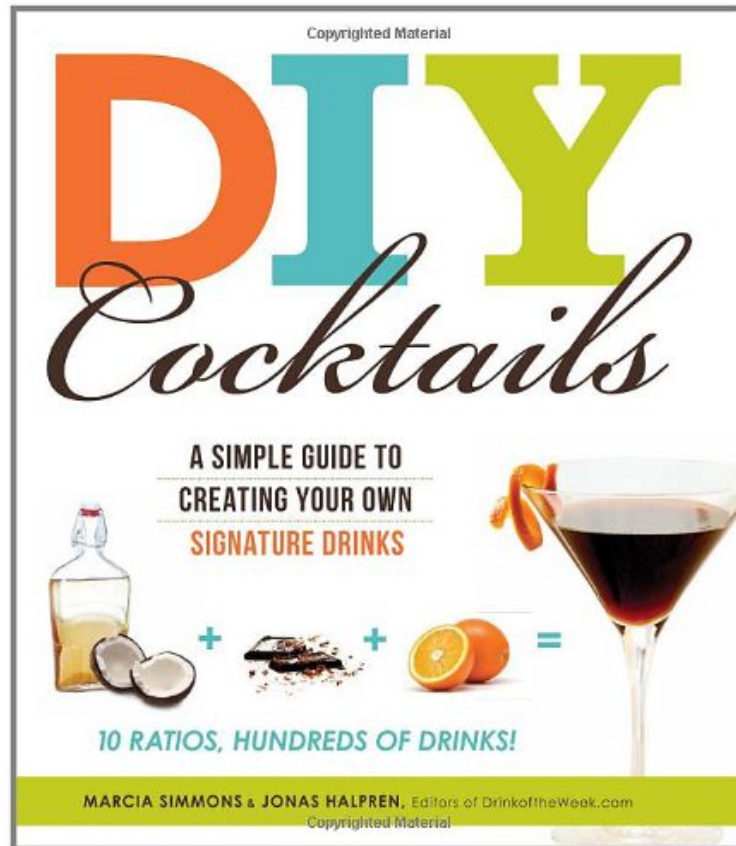


# DIY Cocktails: A Simple Guide to Creating Your Own Signature Drinks

Marcia Simmons, Jonas Halpren  
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**Marcia Simmons, Jonas Halpren : DIY Cocktails: A Simple Guide to Creating Your Own Signature Drinks** before purchasing it in order to gage whether or not it would be worth my time, and all praised DIY Cocktails: A Simple Guide to Creating Your Own Signature Drinks:

26 of 26 people found the following review helpful. Good Handbook / Teacher to be a "Mixologist" By Michael Gallagher When I picked this book up, I thought it was going to be chock full of recipes to dazzle my friends and neighbors with as they marveled at my creativity. Unfortunately for that stated goal, that's not what this book is about - although there are several tasty recipes and I had one tonight only as an effort to "test" the authors. What this book does for me is to give some background on the various types of adult beverages, how to mix things with ratios, and gives a very good background on what goes with what as well as the effect of adding or subtracting various mixtures. From little things such as scoring a piece of lemon or orange rind to the color of the ice cube had me learn a thing or two. If you're looking for some background on how you can make things a heck of a lot better than just rum and coke, then this book is for you! 2 of 2 people found the following review helpful. Wonderful information, history and recipes By

+or-DIY Cocktails is a fantastic book which will not be archived on my Kindle, but will remain in a respected location. Since I'm now accumulating many, many ebooks, most are read and then put into "storage" for safekeeping, but I've found this ebook to be a valuable resource. Mixologists today are highly regarded service professionals far from the bartenders of past, particularly since so many libations are made with infusions, syrups and exotic flavorings and require more than mixing liquids and garnishing with an olive, lemon twist or maraschino cherry. In this book, you'll find contemporary renditions as well as the traditional recipes and bits of history which are entertaining and educational. The ratio formulas make sense! Regardless of the amount of alcohol you consume or your beverage preferences, this is a well written, organized publication which is an asset to any home bar. So if you're wondering why a more desirable martini is stirred and not shaken (sorry James Bond) or what a "perfect" mixed drink is, pick up DIY Cocktails and take your cocktails to the next level.8 of 8 people found the following review helpful. User FriendlyBy MerlinI expected a boring book filled with recipes. There are lots of recipes, but they are never boring! Instead, I was treated to beautiful photos, charmingly written information about cocktails, and even a place to take notes. I particularly liked the first chapter, "Recipes, You're not the Boss of Me!" If you want to read a true DIY, this is the book for you!

Black Rose, Blood Orange Tequila Soda, Kentucky Apple Sour: the newest trend in cocktails is creating your own! Now, the editors of DrinkoftheWeek.com have concocted the only guide that teaches you to create your own infallible thirst-quenchers. Using a simple system of basic ratios, you will learn to:Mix new flavor combinations for the perfect new blend using the Flavor Profile Chart as a guideMaster advanced mixology techniques from infusing liquors at home to creating custom-flavored syrupsServe the perfect drink every time, whether it kicks off a rowdy party or winds down a romantic evening!With only nine ratios to master, you'll shake, stir, roll, and build literally thousands of unique and exceptional cocktails. All you need is a good thirst, an active imagination--and this guide!