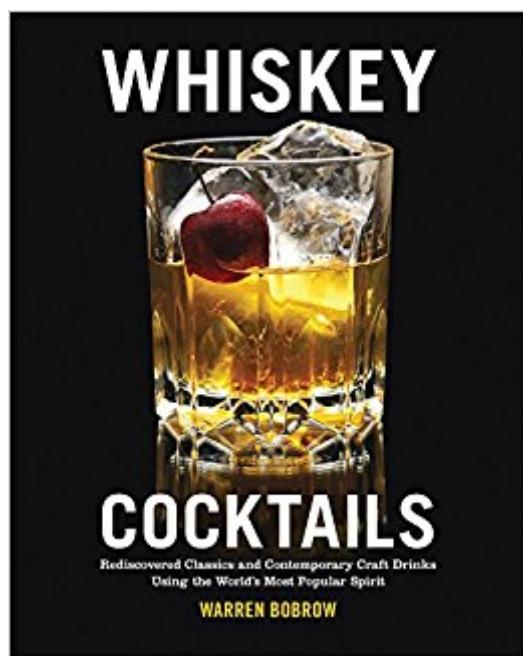


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# Whiskey Cocktails: Rediscovered Classics And Contemporary Craft Drinks Using The World's Most Popular Spirit



## Synopsis

Grab your bow tie and a rocks glass, because we're talking all about one of the most classic - and classy - spirits. Whether you like bourbon, scotch or rye, whiskey's diverse and complex taste will be your new go-to drink for parties, gatherings, or evenings in your study with a roaring fire. Whiskey can be an intimidating drink to the uninitiated. Most folks may not be able to drink it straight. We've got you covered. The Cocktail Whisperer, Warren Bobrow, author of *Apothecary Cocktails* (Fair Winds Press) incorporates some of the best whiskeys into hand-crafted cocktails that bring out the subtle notes and flavors of any good bourbon or scotch. *Whiskey Cocktails* features 75 traditional, newly-created, and original recipes for whiskey-based cocktails. This wonderfully crafted book also features drink recipes from noted whiskey experts and bartenders. One of the best new whiskey books of 2014 - TastingTable.com "In the cocktail movement, most cocktail books have ignored the whiskey drinker's palate, making us flip through pages of vodka, gin, and rum recipes before getting to a good whiskey recipe. In *Whiskey Cocktails*, Warren Bobrow did us all a favor. He makes cocktails with Scotch, Irish whiskey, Canadian whiskey, bourbon, Tennessee whiskey and a few others. Bobrow freshens up classic cocktail recipes and offers a few recipes that will surely become classics themselves. Finally, we, whiskey drinkers, have our own cocktail book to cherish. Thanks, Warren, for skipping all those other spirits. *Whiskey Cocktails* treats whiskey as the rightful king it is.

- Fred Minnick, author of *Whiskey Women: The Untold Story of How Women Saved Bourbon, Scotch & Irish Whiskey* "Warren has done it again. *Whiskey Cocktails* is a sublime journey of the senses with mouthwatering recipes and exquisite photography. Warren leads you on a historic and personal tour and keeps you reeled in with his graceful prose that emanates from the heart. An ardent sensualist, he approaches cocktails in the way an untarnished artist approaches the canvas--guileless, ingenious, and heartfelt. His cocktail compositions are true works of art that will stand the test of time. His commitment to sourcing unique, refreshing, quality ingredients to enhance his cocktails is second to none and it shows in the elaborate, delectable concoctions he wields."

- Robert Sickler, Master of Whisky "Before I made the drinks, I could already taste them. Warren's ability to articulate the subtlety of the flavors in his recipes makes possible tasting by reading."

- Allison Goldberg, founder, Fruitations Craft Soda & Cocktail Mixers "Warren Bobrow uses his great knowledge of mixing flavors to provide a book of extraordinary whiskey cocktails that will be enjoyed by all."

- Michael Veach, bourbon historian, The Filson Historical Society (Louisville, KY)

## Book Information

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## Customer Reviews

Tropicalista Sunrise Cocktail View larger Whiskey Cocktails: Tropicalista Sunrise Cocktail

Most cocktails with the word “tropical” in their names call for rum and only rum—but if it’s a recipe by the Cocktail Whisperer, anything can happen! This sumptuous drink features wheat whiskey, which is very different from whiskey made from 100-percent corn. It’s softer in the mouth, and the finish goes on and on—and on. It’s very elegant stuff. So treat it right: Make your own grenadine (it’s not hard), and use good dark rum if you can, since it’s such a match for smoky sweet grilled pineapple juice. (The juice from grilled pineapple has a slightly “charred” taste, which rounds out the necessary acidity in this new American classic.) Go ahead and mix up a second batch, if you like—but just don’t hold me responsible for your headache the next morning!

**Directions** Add the first six ingredients to a mixing glass with a few chunks of ice. Stir well. Add the pinch of sea salt (don’t skip the salt: It’s an essential ingredient!) and stir again. Add one large cube of hand-cut ice to a rocks glass. Strain into rocks glasses, top with the club soda, and then garnish each glass with a spear of grilled pineapple and a lemon zest twist, squeezing it gently to release its fragrant oils. Serves two thirsty heads.

3 ounces (90 ml) Grilled Pineapple Juice (see page 156) 1/2 ounce (15 ml) Homemade Grenadine Syrup (see page 156) 2 ounces (60 ml) wheat whiskey 1/2 ounce (15 ml) dark rum (try twelve-year-old rum aged in bourbon oak casks, if at all possible; the deep vanilla-smoke flavors in each sip are too good to miss) 1/2 ounce (22 ml) freshly

squeezed orange juice, strained 1 ounce (30 ml) freshly squeezed grapefruit juice, strained

Pinch of sea salt 2 ounces (60 ml) club soda

Other Whiskey Cocktails

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[Ulysses Left on Ithaca Cocktail](#)

[Maple Smoke Fizz](#)

[The Cocktail](#)

WhispererÃ¢â€šâ€“s Twisted Bushwackah Rye Whiskey Slushee with Roasted Strawberries

"Before I made the drinks, I could already taste them. Warren's ability to articulate the subtlety of the flavors in his recipes makes 'tasting-byreading' possible." - Allison Goldberg, founder, Fruitations Craft Soda & Cocktail Mixers"Bobrow (Apothecary Cocktails) is a devotee and demystifier of obscure spirits. His new title goes way beyond the Manhattan, with recipes for 75 creative concoctions including "Ulysses Left on Ithaca" and "Captain Swank's Sandwich Sippah." The book's breezy introduction explains that Ã¢â€šâ€“whiskey varies widely depending on how and where it's distilled, and it accordingly covers a range of spirits, from familiar rye, scotch, and Tennessee bourbon to less common white whiskeys and alternative grains. Yes, there's a fail-safe old-fashioned here, but also ideas for what to do with quinoa or millet whiskey, should that be what you have on hand. The book assumes that readers know their muddler from their strainer and their Angostura from their amaro, and is designed to be practical. Its spiral-bound pages fold flat to display the recipe and a photograph that's more for reference than admiration. That's a good thing: lots of these recipes run to five or more ingredients and can be tricky to visualize. VERDICT Both a challenge and an inspiration for the adventurous whiskey lover who's willing to grill pineapple, brew espresso, or hunt up yuzu syrup in the service of an unforgettable drink." - Library Journal"Warren has done it again. An ardent sensualist, he approaches cocktails in the way an untarnished artist approaches the canvas - guileless, ingenious and heartfelt. His cocktail compositions are true works of art that will stand the test of time." - Robert Sickler, Master of Whisky"Warren Bobrow uses his great knowledge of mixing flavors to provide a book of extraordinary whiskey cocktails that will be enjoyed by all." - Michael Veach, bourbon historian, The Filson Historical Society, Louisville, Kentucky

Warren Bobrow is the creator of the popular blog [cocktailwhisperer.com](#) and the author of *Apothecary Cocktails, Whiskey Cocktails and Bitters and Shrub Syrup Cocktails*. Warren has taught classes on spirits and cocktails all over the world, including an advanced class on rum at the

Moscow Bar Show. He's taught the fine art of social media and food writing at the New School in New York as well as classes on creative cocktails and mocktails at Stonewall Kitchen in Maine. Warren has written hundreds of articles on cocktails and food for Chilled Magazine, Saveur, Whole Foods/Dark Rye, Total Food Service, Eater, Voda, Serious Eats, Foodista, Distiller, Sip and Beverage Media as well as many other international outlets. He has also written for the Oxford Encyclopedia: Gotham issue and the Sage Encyclopedia of Food Issues. He has forthcoming research being published in the History of Food and Drink of New Jersey by Wiley Publishing. Warren was a 2010 Ministry of Rum judge, was selected to be a judge for the 2016 Edible Communities EDDY Awards, and was the only American food journalist asked to participate in Fete de la Gastronomie, a nationwide celebration of French cuisine in Burgundy.

As a cocktail enthusiast who thoroughly enjoyed Warren's previous book (Apothecary Cocktails), I was looking forward to the publication of this book, now having had it for over a week, I'm really enjoying it. Like his previous work, he really explores the different ways whiskey can be included in cocktails, ranging from classic cocktails, to hot cocktails for a nice fall or winter evening, to modern cocktails, to bold cocktails. Fully expect not only to be educated on some new Whiskey cocktails, but also expect to spend some pleasant time making your own ingredients (he's got a nice recipe for making cocktail cherries for Manhattans, for example), as well as racing off to your local liquor store to pick up unusual ingredients and vintuals to make some of the more interesting recipes. A thoroughly good book for the cocktail lover.

I love Warren's books! Apothecary Cocktails is great, an informative and fun read. And I couldn't wait for this one, since whiskey is my favorite. He doesn't disappoint - tons of interesting history, along with tasty libations. Twists on old favorites, or something new out of Warren's brain, there's something in it for everyone. Grab the book, grab a bottle of whiskey and have a go! Cheers!

Beautifully designed book with high quality photos and outstanding beverages. Would recommend to any whiskey or bourbon fan looking to expand their personal arsenal of cocktails.

Nice book part of a gift package. Good information and recipe's. Decided on this one based on reviews. Definitely a good buy. Thanks for the accurate reviews.

It's a spiral book with a hard cover. I bought this as a gift for my mom and the boyfriend and I found

ourselves really enjoying the recipes so we bought another for our bar.

Warren Bobrows latest book, Whiskey Cocktails is another example of his brilliant understanding of cocktails. His writing style is engaging and informative. The book includes the history of various whiskies from around the world, Mr Bobrow is well traveled, an passionate about cocktails. Mr Bobrow is well known as, The Cocktail Whisper. This a must have book. Great idea for gift.

Wifey wants to become a 'whiskey girl'. She's on her way with 'Whiskey Cocktails'.

Deliciously creative and fun to read. Warren Bobrow has done it again. Now the only problem is deciding which cocktail to make first!

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