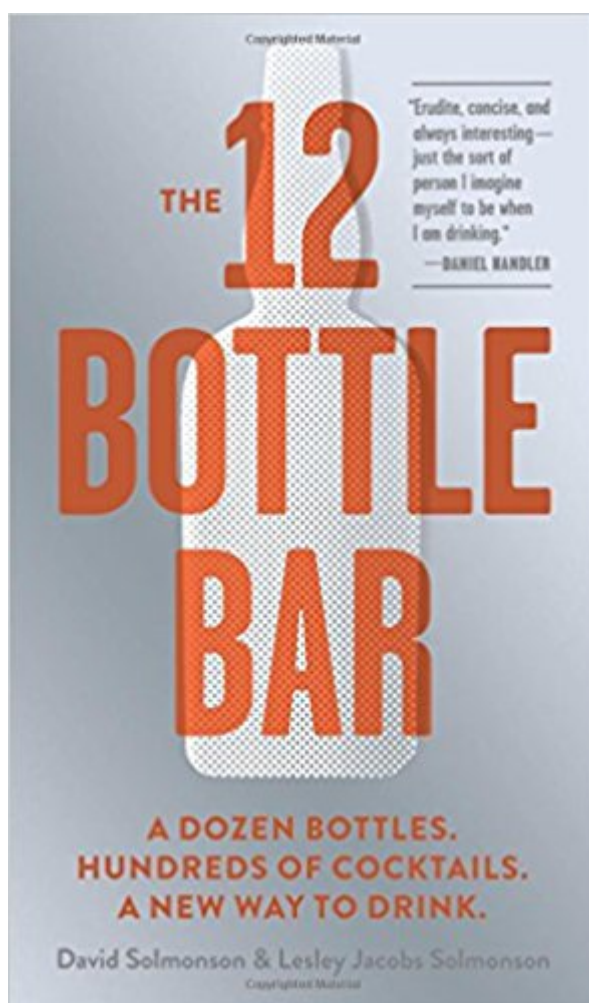


The book was found

The 12 Bottle Bar: A Dozen Bottles. Hundreds Of Cocktails. A New Way To Drink.



Synopsis

It's a system, a tool kit, a recipe book. Beginning with one irresistible idea--a complete home bar of just 12 key bottles--here's how to make more than 200 classic and unique mixed drinks, including sours, slings, toddies, and highballs, plus the perfect Martini, the perfect Manhattan, and the perfect Mint Julep. It's a surprising guide--tequila didn't make the cut, and neither did bourbon, but genever did. And it's a literate guide--describing with great liveliness everything from the importance of vermouth and bitters (the "salt and pepper" of mixology) to the story of a punch bowl so big it was stirred by a boy in a rowboat.

Book Information

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Customer Reviews

"Easy, smart, and fun to read." *Men's Journal* "With this book in hand, your 12 bottles will provide at least a year's worth of excellent drinks, both classic and modern." *Wall Street Journal* "It's the bane of the home mixologist -- complicated cocktail recipes that call for multiple (and often pricey) esoteric liquors doomed to be used once, then linger for years at the back of the cabinet. Convinced there had to be a better way to stock a bar, Lesley Jacobs Solmonson and husband David Solmonson set out to cull the cocktail herd and home in on only the most essential ingredients for great drinking." *J.M. Hirsch, Associated Press* "Starting a home bar from scratch can be daunting and expensive. With the right selection, you can keep your stash simple and still be able to make just about every cocktail you could imagine." *Brooklynmagazine* "Make enough cocktails to last you a lifetime. Limited to only seven spirits, one liqueur, two vermouths and

two styles of bitters, you will indeed have a collection that in many ways will exceed most typical bars around the country. — Good Spirits News — “Here —,cs to smart barkeeping: Make hundreds of cocktails from a mere dozen bottles. — Cooking Light — “A great home bar is an abridged one — | The 12 Bottle Bar offers tips on stocking enough liquor to keep your cocktail list large but your investment small. — Los Angeles magazine — “An innovative idea. — Town & Country — “Covers the bases of modern cocktail making thoroughly. — Kindred Cocktails — “Maximum cocktail potential from just a few bottles. — Liquor.com — “The perfect precursor to establishing a successful home or cafe beverage program. — Fresh Cup — “How many cocktails could you make using just 12 bottles without sacrificing flavor, technique, or creativity? The answer: enough to give your local molecular mixologist a run for his money. — Publishers Weekly (AP)

David Solmonson and Lesley Jacobs Solmonson are the husband-and-wife publishers of the popular blog 12bottlebar.com. Mr. Solmonson has written for both film and television, while Ms. Solmonson, spirits and wine writer for L.A. Weekly, is also the author of *Gin: A Global History* and the forthcoming *Liqueur: A Global History*. The Solmonsons live in Los Angeles. David Solmonson and Lesley Jacobs Solmonson are the husband-and-wife publishers of the popular blog 12bottlebar.com. Mr. Solmonson has written for both film and television, while Ms. Solmonson, spirits and wine writer for L.A. Weekly, is also the author of *Gin: A Global History* and the forthcoming *Liqueur: A Global History*. The Solmonsons live in Los Angeles.

Bought this book as a gift but I had a chance to look through it. Great little beginning guide to building a home bar around 12 basic bottles with some good cocktail recipes. Will definitely come in handy.

My friend really like it. They were building out their home-bar cart.

Working my way through the book. So far so good. For the most part pretty easy to follow and no crazy ingredients that I have never heard of. It really is a bar that only requires 12 bottles of booze. It also tells you about 3 bottle, 4,5, etc bottle bars so you can work your way up. Not that was a problem for me.

Fun! Creativity at the bar? Artistry in drinks? History and style? YES. And for me, not a fancy hostess... it's simple, and I look like I finally know what I'm doing- and with elegance and style! Thousands of ideas, great information and well done. Great hostess gift, wedding gift or gift to self! Entertaining read. Who knew so much inspiration could mount from 12 simple bottles at my bar. Thank you!

Great idea for a book. I love the break down of options for each of the types of Alcohols suggested; they have budget and not so budget options suggested with good write-ups on the flavor profile of each bottle. I also like that they give you their reasoning behind favoring certain bottles, this helps you make a more informed decision for what your bar will require.

Not your usual compendium of cocktail recipes. The author's novel approach and careful selection of recipes, along with commentary, made this an enjoyable and informative read. I will be referring to it often. If you're interested in mixology, this is a must have. My only comment would be that finding some of the ingredients called for can be a challenge.

This is a fantastic book. I'm not a serious drinker, but ever since getting into a culinary program I've become more interested in cocktail-making (and drinking). Pros:- Keeps things real and economical by limiting to just 12 bottles. So far I'm doing just the 8 bottle bar and am getting a lot of practice (vodka, gin, rye whiskey, brandy, sweet & dry vermouth, orange liqueur, and aromatic bitter).- There are "extras" you need to make like simple syrup, honey syrup, etc., but it's simple. For example honey syrup is just "honey + warm water". I bought my grenadine since I live in an area with locally made cocktail ingredients.- Fun stories littered throughout the book.- Book tells you that recipes asking for martini glasses are for 4.5 oz glasses (so I bought 5 oz glasses).- Each recipe recommends what glass container to use, the ice, and how many people it's for.- There is an extra chapter (ch 14) focused on beer, wine, and cider mixes which is super cool.- There is a section on the back that suggests drinks based on themed night (i.e. poker night, Christmas, etc.) Cons:- It doesn't really say how to scale a cocktail drink for 2-3 people. If drinking alone that's fine. But if I have 1-2 guests over I guess I would have to start all the way at the beginning to make a drink for each person, rather than mix enough for more and just pour multiple glasses. However, there are some recipes in the book which are batch, party-sized.- When the books ask for fruit slices it doesn't specify how to slice it or if you need to peel it (except for pineapple which says skin removed).- It would be super cool if there was a section in the back that lists the syrups in the book and then all

the recipes that ask for that syrup. For example, if I have an extra batch of honey syrup in the fridge I would have to search the book for a recipe that uses it.*****This is a win for the home bartender or wannabe mixologist. I don't want to become a professional bartender, I just want to try out flavors and impress friends/girls. This book is a great starting point because it focuses on starting with a small bar.

A pretty decent book. Has lots of interesting recipes. Only complaint is that some (most ?) of the recipes call for things that one would not ordinarily have in stock.

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