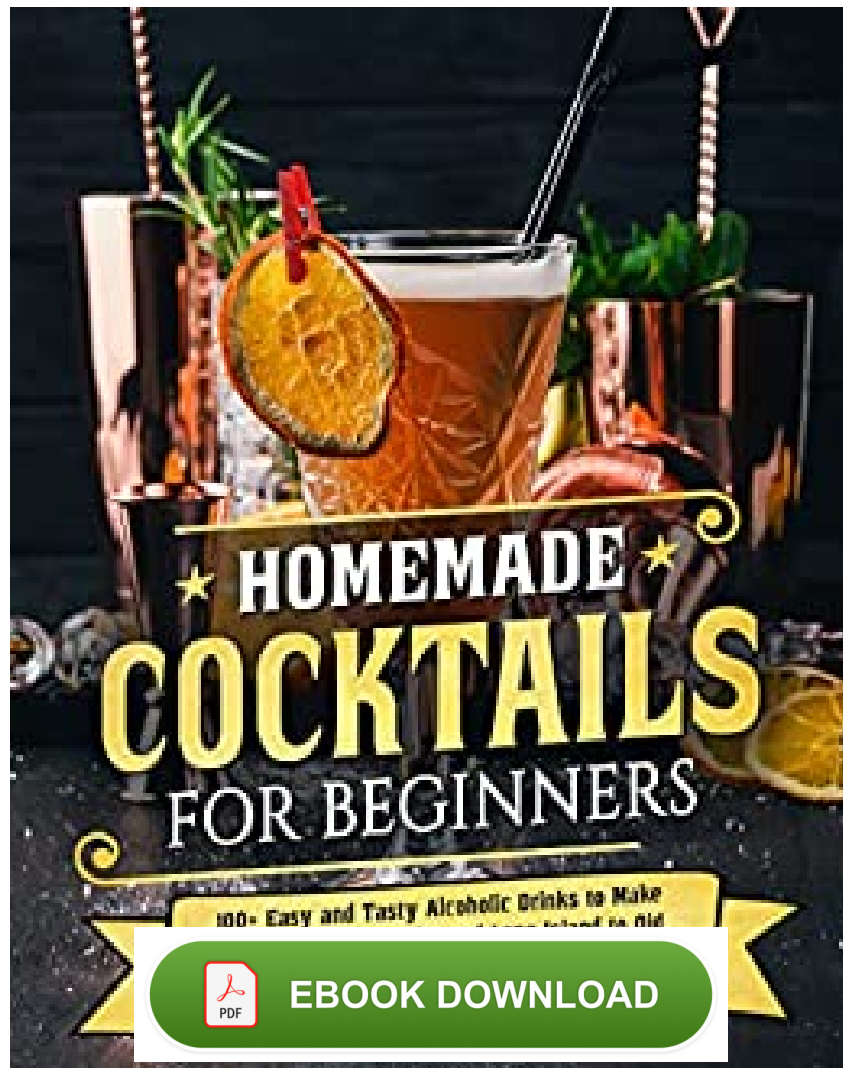


Homemade Cocktails for Beginners: 100+ Easy and Tasty Alcoholic Drinks to Make at Home From Margarita and Long Island to Old Fashioned and Negroni (Mixology, Smoked Cocktails)

by

Frank Marino



Synopsis

Would you like to become your own bartender and create delicious alcoholic cocktails at home? Do you sometimes enjoy having a delicious evening cocktail or one or two during the day? Would you like to have a wide variety of mouthwatering cocktail recipes whenever you feel like having a tasty drink? Or maybe you want to surprise your friends whenever they come over and really show the knowledge and bartender skills you have? If you answered "Yes" to at least one of these questions, please read on... You don't have to spend a ton of money every weekend to enjoy delicious drinks! In fact, you can make all of them yourself, develop a fantastic skill, and surprise your friends with the amazing and super simple to make recipes from this great, one-of-a-kind cocktail cookbook. Would you like to become your own bartender? Take a look at what's inside: Over 100 "bloody-delicious" cocktail recipes for just about any occasion you can think of 8 simple and inexpensive tools you need to mix any cocktail from this recipe book Do you like old-school? "Bloody Mary," "Whiskey Ginger," and many other recipes will fit you perfectly! Do you enjoy something more powerful? "Zombie Cocktail" can twist your mind just a little bit! Want to have something more casual? "Pomegranate Margaritas," "Dirty Martini + Stuffed Olives," "Thanksgiving Jungle Juice," and so many more recipes for you and your whole crew! Ingredients you'll find at almost any local grocery store (this makes cocktail mixing so much faster and easier!) So much more! So what are you waiting for? Scroll back up, click on "Buy Now," and Enjoy These Amazing Drinks Whenever You Want!

Look inside the book

Homemade Cocktails for Beginners100 Easy Signature Alcoholic Drinks to Make at Home from Margarita to Old FashionedContentsIntroductionChapter 1: Recipes1. Dirty Martini + Stuffed Olives2. Classic Daiquiri3. Bees Knees4. Classic Old Fashioned5. Mai Ta6. Mary Pickford Cocktail7. French 758. Classic Fresh Lime Margarita9. Ramos Gin Fizz10. Pimm's Cup11. Negroni12. Dark and Stormy13. Mojito14. Manhattan15. Pisco Sour16. Caipirinha17. Mint Julep18. Sazerac Cocktail19. Blackberry-Mint Moscow Mules20. Bloody Mary21. Cosmopolitan22. Classic Sidecar23. Blood Orange Spritz24. Berry-Lemon-Basil Sangria25. Classic White Russian Cocktail26. Whiskey Sour Party Punch27. Pomegranate Margaritas28. Jameson Old Fashioned29. Pumpkin Apple Shandy30. Sloe Gin Fizz31. Oaxacan Rusty Nail32. Kentucky Lemonade33. Creamsicle Delight34. Pink Champagne Sangria35. Irish Cream Pie Cocktail36. Raspberry Lemonade Margaritas37. peach vodka martini38. Canción Lyrical Mint Margarita39. Mason Jar Margaritas40. Raspberry Rose Sangria41. New York sour42. Spiked Ginger Lemonade43. Mythology Garden Gnome44. Citrus White Wine Sangria45. Pineapple Margaritas46. Lavender Mojitos47. Skinny and Seasoned Salty Dog48. Cape Cod Cocktail49. Black Russian Cocktail50. Gin Rickey51. Tequila sunrise52. Amaretto sour53. Aperol spritz54. Gimlet55. Cuba Libre56. Chocolate Martini57. Brandy Old-Fashioned Sweet58. Passion Fruit Hurricanes59. Paloma60. Michelada61. Irish Coffee62. Gin and Tonic63. Pina Coladas64. Mudslide65. Champagne Cocktail66. Zombie Cocktail67. Americano Cocktail Recipe68. Tropical Ginger Beer69. Irish Wolfhound Cocktail70. Espresso Martini71. Strawberry Gin and Tonic72. Lime Leaf and Pine Daiquiri73. Rosé Ginsecco74. Love Potion Cocktails75. Bounty Cocktail76. Traditional Christmas Eggnog77. Grasshopper Drink Recipe78. Cranberry St. Germain Cocktail79. Mint Grapefruit Mimosas80. Whiskey Ginger81. Hot Toddy82. Cranberry Orange Whiskey Sour83. Brown Sugar Old Fashioned84. Homemade Irish Cream Liqueur85. Big Apple Manhattan86. Irish Coffee87. Pecan Pie Martini88. Werther's Hot Toddlies89. Irish Mule90. Bourbon Milk Punch91. Honeycomb Sazerac92. Poison Apple93. Ginger Lime Whiskey94. Apple Cider Old Fashioned95. Cherry Sazerac96. Bourbon Chai Toddy97. Fireball Hot Toddlies98. Pickle Juice Whiskey Sours99. Thanksgiving Jungle Juice100. Grapefruit Whiskey SourConclusionIntroductionMany people believe that cocktails are an American invention, but the truth is that cocktails originate from British punches.Cocktails have been in existence since the 18th century, and today it is now one of the most important and iconic drinks in American bars. For many bars, knowing the exact type of cocktail you want and ordering it by its actual contents is used to identify classy individuals.The general belief is that cocktails are just about combining vodka and any other spirit but making cocktails in more than that. Cocktails have their own science behind them that goes beyond their ability to improve moods. When cocktails are mixed with the appropriate amount of ice, you get to see the magic power of the ingredients come to life and uplifting moods. On a hot summer day, there is nothing better than sitting down on the beach sipping a

delicious cocktail with just the right amount of combination. If you are reading this book, you are most likely a lover of cocktails. You have tasted the heavenly taste of several cocktails, and you want to be able to recreate those tastes right from the comfort of your home. You want to share it with your friends and family and show off to them that you can indeed be the bartender they need at home.

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What people say about this book

A D, "Bring your drinks home. Since things went into lockdown I decided to learn how to make homemade cocktails using this book. They discuss all of the specialty tools you will need. They provided over 100 easy to make drinks that go from bar to your house. From the introduction I learned the origin of cocktails and the science behind the perfect mixture. The recipes are easy to follow and I look forward to trying to recreate many I have never heard of before. I'm going to try a fireball hot toddy recipe 97 and recipe 74 Love potion cocktails."

Melissa Pacheco, "Master the recipe of your favorite cocktails. As a fan of vintage cocktails, I knew I had to get my hands on this book. I've perfected the recipes for all of my favorite cocktails, including martinis, cuba libres, and mojitos. Kentucky lemonade, rose ginsecco, and bourbon chai toddy are among the new ones I've discovered. This is an absolute must-have in any kitchen!"

Amanda Lynn, "Learning how to make cocktails. This is a great book for anyone who is wanting to learn how to make their own cocktails. With a hundred different recipes there is something for everyone. By learning how to make your own cocktails you can entertain more at home and not spend the high prices at bars."

Jacqueline H., "Just what I was looking for. Thx. It's cocktail time!!"

The book by Frank Marino has a rating of 5 out of 4.8. 16 people have provided feedback.

Introduction Chapter 1: Recipes Conclusion

Book Information

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