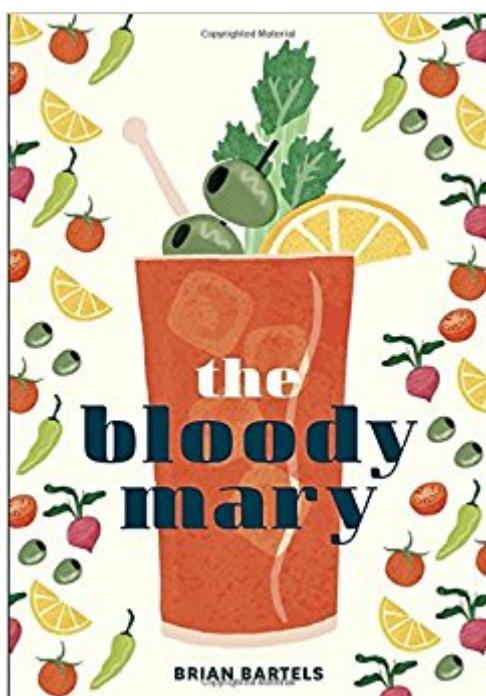


The book was found

The Bloody Mary: The Lore And Legend Of A Cocktail Classic, With Recipes For Brunch And Beyond



Synopsis

The definitive guide for thoseÂ devoted to the brunchtime classic, the Bloody Mary, with 50 recipes for making cocktails at home. The Bloody Mary is one of the most universally-loved drinks. Perfect forÂ breakfast, brunch, lunch, dinner, and beyond, there simply isn't a wrong time for aÂ Bloody. In The Bloody Mary, author Brian Bartels--beverage director for theÂ beloved West Village restaurants Jeffrey's Grocery, Joseph Leonard, Fedora, Perla,Â and Bar Sardine--delves into the fun history of this classic drink. (DidÂ Hemingway create it, as legend suggests? Or was it an ornery Parisian bartender?)Â More than 50 eclectic recipes, culled from top bartenders around the country, willÂ have drinkers thinking outside the vodka box and taking garnishes to a whole newÂ level.

Book Information

Hardcover: 176 pages

Publisher: Ten Speed Press (March 28, 2017)

Language: English

ISBN-10: 160774998X

ISBN-13: 978-1607749981

Product Dimensions: 5.7 x 0.7 x 8.3 inches

Shipping Weight: 15.2 ounces (View shipping rates and policies)

Average Customer Review: 3.8 out of 5 stars 6 customer reviews

Best Sellers Rank: #107,652 in Books (See Top 100 in Books) #28 inÂ Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Brunch & Tea #86 inÂ Books > Cookbooks, Food & Wine > Beverages & Wine > Cocktails & Mixed Drinks #112 inÂ Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Spirits

Customer Reviews

[View larger](#) CommanderÃ¢ÂÂ™s Palace Bloody Commander's Palace, New Orleans, Louisiana New Orleans holds a special place in the heart of anyone who has ever visited. The people could not be more kind, thoughtful, and down to earth. ItÃ¢ÂÂ™s more than just a party. ItÃ¢ÂÂ™s a culture; an organism; a city so rich in history and depth there can only be one.

CommanderÃ¢ÂÂ™s PalaceÃ¢ÂÂ™s Bloody Mary keeps a firm grasp on the original recipe but does a terrific job of making it classic New Orleans. Each one is made with Creole seasoning and Crystal hot sauce, available at many of the neighborhood spots in and around the city, which is an important reminder: if the locals love it that much, say no more. At the restaurant, the garnishes are skewered on a piece of sugarcane, but at home, a cocktail pick will do just fine. Recipe - Serves

One Coat the rim of a pint glass with Creole seasoning. Combine all of the remaining ingredients except the garnish in a cocktail shaker filled with ice. Roll the ingredients back and forth with another shaker 3 times, then strain into the rimmed glass filled with ice. Skewer the pepper, okra, and sugarcane on a cocktail pick and garnish. If you like extra seasoning, top off the drink with a pinch of freshly ground pepper and coarse salt. Garnish Jalapeño pepper, pickled okra, sugarcane (optional), and freshly ground black pepper and coarse sea salt. Ingredients Creole Seasoning, For The Rim Of The Glass 1½ Ounces Vodka ½ Cup V8 Or Tomato Juice 1 Teaspoon Prepared Horseradish 1 Teaspoon Or 2 Splashes Worcestershire Sauce 4 Dashes Crystal Hot Sauce 2 Dashes Tabasco Sauce

âœl know that everyone believes their Bloody Mary recipe is the best, and that makes me happy. But Mr. Bartelsâ™ thesis on the subject demands the immediate attention of all aficionados of this beloved classic. It is an eye-opener.â•â "DALE DEGROFF, author of *The Essential Cocktail* âœNo, the Bloody Mary isnâ™t named after the Virgin Mary, who was sad about Jesus and needed a drink. Thatâ™s what I thought when my brother and I made Bloody Marys for my parents, a Playmate cooler between us, in the backseat of the car, on our way to New Orleans . . . Thank you, Brian, for setting the record straight!â•â "PARKER POSEY, actress âœl would never trust a Bloody Mary from someone who didnâ™t hail from the great state of Wisconsin, and Brian Bartels is the hero weâ™ve been waiting for. Iâ™ll gladly take the advice found within these pages.â•â "JEFFREY MORGENTHALER, author of *The Bar Book*âœBrian has spent more than twenty years behind the bar (and perched on the other side when he wasnâ™t tending it), so Iâ™m thrilled that the Bloody Maryâ™and dozens of delicious riffs on itâ™are receiving his insightful, light-hearted, fancy-free play-by-play. With this book, his friends receive the directions we all need to brace for the morning after his intoxicating wit and charm prevail.â•â "Jim Meehan, partner in La BoÃ®te Bloody Mary Spices and author ofâ The PDT Cocktail Bookâ andâ Meehanâ™s Manualâ

BRIAN BARTELS was raised in Wisconsin, consecrated Bloody Maryâterritory. He has been a writer and bartender his entire adult life, and first workedâthe stick during a busy Saturday brunch service, where he learned his first cocktail, the BloodyâMary, the fast and hard way: spilling the pre-made mixture over his hands andâwrists instead of inside the pint glass. He now lives in New York City, where he is aâmanaging partner and bar director for the beloved restaurantsâJoseph Leonard, Jeffrey's Grocery,âBar Sardine, Fedora, and Perla.â

It is as enjoyable reading this book as it is making and drinking a great bloody. Cleverly written with unique and flavorful recipes for making a great hand-crafted cocktail/meal in a glass. This book is a fun party book or gift. I've purchased two additional as birthday gifts.

Awesome book! If you are a fan of Bloody Marys you need to read this book. Interesting history of the drink & fantastic recipes. Such a fun book. I voluntarily reviewed an Advance Reader Copy of this book.

Love this book! It's helped me find so many new variations of bloodies. The book is beautifully photographed and well-written. :)

Just what I have been looking for since El Paso Chili Co. stopped making theirs.

My wife and I love Bloody Marys, so I thought this book might be interesting. It's not too bad, but kind of dull- I'm only about 1/3 of the way through, and so far, it's really a lot of text on throwing a Bloody Mary party, which is not something we're interested in. There are some good recipes, though, so we can experiment with those.

Piece of crap. Seems like it was written by some hack trying to cash in on the popularity of cocktail books these days.

[Download to continue reading...](#)

The Bloody Mary: The Lore and Legend of a Cocktail Classic, with Recipes for Brunch and Beyond
The Bloody Mary Book: Reinventing a Classic Cocktail Jello Shot Recipes: 55 Fun & Creative Jello Shot Recipes for your Party (Jello Shots, Jelly Shots, Party Recipes, Jungle Juice, Punch Recipes, Vodka Recipes, ... Rum Recipes, Cocktail Recipes, Wine Making) The Old-Fashioned: The Story of the World's First Classic Cocktail, with Recipes and Lore Bloody Jack: Being an Account of the Curious Adventures of Mary "Jacky" Faber, Ship's Boy (Bloody Jack Adventures) Mary, Bloody Mary Mary Tudor: Courageous Queen or Bloody Mary? (Wicked History (Paperback)) Mary, Bloody Mary: A Young Royals Book Mary Burton Reading Order and Checklist: The guide to the novels and short stories of Mary Burton, including books written as Mary Ellen Taylor Brother Francis Friends Coloring and Activity Book, Virgin Mary, The Story of Mary, Mary Mother of Jesus, Coloring Bible Storybook, Catholic Coloring ... for Kids, Soft Cover (Coloring Storybooks) A Letter of Mary: A Novel of Suspense Featuring Mary Russell and Sherlock Holmes: The Mary Russell Series, Book 3 The

Women of Easter: Encounter the Savior with Mary of Bethany, Mary of Nazareth, and Mary Magdalene Babylonian Star-Lore. an Illustrated Guide to the Star-Lore and Constellations of Ancient Babylonia Hidden Lore, 2nd Edition (Screen and Lore / Mage: The Ascension) The Last Step (Legends & Lore edition): The American Ascent of K2 (Legends and Lore) Paul Kovi's Transylvanian Cuisine: History, Gastronomy, Legend, and Lore from Middle Europe's Most Remarkable Region, over 300 Recipes The Little e-Book of Raw Vegan Holiday Recipes: 50 recipes for Halloween, Thanksgiving, Hanukkah, Kwanzaa, Christmas, New Year's Eve, and New Year's Day Brunch Omelets, Quiches & Egg Casseroles: Main Dish Recipes For Breakfast, Brunch, Lunch & Dinner! (Southern Cooking Recipes Book 21) Southern Dessert Muffins & Quick Breads: Recipes for Breakfast, Brunch, Snacks & Dessert! (Southern Cooking Recipes Book 24) Clinton St. Baking Company Cookbook: Breakfast, Brunch & Beyond from New York's Favorite Neighborhood Restaurant

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)