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The New Cocktail Hour: The Essential Guide To Hand-Crafted Drinks



Synopsis

ENTERTAIN WITH STYLE AND FRESHNESS! Libation-loving siblings André and Tenaya Darlington show you how to make cocktails from every era, reimagined for a contemporary palate. Dial back the sugar, and load up on quality ingredients. The New Cocktail Hour shows you how to mix incredible craft cocktails and gives you a complete history of classic recipes and spirits. Youâ™ve never seen a cocktail book like this before! Unique features include: 214 vintage and modern recipes, complete with tasting notes; Tips on pairing cocktails with everything from pizza to oysters; Suggested brands for building a well-stocked bar; Seasonal ideas for syrups, shrubs, and garden-to-glass drinks; Advice for hosting craft cocktails parties at home

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Customer Reviews

This is a visually lovely book that works well as both a bit of fun reading as well as a go to book for recipes for your next cocktail. It clearly takes notice of current trends in cocktails but doesn't leave out a selection of some of the best classics. I particularly enjoyed the ideas on hosting a party with three basic bottles as well as some of the food pairings- including cheeses. This book would make a great housing warming or hostess gift for a cocktail loving friend - and maybe you'll be fortunate enough to be invited back to enjoy some of the cocktails contained within.

The New Cocktail Hour is life-changing! There are so many great things about this book, where do I

startâ | Letâ™s start with the reason I bought this book, the booze! My husbandâ™s idea of a cocktail was pour two finger widths of vodka in a glass. Add Diet Sprite. Toss in some ice. Stir with finger. My go to beverage lived in black box in my fridge. This book is FULL of interesting and delicious cocktails. We are now far more sophisticated when ordering drinks, and hosting guests. We are well on our way to becoming cocktail snobs. I have pulled it out at several dinner parties when a guest has asked about a beverage I am serving. It is an intriguing centerpiece to conversation. This book is easy to follow, even for a novice. I was a bit intimidated when I first picked it up, because several of the ingredients were unfamiliar. The book has great descriptions and explanations for the less experienced bartender, like, what exactly are bitters. I also love that food pairings are offered for the drinks. All these years of pairing my boxed wine with foodâ | I am so ashamed of myself. The most endearing parts of this book are the gorgeous pictures and snippets of history given with each drink and drink era/category. They are very well written, informative, interesting, and often humorous. The Monkey Gland on page 88 is a must read, must try cocktail. I could list dozens and dozens of other MUST TRY drinks (Sky Juice) and fantastic recipes for more common drinks (the Martini is to die for), but I recommend you buy the book and try them all.

A good book, but not recommended for beginners like me. I did go to Bartender School about 15 years ago, so I can kind of find what I want. The book is arranged by what was popular for certain time periods, Early Drinks, WWI Cocktails, The Roaring Twenties, and so on. Would have preferred an arrangement by type of Spirit, like: Vodka, Rum, Whisky, Gin and so on.

These siblings have always known how to throw a great party -- which I'm lucky to know from past experience -- and this book shares all their secrets for shaking up some great cocktails and entertaining friends. It's a delightful romp through drinks that you will want to make immediately and it's also just fun to read. I highly recommend it!

Love this book - so happy I decided to order it. It's full of a lot of fun information and history on cocktails through the ages and offers a lot of great recipes for all types of drinks for all different occasions. If I had to pick a downside to this book, it's that I wish it included a few more vodka-based drinks but overall it's a great book. Also, the pictures and design of the book are really nice so it's a good book to leave out for display. Overall though this is definitely worth the money.

This book not only gives you great cocktail recipes, but it also puts you into a time machine and

teaches you how cocktails came to be. And so, like the very best of all "cookbooks," one learns not only the recipes, but why they work. After reading this, you get what makes a great drink, why, and can concoct one yourself. From a recipe, or one you devise. It transported me back to the Golden Age of cocktails and made me feel like skinny-dipping into a fountain!

This is probably my favorite cocktail book of all time. It's incredibly comprehensive and beautifully written. I have so much fun every time I make a recipe. There are no misses, either. Every recipe works like a charm, and the photos are beyond gorgeous. If you like absinthe, try the Flutterby Lassi. It's refreshing and totally different from most cocktails you've ever had.

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