

Whiskey Drinks

A liquor produced from the fermented mass of grains, such as barley, corn, and rye. Varieties of whiskey include bourbon, Canadian whiskey, Irish whiskey, rye, and scotch.

Absolute Motherhubbard

- 1/2 oz. Crown Royal® Canadian whiskey
- 1/2 oz. Absolut® Citron vodka
- 1/2 oz. peach schnapps
- 1/2 oz. triple sec
- 1 splash pineapple juice

- 1 splash orange juice
- ice (shaker full)

Combine all ingredients in a shaker with ice. Shake vigorously. Pour contents into a highball glass and serve.

Absolut® Royal Kiss

- 1 oz. Crown Royal® Canadian whiskey
- 1/2 oz. Absolut® Kuvant vodka
- 1/2 oz. peach schnapps
- 1 splash cranberry juice
- 1 splash pineapple juice
- ice (shaker full)

Chill in shaker, shake, and serve up in a rocks glass.

Bollermaker

- 1/2 oz. blended whiskey
 - 12 oz. cold mug or pitcher glass of beer
- Pour shot of whiskey into shot glass and drop into glass of beer.

California Lemonade

- 2 oz. blended whiskey
- juice of 1 lemon
- juice of 1 lime
- 1/2 tsp. powdered sugar
- 1/2 tsp. grenadine
- club soda
- ice (1/2 glass shaved ice)

Shake with ice and strain into a glass filled with shaved ice. Fill with club soda and top with slices of lemon and a cherry.

Canadian Breeze

- 1/2 oz. Canadian whiskey
- 1 tsp. pineapple juice
- 1/2 tsp. maraschino liqueur
- 1 tsp. lemon juice
- ice (1/2 glass)

Shake with ice and strain into a glass of ice cubes. Top with pineapple wedge and cherry.

Irish Car Bomb

- 1/2 pint Guinness® stout
 - 1/2 shot Bailey's® Irish cream
 - 1/2 shot Jameson® Irish whiskey
- Add Bailey's® and Jameson® to a shot glass, layering the Bailey's® on the bottom. Pour the Guinness® into a pint glass 1/2 of the way full. Drop the shot glass into the Guinness® and chug.

Historically, it is believed that the Irish were the first to make whiskey; however, the Scots have also laid claim to being the first whiskey producers. The Irish word for "mixed brother" (mixture of life) is Gaelic. To describe whiskey, so it must have been important.

Irish Coffee

- 1/2 oz. Irish whiskey
- 1 tsp. brown sugar
- 6 oz. hot coffee
- whipped cream

Combine whiskey, sugar and coffee in a mug. Stir to dissolve. Float whipped cream gently on top. Serve.

Jack & Coke

- 2 oz. Jack Daniel's® Tennessee whiskey
 - 10 oz. Coca-Cola®
 - ice (fill glass)
- Pour Jack Daniel's® into large glass filled with ice. Pour Coca-Cola® into the glass and stir gently.

Long Island Cocktail

- 1/2 part tequila
 - 1 part white rum
 - 1 part whiskey
 - 1 part gin
 - 1 part vodka
 - 1 splash Coca-Cola®
 - 1 splash orange juice
 - 1 oz. sugar syrup
 - ice (1/2 glass)
- Combine and mix all ingredients in a tall glass, and serve.

Manhattan

- 2 oz. blended whiskey
 - 1/2 oz. sweet vermouth
 - 1/2 oz. dry vermouth
 - 1 dash bitters
 - ice (1/2 glass)
- Stir with ice to chill. Strain into cocktail glass. Garnish with a maraschino cherry.

Mint Julep

- 1 fresh mint sprig
- 2 1/2 oz. bourbon whiskey
- 1 tsp. powdered sugar
- 2 tsp. water
- ice (fill glass)

Muddle mint leaves, powdered sugar, and water in a coffee glass. Fill the glass with crushed ice; add bourbon. Top with more ice and garnish with a mint sprig. Serve with a straw.

Old Fashioned

- 2 oz. bourbon whiskey
- 2 dashes bitters
- 1 splash water
- 1 tsp. sugar
- 1 maraschino cherry
- 1 orange wedge
- ice (fill glass)

Mix sugar, water and bitters in an old-fashioned glass. Drop in orange wedge and cherry. Muddle into a paste using a muddler or the back of a spoon. Pour in bourbon, fill with ice cubes and stir. Serve.

Paddy Cocktail

- 1/2 oz. Irish whiskey
 - 1/2 oz. sweet vermouth
 - 1 dash bitters
 - ice (fill glass)
- Stir with ice and strain into a glass.

Royal Flush

- 1/2 oz. Crown Royal® Canadian whiskey
- 1 oz. peach schnapps
- 1/2 oz. Chambord® raspberry liqueur
- 1 oz. cranberry juice
- ice (fill glass)

Pour ingredients into a tumbler over ice. Strain into a glass. Serve.

Rusty Nail

- 1/2 oz. Scotch whiskey
- 1/2 oz. Drambuie® Scotch whiskey
- 1 twist lemon peel
- ice (fill glass)

Pour Scotch and Drambuie® into a glass. Fill with ice cubes; stir well. Garnish with lemon peel.

Seven & Seven

- 1 shot Seagram's® 7 whiskey
- 8 oz. 7-Up® soda
- ice (fill glass)

Pour a shot of Seagram's® 7 into the glass. Fill with ice cubes, then pour 7-Up® into glass. Stir briefly.

Tennessee Tea

- 1 part Jack Daniel's® Tennessee whiskey
- 1 part sweet and sour mix
- 1 part triple sec
- 2 parts Coca-Cola®
- ice (fill glass)

Combine all ingredients and pour over ice in a mason jar.

Texas Tea

- 2 oz. bourbon whiskey
- 2 oz. tequila
- 2 oz. gin
- 2 oz. vodka
- 2 oz. rum
- 2 oz. triple sec
- 2 oz. sweet & sour mix
- Coca-Cola®
- ice (fill gallon pitcher, plus glass)

Fill 1 gallon pitcher with ice; add all ingredients except Coca-Cola®; stir. Add Coca-Cola® and stir again. Pour into glass with ice.

Washington Apple Cocktail

- 2 oz. Crown Royal® Canadian whiskey
- 2 oz. DeKuyper® Sour Apple Pucker schnapps
- 2 oz. cranberry juice
- ice (fill glass)

Pour DeKuyper® sour apple pucker and Crown Royal® Canadian whiskey into a highball glass filled with ice; add cranberry juice. Serve.

Whiskey Hot Toddy

- 1/2 oz. bourbon whiskey
- 1/2 oz. lemon juice
- 1/2 oz. sugar syrup
- 1 clove
- 1 slice lemon
- 3 oz. hot water

Heat all ingredients except for water in heat-resistant glass and fill with hot water. Add a lemon slice speared with a clove, and serve.

Whiskey Sour

- 2 oz. blended whiskey
- juice of 1/2 lemon
- 1/2 tsp. powdered sugar
- 1 cherry
- 1/2 slice lemon
- ice (fill glass)

Shake whiskey, juice of lemon, and powdered sugar with ice. Strain into a whiskey sour glass. Garnish with cherry.

Of the nation's ten largest cities, three are in Texas: (Houston, Dallas, and San Antonio)

Gin Drinks

Gin is distilled from grain and receives its unique flavor and aroma from juniper berries and other botanicals.

Gin & Tonic

- 2 oz. gin
- 5 oz. tonic water
- 1 lime wedge
- ice (1/2 glass)

Pour gin and tonic water into highball glass 1/2 filled with ice cubes; stir well. Garnish with lime wedge.



Red Devil

- 1/2 oz. blue gin
- 1/2 oz. peach schnapps
- 1/2 oz. peach liqueur
- 1 splash grenadine
- 2 oz. triple sec
- 2 oz. orange juice
- ice (fill cocktail shaker)

Mix alcohol ingredients into an ice-filled cocktail shaker; add grenadine and juice, and shake well. Serve in a 10- to 12-oz. glass.

Singapore Sling

- 1 oz. gin
- 1/2 oz. grenadine
- sweet & sour mix
- club soda
- 1/2 oz. cherry brandy
- ice (fill glass)

Pour grenadine into an ice-filled coffee glass; add gin, and almost fill with equal parts chilled soda and sweet & sour mix. Top with cherry brandy. Serve undrained, garnished with a cherry.

Tokyo Tea

- 1/2 oz. gin
- 1/2 oz. rum
- 1/2 oz. vodka
- 1/2 oz. tequila
- 1/2 oz. triple sec
- 1 oz. Midori® melon liqueur
- ice (fill glass)

Combine ingredients in a shaker; shake, strain into small highball glass filled with ice.

Tom Collins

- 2 oz. gin
- 3 oz. club soda
- 1 oz. lemon juice
- 1 tsp. sugar
- 1 slice orange
- 1 maraschino cherry
- ice (1/2 glass)

Combine the gin, lemon juice and sugar in shaker 1/2 filled with ice cubes; shake well. Strain into a coffee glass with ice cubes; add club soda; stir and garnish with the cherry.



London Dry Gin is the ultimate English style of gin, as a style, it lends itself particularly well to mixing. London Dry Gin is the dominant Gin style in the United Kingdom, former British colonies, the United States, and Japan.

Food Beverages Bartender Manual

Jim Meehan



Food Beverages Bartender Manual:

Meehan's Bartender Manual Jim Meehan, 2017-10-17 A knowledge filled tome for true cocktail nerds or those aspiring to be Esquire from one of the world's most acclaimed bartenders WINNER OF THE JAMES BEARD AWARD WINNER OF THE TALES OF THE COCKTAIL SPIRITED AWARD FOR BEST NEW COCKTAIL OR BARTENDING BOOK IACP AWARD FINALIST Meehan's Bartender Manual is acclaimed mixologist Jim Meehan's magnum opus and the first book of the modern era to explain the bar industry from the inside out With chapters that mix cocktail history with professional insights from experts all over the world this deep dive covers it all bar design menu development spirits production drink mixing technique the craft of service and art of hospitality and more The book also includes recipes for 100 cocktails culled from the classic canon and Meehan's own storied career Each recipe reveals why Meehan makes these drinks the way he does offering unprecedented access to a top bartender's creative process Whether you're a professional looking to take your career to the next level or an enthusiastic amateur interested in understanding the how and why of mixology Meehan's Bartender Manual is the definitive guide

The Professional Bar & Beverage Manager's Handbook Amanda Miron, Douglas Robert Brown, 2006 CD ROM contains forms in PDF and a business plan in MS Word

Meehan's Bartender Manual Jim Meehan, 2017-10-17 A knowledge filled tome for true cocktail nerds or those aspiring to be Esquire from one of the world's most acclaimed bartenders WINNER OF THE JAMES BEARD AWARD WINNER OF THE TALES OF THE COCKTAIL SPIRITED AWARD FOR BEST NEW COCKTAIL OR BARTENDING BOOK IACP AWARD FINALIST Meehan's Bartender Manual is acclaimed mixologist Jim Meehan's magnum opus and the first book of the modern era to explain the bar industry from the inside out With chapters that mix cocktail history with professional insights from experts all over the world this deep dive covers it all bar design menu development spirits production drink mixing technique the craft of service and art of hospitality and more The book also includes recipes for 100 cocktails culled from the classic canon and Meehan's own storied career Each recipe reveals why Meehan makes these drinks the way he does offering unprecedented access to a top bartender's creative process Whether you're a professional looking to take your career to the next level or an enthusiastic amateur interested in understanding the how and why of mixology Meehan's Bartender Manual is the definitive guide

A Bartender's Guide to the World Lauren Mote, James O. Fraioli, 2022-10-25 Transport your glass around the globe with more than 75 cocktail recipes from one of the world's premier bartenders Grab your glass and let's go For over 20 years Lauren Mote has tended bars and traveled the world often as one of the only women in a male dominated industry She's developed cocktail recipes sought out new ingredients and gathered stories along the way Now in her first book Lauren is inviting readers and home bartenders to pack their suitcases and come with her on an international cocktail adventure Few bartenders can match Lauren's encyclopedic knowledge of spirits liqueurs and tinctures not to mention her originality for blending them into a perfectly balanced drink Once you've gotten a handle on the basics of bartending and gathered your cocktail shaker along

with a few other pieces of equipment you'll be raising your glass in no time. The recipes are organized by their star ingredients such as agave, gin, whiskey, rum, vodka, and more. Every drink is given its own designation of standard, mid, low, or zero proof, and you'll find a whole chapter on nonalcoholic cocktails because Lauren feels strongly that all drinks should be prepared with care, whether they include alcohol or not. Once you've narrowed down the base that you're in the mood for, let Lauren's magnetic storytelling and gift of the gab continue to guide you. In each chapter, you'll find a collection of *Mise en Place* Recipes to help you build up your bar's basic ingredients and make Lauren's techniques your own. With beautiful storytelling and photography and cocktail recipes you won't find elsewhere, *A Bartender's Guide to the World* is as much a pleasure to read as it is to imbibe from.

FOOD & BEVERAGE MANUAL GIANCARLO PASTORE, 2021-04-10 Colossal book per il settore ristorazione. Sono affrontate le tematiche dal budget al controllo di gestione. Ampio spazio all'organizzazione della sala ristorante, bar, cucina. Food cost e beverage cost. Dizionario traduttore gastronomico in cinque lingue. Revpash, Calcolo revpar, presenze, Revpasf, Revpath, Net rev par, Costi mese bkf. INDICATORI DI REDDITIVITÀ. R O E E B I T E B I T D A. Manuali di procedure per tutti i reparti. ABSTRACT DESCRIZIONE LIBRO Colossal book per il settore ristorazione. Sono affrontate le tematiche dal budget al controllo di gestione. Ampio spazio all'organizzazione della sala ristorante, bar, cucina. Food cost e beverage cost. Dizionario traduttore gastronomico in cinque lingue. Revpash, Calcolo revpar, presenze, Revpasf, Revpath, Net rev par, Costi mese bkf. INDICATORI DI REDDITIVITÀ. R O E E B I T E B I T D A. Manuali di procedure per tutti i reparti. SOGGETTO Economia, Industria, Management. CONTENUTI DEL LIBRO EMPATIA IL TUO BRAND Il food beverage manager _ L'hotel suddiviso in dipartimenti dpt. SUDDIVISIONE RICAVI REVENUE PER REPARTI DPT F B RELATIVI COSTI. Job description _ L'INTERVISTA PER UN POSTO DI LAVORO _ COME INTERVISTARE IL CANDIDATO CURRICULUM VITAE SELF MARKETING _ MOTIVAZIONE Percentuali calcolo _ SCONTISTICA _ ESERCIZI Metriche _ performance _ REVPASH _ CALCOLO REVPAR PRESENZE _ REVPASF _ REVPATH _ NET REV PAR _ COSTI MESE BKF. Indicatori di redditività _ R O E _ E B I T _ E B I T D A Imposta, tassa, tributo _ IMPOSTE DIRETTE E LE IMPOSTE INDIRETTE I V A _ Significato _ Imponibile _ IMPRESA AZIENDA DITTA BUDGET _ FORECAST _ CONTROLLO DI GESTIONE CdG _ ANALYSIS IL BUDGET BEN PIÙ DI UNA SEMPLICE PREVISIONE _ Bilancio di previsione Budget GD HTL ROYAL esempio _ LA CREAZIONE DI UN BUDGET MAPPATURA ROOMS DIVISION GD HTL ROYAL BUDGET POTENTIAL REVENUE ROOMS DIVISION GD HTL ROYAL BUDGET Presenze rooms percentuali SEGMENTAZIONE DI MERCATO Revenue produzione METRICHE BUDGET ROOMS DIVISION GD HTL ROYAL BUDGET ROOMS DIVISION GD HTL ROYAL COMMISSIONI % Termini MKTG COSTI BUDGET ROOMS DIVISION GD HTL ROYAL COSTI ROOMS DIVISION DPT GOAL YES MAN CASE HISTORY ROOMS DIVISION DPT ORGANIGRAMMA COSTI PAURA RABBIA Budget DPT FOOD BEVERAGE REVENUE DPT F B STATISTICHE COSTI BUDGET DPT F B esempio COSTI DPT F B SEGMENTI DI COSTO SUDDIVISI PER REPARTI esempio FORECAST COSTI PERSONALE LABOUR COST DPT F B esempio ANALYSIS COSTI PERSONALE LABOUR COST

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The New American Bartender's Guide John J. Poister, 1989 From chapters on the joys of gin to the varieties of vodka plus sections on punches hot drinks alcohol free drinks and house specialties from the world's great bars here is the ultimate guide to making just about every kind of cocktail imaginable

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The Bartender's Pantry Jim Meehan, Bart Sasso, 2024-06-11 A professional guide that surveys and celebrates the culinary ingredients in mixed drinks with more than 100 recipes from the world's most creative bartenders and the James Beard Award winning author of Meehan's Bartender Manual As a handbook devoted to the cornucopia of nonalcoholic ingredients that today's bartenders draw on in their pursuit of deliciousness it will give cooks at any level a fresh appreciation for the flavorful possibilities they have at their fingertips Harold McGee author of *On Food and Cooking* and *Keys to Good Cooking* Jim Meehan's achievements as a pioneering bartender at Gramercy Tavern The Pegu Club and PDT in New York City helped pave the path for this generation's craft cocktail industry Here he's partnered with artist and designer Bart Sasso of Sasso Co and Atlanta's beloved Ticonderoga Club award winning author and journalist Emma Janzen and renowned photographer AJ Meeker on an advanced handbook focused on the zero proof components of cocktails that make or break the integrity of a drink The Bartender's Pantry includes concise overviews of ten categories of ingredients sugars spices dairy grains and nuts fruits vegetables flowers and herbs coffee tea soda and mineral water and ferments that cover each subject's modern history in drinks popular production practices artisan processing methods and common distribution channels before suggesting sourcing and service insights from experts in each field The primers grapple with the challenges producers distributors and consumers each face as the ingredient moves through the food chain and into

the bartender's pantry Each chapter features artfully illustrated recipes incorporating the featured ingredients that bring the reader into the kitchens of some of the world's most revered bartenders baristas importers and chefs Their innovative takes on traditional recipes including horchata matcha Turkish coffee sorrel kvass and ice cream are followed by full page photos of over 50 cocktails that incorporate them including modern classics like the Gin Basil Smash Earl Grey Martini and Penicillin Inspired by kitchen references like Deborah Madison's Vegetable Literacy and Harold McGee's Keys to Good Cooking The Bartender's Pantry is an indispensable handbook for hospitality professionals curious cooks and anyone interested in how novel and traditional global beverages are connected to international foodways and our wellbeing itself

Bartender's Guide To Shooters (Speedy Study Guides) Speedy Publishing, 2015-01-29 Let's face it everyone needs to put in extra time if they want to get to the top of their field Everyone from investment bankers to post office sorters find ways to always improve Even the most experienced bartender can get help from resources such as a study guide on a Bartender's Guide to Shooters From novice to expert every time you seek knowledge in new shooter recipes and techniques will be a time that you improve yourself as a bartender *The World's Best Bartender's Guide* Joseph Scott, Donald Bain, 1998 Covers spirits supplies ambiance garnishes glassware etiquette and drinking ethics and provides recipes for the most popular cocktails Food and Drink in American History Andrew F. Smith, 2013-10-28 This three volume encyclopedia on the history of American food and beverages serves as an ideal companion resource for social studies and American history courses covering topics ranging from early American Indian foods to mandatory nutrition information at fast food restaurants The expression you are what you eat certainly applies to Americans not just in terms of our physical health but also in the myriad ways that our taste preferences eating habits and food culture are intrinsically tied to our society and history This standout reference work comprises two volumes containing more than 600 alphabetically arranged historical entries on American foods and beverages as well as dozens of historical recipes for traditional American foods and a third volume of more than 120 primary source documents Never before has there been a reference work that coalesces this diverse range of information into a single set The entries in this set provide information that will transform any American history research project into an engaging learning experience Examples include explanations of how tuna fish became a staple food product for Americans how the canning industry emerged from the Civil War the difference between Americans and people of other countries in terms of what percentage of their income is spent on food and beverages and how taxation on beverages like tea rum and whisky set off important political rebellions in U S history The Curious Bartender's Guide to Malt, Bourbon & Rye Whiskies Tristan Stephenson, 2020-07-28 A captivating introduction to the world of fine whiskies brought to you by bestselling author restaurateur bar owner and world class drinks connoisseur Tristan Stephenson Tristan explores the origins of whisky from the extraordinary Chinese distillation pioneers well over 2 000 years ago to the discovery of the medicinal aqua vitae water of life through to the emergence of what we know as whisky Explore the magic of malting the

development of flavour and the astonishing barrel ageing process as you learn about how whisky is made After that you might choose to make the most of Tristan's bar skills with some inspirational house blends and whisky based cocktails This fascinating entertaining and comprehensive book is sure to appeal to aficionados and novices alike *The Bartender's Guide to Mixing 600 Cocktails & Drinks* Stuart Walton, 2012 This authoritative guide is an essential reference book for every home bartender covering a vast array of cocktails and drinks and how to make them There are step by step instructions for making both alcoholic and non alcoholic drinks accompanied by 800 glorious colour photographs All the cocktail favourites are featured as well as some more unusual drinks to try The book features a comprehensive guide to the different types of alcohol and mixers available including spirits liqueurs fortified wines beer and wine Find out how each type of drink is made its taste and how it should be served The book also examines the fascinating history of alcohol plus a useful guide to bartending equipment glasses garnishes presentation techniques and tricks of the trade There is practical advice on how to prepare for a party plus useful information about alcohol and health including tips for safe drinking and avoiding hangovers The recipe section of the book is packed with step by step instructions for making over 600 cocktails and drinks There are classic formulas of the 1920's jazz age such as White Lady and Maiden's Blush drinks from the 1980's cocktail revival such as Buck's Fizz and Green Caribbean and trendsetting concoctions available in bars today such as Cosmopolitan and Titanic This is the perfect home reference book and one stop sourcebook for all bartenders both professional and enthusiastic amateur and its unique photographic approach to more than 600 drinks will mean this is the only inspiration instruction manual and recipe book you will ever need **The Bartender's Guide to Cocktails & Mixed Drinks** Stuart Walton, 2003 **The Shaken and the Stirred** Stephen Schneider, Craig N. Owens, 2020-09-01 Over the past decade the popularity of cocktails has returned with gusto Amateur and professional mixologists alike have set about recovering not just the craft of the cocktail but also its history philosophy and culture The Shaken and the Stirred features essays written by distillers bartenders and amateur mixologists as well as scholars all examining the so called Cocktail Revival and cocktail culture Why has the cocktail returned with such force Why has the cocktail always acted as a cultural indicator of class race sexuality and politics in both the real and the fictional world Why has the cocktail revival produced a host of professional organizations blogs and conferences devoted to examining and reviving both the drinks and habits of these earlier cultures **Bartender Training Manual** Ryan Dahlstrom, 2016-09-01 The Most Requested Training Manual in the Industry Today Bartender Training Manual Table of Contents INTRODUCTION TRAINING DEVELOPMENT Acceptable Bartending Standards Unacceptable Bartending Standards Techniques Resulting in Termination Three Strike Rules Personal Appearance Uniforms Pro Active Bartending Alcohol Consumption Tolerance Alcohol Awareness Policy Awareness Sequence of Service and Response WORKING THE BAR Bartender Sequence of Service Up Selling Suggestive Selling Terminology CONDUCTING TRANSACTIONS Register Operations Payment Methods Cash Handling Sequence Credit

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celebrates the culinary ingredients in mixed drinks with more than 100 recipes from the world's most creative bartenders and the James Beard Award winning author of Meehan's Bartender Manual As a handbook devoted to the cornucopia of nonalcoholic ingredients that today's bartenders draw on in their pursuit of deliciousness it will give cooks at any level a fresh appreciation for the flavorful possibilities they have at their fingertips Harold McGee author of On Food and Cooking and Keys to Good Cooking Jim Meehan's achievements as a pioneering bartender at Gramercy Tavern The Pegu Club and PDT in New York City helped pave the path for this generation's craft cocktail industry Here he's partnered with artist and designer Bart Sasso of Sasso Co and Atlanta's beloved Ticonderoga Club award winning author and journalist Emma Janzen and renowned photographer AJ Meeker on an advanced handbook focused on the zero proof components of cocktails that make or break the integrity of a drink The Bartender's Pantry includes concise overviews of ten categories of ingredients sugars spices dairy grains and nuts fruits vegetables flowers and herbs coffee tea soda and mineral water and ferments that cover each subject's modern history in drinks popular production practices artisan processing methods and common distribution channels before suggesting sourcing and service insights from experts in each field The primers grapple with the challenges producers distributors and consumers each face as the ingredient moves through the food chain and into the bartender's pantry Each chapter features artfully illustrated recipes incorporating the featured ingredients that bring the reader into the kitchens of some of the world's most revered bartenders baristas importers and chefs Their innovative takes on traditional recipes including horchata matcha Turkish coffee sorrel kvass and ice cream are followed by full page photos of over 50 cocktails that incorporate them including modern classics like the Gin Basil Smash Earl Grey Martini and Penicillin Inspired by kitchen references like Deborah Madison's Vegetable Literacy and Harold McGee's Keys to Good Cooking The Bartender's Pantry is an indispensable handbook for hospitality professionals curious cooks and anyone interested in how novel and traditional global beverages are connected to international foodways and our wellbeing itself

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