagroni Maple Manhattan Cola Bottle Libre Grapefruit and Apricot Martini

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 exotic and the timeless. 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 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.

In need of some gin-spiration? Look no further!

Fourth edition, fully revised and updated. 101 Whiskies to Try Before You Die is a whisky guide with a difference. It is not an awards list. It is not a list of the 101 'best' whiskies in the world in the opinion of a self-appointed whisky guru. It is simply a guide to the 101 whiskies that enthusiasts must seek out and try in order to complete their whisky education. Avoiding the deliberately obscure, the ridiculously limited and the absurdly expensive, whisky expert Ian Buxton recommends an eclectic selection of old favourites, stellar newcomers and mystifyingly unknown drams that simply have to be drunk. The book decodes the marketing hype and gets straight to the point; whether from Canada, India, America, Sweden, Ireland, Japan or the hills, glens and islands of Scotland, here are the 101 whiskies that you really want. Try them before you die - Slainte!

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 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.

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.

Brian Lucas presents all the information you need to become the ultimate cocktail-maker. A fact-packed introduction not only provides an overview of cocktail making, but also brims with practical information - from glass types to the right way to shake, mix and muddle.

A beautifully photographed and designed cookbook and guide to the cultural phenomenon that is boba, or bubble tea--featuring recipes and reflections from The Boba Guys tea shops. Andrew Chau and Bin Chen realized in 2011 that boba--the milk teas and fruit juices laced with chewy tapioca balls from Taiwan that were exploding in popularity in the States--was still made from powders and mixes. No one in the U.S. was making boba with the careful attention it deserved, or using responsible, high-quality ingredients and global, artisanal inspiration. So they founded The Boba Guys: a chic, modern boba tea shop that has now grown to include fourteen locations across the country, bringing bubble tea to the forefront of modern drinks and bridging cultures along the way. Now, with The Boba Book, the Boba Guys will show fans and novices alike how they can make their (new) favorite drink at home through clear step-by-step guides. Here are the recipes that people line up for--from the classics like Hong Kong Milk Tea, to signatures like the Strawberry

Matcha Latte and the coffee-laced Dirty Horchata. For the Boba Guys, boba is Taiwanese, it's Japanese, it's Mexican, it's all that and more--which means it's all-American.

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 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.

"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 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

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 Spiced Russians, Buttered Bonfire Rum, Sleighbell Slings, Happy New Years, the trusty classics, and plenty of non-alcoholic options too, you'll be feeling festive AF all winter. Carve the pumpkins, stack the bonfire, deck the halls, and let's get merry!

The Essential, New York Times—Bestselling Guide to Botany and Booze "A book that makes familiar drinks seem new again . . . Through this horticultural lens, a mixed drink becomes a cornucopia of plants."—NPR's Morning Edition "Amy Stewart has a way of making gardening seem exciting, even a little dangerous." —The New York Times *Sake* began with a grain of rice. Scotch emerged from barley, tequila from agave, rum from sugarcane, bourbon from corn. Thirsty yet? In *The Drunken Botanist*, Amy Stewart explores the dizzying array of herbs, flowers, trees, fruits, and fungi that humans have, through ingenuity, inspiration, and sheer desperation, contrived to transform into alcohol over the centuries. Of all the extraordinary and obscure plants that have been fermented and distilled, a few are dangerous, some are downright bizarre, and one is as ancient as dinosaurs—but each represents a unique cultural contribution to our global drinking traditions and our history. This fascinating concoction of biology, chemistry, history, etymology, and mixology—with more than fifty drink recipes and growing tips for gardeners—will make you the most popular guest at any cocktail party.

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!

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*.

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.

Essential for the home bar cocktail enthusiast and the professional bartender alike "The textbook for a new generation." —Jeffrey Morgenthaler, author of *The Bar Book* "A true classic in its own right . . . that will be used as a reference for the next 100 years and more." —Gaz Regan, author of *The Joy of Mixology* 2017 JAMES BEARD FOUNDATION BOOK AWARD NOMINEE: BEVERAGE 2017 SPIRITED AWARD® NOMINEE: BEST NEW COCKTAIL & BARTENDING BOOK Frank Caiafa—bar manager of the legendary Peacock Alley bar in the Waldorf Astoria—stirs in recipes, history, and how-to while serving up a heady mix of the world's greatest cocktails. Learn to easily prepare pre-Prohibition classics such as the original Manhattan, or daiquiris just as Hemingway preferred them. Caiafa also introduces his own award-

winning creations, including the Cole Porter, an enhanced whiskey sour named for the famous Waldorf resident. Each recipe features tips and variations along with notes on the drink's history, so you can master the basics, then get adventurous—and impress fellow drinkers with fascinating cocktail trivia. The book also provides advice on setting up your home bar and scaling up your favorite recipe for a party. Since it first opened in 1893, the Waldorf Astoria New York has been one of the world's most iconic hotels, and Peacock Alley its most iconic bar. Whether you're a novice who's never adventured beyond a gin and tonic or an expert looking to expand your repertoire, *The Waldorf Astoria Bar Book* is the only cocktail guide you need on your shelf.

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.

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.

A gin manual for the home mixologist – a perfect gift or self purchase for anyone riding the gin trend Gin is the spirit of the moment. With such a huge array of new premium and imported brands hitting the US market, a little guidance is surely required. In *GIN*, Dan Jones introduces readers to the best gin makers on the planet, as well as some of the most exciting mixes that can be made from the spirit. If you're a fan of a classic G&T and want to take things to uncharted territories, look no further. Featuring all the staples like the Gin Fizz, Martini, and Gimlet, Dan will have you dabbling with a Pink Lady, a Negroni, and a Rhubarb Sparkler in no time. The cocktails include easy three-ingredient-recipes, from punches and apertifs to teas, martinis, and more. Dan also shares his favorite syrup recipes that will elevate your cocktail-making skills to new levels. With one bottle, you will soon be mixing over 60 drinks that will make you the life and soul of any party.

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.

Inside Tips from Top Wine Experts Michael Mondavi, Jacques Pépin, Gina Gallo, and Kevin Zraly are just four of the contributors to *Wine Secrets*—a compilation of tips and tricks from today's top wine experts, with advice on everything from buying and tasting to cooking and pairing. Readers will discover:

- How to find the best wines by sticking to the classics
- How to judge whether a wine is "good"
- How to act like you know what you're doing when ordering wine
- How to guesstimate wine style from packaging clues
- How to taste wine like a pro
- And much, much more!

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 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.

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 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.

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 imagination 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.

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.

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

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