

Cocktail Recipes From Daiquiri And Negroni To Martini And Spritz

Looking for the perfect cocktail recipe? Look no further! This book has all the classics, from the Daiquiri and Negroni to the Martini and Spritz. With step-by-step instructions and beautiful photography, this book is sure to help you create the perfect drink for any occasion.



The Cocktail Dictionary: An A–Z of cocktail recipes, from Daiquiri and Negroni to Martini and Spritz by Henry Jeffreys

★★★★☆ 4.4 out of 5



Daiquiri

The Daiquiri is a classic Cuban cocktail made with white rum, lime juice, and sugar. It is a refreshing and flavorful drink that is perfect for any occasion.

Ingredients:

* 2 ounces white rum * 1 ounce lime juice * 1/2 ounce sugar syrup

Instructions:

1. Combine all ingredients in a cocktail shaker filled with ice. 2. Shake until well chilled. 3. Strain into a chilled coupe glass. 4. Garnish with a lime wedge.

Negroni

The Negroni is a classic Italian cocktail made with gin, Campari, and sweet vermouth. It is a bitter and flavorful drink that is perfect for an aperitif.

Ingredients:

* 1 ounce gin * 1 ounce Campari * 1 ounce sweet vermouth

Instructions:

1. Combine all ingredients in a mixing glass filled with ice. 2. Stir until well chilled. 3. Strain into a chilled rocks glass. 4. Garnish with an orange peel.

Martini

The Martini is a classic cocktail made with gin or vodka and dry vermouth. It is a simple but elegant drink that is perfect for any occasion.

Ingredients:

* 2 ounces gin or vodka * 1 ounce dry vermouth

Instructions:

1. Combine all ingredients in a mixing glass filled with ice. 2. Stir until well chilled. 3. Strain into a chilled coupe glass. 4. Garnish with an olive or a lemon twist.

Spritz

The Spritz is a classic Italian cocktail made with Aperol, prosecco, and soda water. It is a refreshing and flavorful drink that is perfect for any occasion.

Ingredients:

* 3 ounces Aperol * 3 ounces prosecco * 3 ounces soda water

Instructions:

1. Combine all ingredients in a wine glass filled with ice. 2. Stir until well chilled. 3. Garnish with an orange slice.

These are just a few of the many classic cocktail recipes that you will find in this book. With step-by-step instructions and beautiful photography, this book is sure to help you create the perfect drink for any occasion.



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