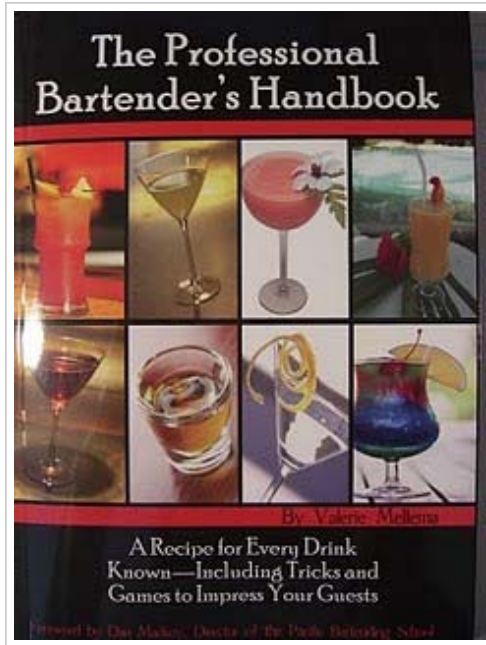


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FEBRUARY 1, 2010

The Professional Bartender's Handbook



The Professional Bartender's Handbook: A Recipe for Every Drink Known—Including Tricks and Games to Impress Your Guests by Valerie Mellerma makes a bold promise: That you could host a party, invite all of your friends, and (assuming you've got all the ingredients on hand) armed with this book you'll be able to make any drink they request. After all, this book includes a recipe for "EVERY DRINK KNOWN."

Being the snarky type of person that I am, I wondered how long it would take me to think of a cocktail recipe that was not included. Original margarita, check. Strawberry margarita, check. Prickly pear margarita, bingo. Yes, ladies and gentlemen, just three. So, as anyone familiar with the burgeoning cocktail scene would have guessed, this book doesn't include EVERY drink in its 328 pages.

This book does have 1,500 recipes, however, arranged alphabetically

ABOUT THIS BLOG

This blog shares information about travel, food, wine and spirits plus offers a behind-the-scenes peek at the work life of its author, who gets to sit in on some pretty fab stuff in the name of research.

Full Story.

ABOUT THE AUTHOR

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When not writing, I'm usually on the road or savoring something tasty.

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and stripped down to essential instructions. It's a very handy book indeed. (Although, because it relies on mixes more than fresh ingredients, its recipes yield drinks more in line with what you'd expect at a fast-casual bar more than an upscale bar.)

Beyond recipes, different chapters define key spirits, beer and wines; offer guidelines about setting up a bar (including some helpful charts to estimate quantities based on number of guests); suggest games; and define common mixology terms.

Perhaps, once folks master all these recipes and techniques, they'll be able to figure out how to make a variation—such as a prickly pear margarita—on their own.

Bottom line: A useful book for any home bartender.

Suggested retail price is \$21.95.

POSTED BY HOPE S. PHILBRICK AT 3:29 PM
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