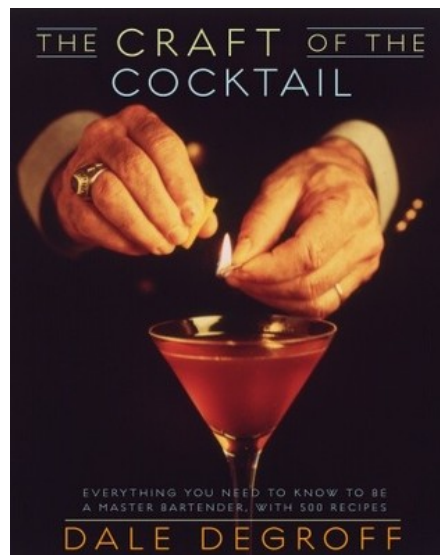




The Craft of the Cocktail: Everything You Need to Know to Be a Master Bartender, with 500 Recipes

Dale DeGroff , George Erml (Photographer)

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Cocktails are bigger than ever, and this is the first real cookbook for them, covering the entire breadth of this rich subject. *The Craft of the Cocktail* provides much more than merely the same old recipes: it delves into history, personalities, and anecdotes; it shows you how to set up a bar, master important techniques, and use tools correctly; and it delivers unique concoctions, many featuring Dale DeGroff's signature use of fresh juices, as well as all the classics.

Debonair, a great raconteur, and an unparalleled authority, Dale DeGroff is the epitome of Perfect Bartender, universally acknowledged as the world's premier mixologist. From *Entertainment Weekly* and *USA Today* to the Culinary Institute of America and the nation's best restaurants, whenever anybody wants information or training on the bar, they turn to Dale for recipes, for history, for anecdotes, for fun—for cocktail-party conversation as well as for cocktails.

That's what *The Craft of the Cocktail* is—the full party, conversation and all. It begins with the history of spirits, how they're made (but without too much boring science), the development of the mixed drink, and the culture it created, all drawn from Dale's vast library of vintage cocktail books.

Then on to stocking the essential bar, choosing the right tools and ingredients, mastering key techniques—hints worthy of a pro, the same information that Dale shares with the bartenders he trains in seminars and through his videos. And then the meat of the matter: 500 recipes, including everything from tried-and-true classics to of-the-moment originals.

Throughout are rich stories, vintage recipes, fast facts, and other entertaining asides. Beautiful color photographs and a striking design round out the cookbook approach to this subject, highlighting the difference between an under-the-bar handbook and a stylish, full-blown treatment. *The Craft of the Cocktail* is that treatment, destined to become the bible of the bar.

The Craft of the Cocktail: Everything You Need to Know to Be a Master Bartender, with 500 Recipes Details

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From Reader Review The Craft of the Cocktail: Everything You Need to Know to Be a Master Bartender, with 500 Recipes for online ebook

Kevin says

good history, stories, recipes... everything you need.

Pixie says

At first I gave this 4 stars, because I didn't really care for the more or less alphabetical organization of the recipes, but in going over the book carefully, I found it chock-full of all the information anyone would need to become a skilled bartender, plus a lot of interesting historical information.

erik says

He's a cocktail snob and it shows in his ever-so-slightly arrogant comments, his thoughtful layout and great mix of modern and classic drinks. Because of the format, it isn't the best book to keep under the bar, but it's perfect for your nightstand.

Anne Frisbie says

If you want a cocktail reference book with quite a lot of classic cocktail recipes, then this book is very good.

The first third of the book is educational, but also funny & charming. Some things that I learned:

- mezcal's relationship to tequila,
- how to flame a peel,
- how to properly salt a glass rim, and that
- FDR made popular the dirty martini.

I loved Dale's passion for cocktails. He wrote that cocktails are as American as baseball, and represent a composite beverage just as Americans are a composite people.

Cocktail recipes are alphabetised. The recipes are mostly classic ones, and not modern variations of classic ones - meaning, to me, that they are mostly too sweet and should be adjusted accordingly.

This book serves as a good cocktail reference book with lots of information upfront, alphabetised classic cocktail recipes, and a glossary in the back.

Personally, I use Death & Co: Modern Classic Cocktails, with More than 500 Recipes already as my cocktail reference book. I was looking for another book like The Canon Cocktail Book: Recipes from the Award-Winning Bar which provides great modern cocktail recipes that are often based on classic ones. Oh well, still a good cocktail book.

Catherine Woodman says

Best cocktail book I've seen--great photos, good recipes

Josh says

Despite being a classic book, it is really dated. It contains a good introductory section, but although the recipes offer a glimpse into the beginning of the cocktail Renaissance (fresh juice etc) its original recipes do not tempt me and the classics are rather sweeter than modern tastes.

The author is well respected by modern bartenders, but it seems to have gone to his head and displays his obsession with himself, flamed orange peels and orange juice throughout (and in that order!).

A lot of the recipes also seem to be influenced by the brands he is sponsored by or has created drinks for.

For a better review of classics with a lot less ego try Robert Hess' essential guide, or for a comprehensive list of bang up to date new and classic recipes PDT by meehan.

Bill says

Of course I am biased... The author is a cousin of my wife... and he was at our wedding! I'm not much of an imbiber, but I did enjoy the lessons and history in the book... and I know from experience that Dale can make an excellent cocktail and he's an excellent cook too!

Walt Falconer says

from amazon.com

Dale DeGroff is to blame for setting me off on a quest for the perfect Sazerac.

While it lasted (and I can testify that its demise had nothing to do with the quality of the drink and food) DeGroff's Blackbird bar/restaurant in Manhattan was a place I enjoyed going when I could spare the time and cash. When you got DeGroff into the realm of the bitters-tinged cocktail, his subtly aromatic, complex, and a little bit dark and twisted drinks were a treat for the nose and tongue, even as his urbane presence and stylish economy of motion made it clear you were in the presence of a Real Bartender. I still remember the first Sazerac I had there, and the way it unfolded to my senses.

Although in the ensuing years, when it comes to that particular drink, I've developed a slight preference for the simpler perfection of the classic (just rye, Peychaud's Bitters, simple syrup, Herbsaint) Sazerac, I still enjoy the plot twists in the story told by DeGroff's fancified (half-and-half rye and cognac for the liquor, and half-and-half Peychaud's and regular old Angostura handling the bitters requirement) version, and I follow his glass-preparation instructions whichever version I make.

This is all an illustration of the true lesson to be learned about bartenders' references: there is no single book which will tell you everything there is to be learned about mixing drinks. You need to go out and taste what people are mixing, and you need to have several books on hand whose recipes you can read, compare, imagine, try, synthesize, extrapolate. DeGroof's *The Craft of the Cocktail*, despite having come out as recently as 2002, is clearly one of those essential references you need on your shelf. It's just a bonus (or perhaps, to some, an annoyance) that the book is so lavishly-produced that you could choose to leave it on the coffee table for guests to enjoy when you're not using it yourself.

Wayne says

If you get a single drink book to learn about making cocktails, this is the one. Dale is the master -- he serves up a good selection of modern and historic cocktails. Start here, and then move on to some of the more specialized guides, like Ted Haigh's and Jeff Berry's.

Thomas Walmsley says

A fun and educational book filled to the brim with cocktail history, recipes and fun stories from the bar!

Nicholle says

At first I was tempted to give this 3 stars because the layout is a little impractical. As others have mentioned, the index is not user friendly if you're trying to find recipes quickly or by spirit. However, the reference sections about vintage glassware and barware, and the techniques strewn throughout, do make it more useful. In one reading I was able to find out the name of a coupe glass that had eluded me for almost a year, and that you need a channel knife to make spiral garnishes. For that alone it made it worthwhile reading for me. Ultimately, it's more of a historian/raconteur type cocktail book rather than one you'd use in the kitchen.

Joe says

This is THE cocktail book. Sure, it's expensive and made for the coffee table rather than for actual bar work, but it's the best hard copy resource for historically trustworthy recipes.

Helmut says

Kennst du das Land, wo die Orangen blühen?

Dale DeGroof ist weit herumgekommen in der Cocktailwelt, ohne Frage. Neben seinen Verdiensten, die er (hin und wieder ein bisschen narzisstisch) in kleinen Anekdoten in diesem Buch verarbeitet, und die sich hauptsächlich darauf beziehen, einen starken Qualitätsgedanken in Bezug auf die Frische der Zutaten, der Zubereitung und Präsentation auch in Bartendern zu verankern, fallen mir bei diesem Buch aus dem Jahre 2002 aber erstmal ein paar Verbrechen ins Auge, deren Folgen wir heute noch teilweise ertragen müssen.

Der *Stone Sour* ist ein Epitome der Cocktailkultur der 90er, und da viele Bartender ihren Beruf nicht wirklich lernen, muss ich heute noch hin und wieder Orangensaft in meinem *Whiskey Sour* erleben. Das Rezept, das DeGroff für einen *Old Fashioned* angibt, basierend auf dem Prohibitionsrezept mit gemuddelter Kirsche und Orange (die nur eingeführt wurden, um den grausigen Bootlegger-Schnaps überhaupt ertragen zu können und daher nicht für moderne Rezepte berücksichtigt werden sollten), und dabei noch das Originalrezept etwas arrogant runterputzt, ist ebenso der heiligen Dreifaltigkeit der 90er-Jahre-Cocktails (Süß-Frucht-Dekoration) zuzuschreiben und heute mehr ein Grund zum Schaudern - doch manche arbeiten scheinbar immer noch nach diesen Opulenzbomben; ich habe Stalin (dem Bartender, nicht dem Diktator) unrecht getan, als ich ihn für unfähig hielt - er hält sich nur an DeGroffs Rezept.

Wenn man DeGroffs Rezepte nachstellen will, sollte man sich einen großen Tank an Orangensaft und Ananassaft zulegen. Gemuddelte Früchte, Fruchtputee und Fruchtstücke als Dekoration, dazu viel Zitronenschale zum Flammen und Ausdrücken. Auf die Spirituosen selbst kommt es nicht so an, hauptsache Frucht ist im Cocktail. Für DeGroff ist selbst eine *Margarita* erst perfekt, wenn er Mangostücke dazugeben darf ("dale's ultimate mango-rita"). Dazu viele aromatisierte Vodka im Regal, und der Abend kann kommen.

Persönlich mag ich die Verwendung von ausgepressten oder geflammten Zitronenzesten, die DeGroff für einen Großteil seiner Cocktailrezepte empfiehlt, nicht. Sie sorgen für ein bitteres Zitronenaroma, das nicht zu allem passt. Außerdem schmeckt jeder Cocktail, den man so behandelt, erstmal ziemlich gleich. Klug eingesetzt sind ätherische Zitrusöle eine tolle Sache, aber sie wahllos über jeden Cocktail zu sprühen ist fehlgeleiteter Ehrgeiz.

Wahllos und willkürlich wirkt dann auch die Cocktailauswahl, die DeGroff präsentiert. Da erkenne ich kein Muster, keine Linie, es sind einfach nur 500 Rezepte aufgelistet, meist mit nur rudimentären Herstellungshinweisen und ohne Foto, nur hier und da mit Anekdoten zur Historie des ersten Auftauchens des Rezepts.

Die Frage, die sich mir stellt, ist nach der Zielgruppe dieses Buchs. Ich würde den ersten Teil, der sich um die Barbasics dreht, jedem Anfänger sehr ans Herz legen. Das ist das, worin DeGroff glänzt: Die perfekte Vorbereitung, die perfekte Zubereitung, der perfekte Abend. In diesem Kapitel findet aber auch der Profi sicherlich den einen oder anderen Hinweis zur Verbesserung seiner Fähigkeiten.

Den zweiten Teil mit den Rezepten dagegen sollte man als Anfänger größtenteils auslassen, da man dadurch in eine falsche, unmoderne, veraltete Richtung, Cocktails herzustellen und zu präsentieren, gelenkt wird. Die Cocktailwelt ändert sich schnell; heute ist eine gewisse Zurückhaltung, was Süße und Frucht angeht, wieder in, auch wenn Fruchtcocktails "unter Laien" (oh mein Gott, was schreibe ich hier...) immer noch ungebrochen geliebt werden (bereits in einer 2009er-Ausgabe des Barmagazins *Mixology* beschwerten sich allerdings Leser, dass wieder einmal ein Maracujasaft-Cocktail einen Wettbewerb gewonnen hat - was damit erklärt wird, dass Laien als Panel antraten statt Cocktailprofis; keiner sage bitte, die Welt der Cocktails sei keine elitäre). Profis hingegen können es als einen Blick in eine gottseidank vergangene Epoche lesen, als man dachte, die altherwürdigen Cocktailrezepte durch einen Schuss Orangensaft verbessern zu können.

Alex Orr says

DeGroff is a well-respected cocktailian, but IMO, this book has aged poorly. Published in 2002, it is a mixed-drink time warp back to the '90s. As a result, the foundation for many, many recipes is various flavored vodkas and other artificially candy-sweet liqueurs, so get ready to break open your chambord, peach schnapps, and melon liqueur. Unsurprisingly, most everything I've made out of this book is too sweet, and

that even includes old guard cocktails like the Ward Eight. DeGroat has better books out there, and though this one seems to have served its purpose when it came out, it feels very much like a book of mixed drinks for people who like to drink sweet, fruity cocktails with as little taste of alcohol in them as possible.

Nicole says

If you have any interest in making awesome cocktails at all, read this book. I have just started to take an interest in making cocktails so I picked up this book. The history he includes at the beginning is create, as well as all the information on tools + alcohol. And the recipes. Awesome! I read this book in 2 days and learned a lot. I made the cocktail, Bee Knees tonight and it was hit. Anyway, fabulous read that I couldn't recommend more for those interested in the art of cocktails.
