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# Death Co: Modern Classic Cocktails, with More than 500 Recipes

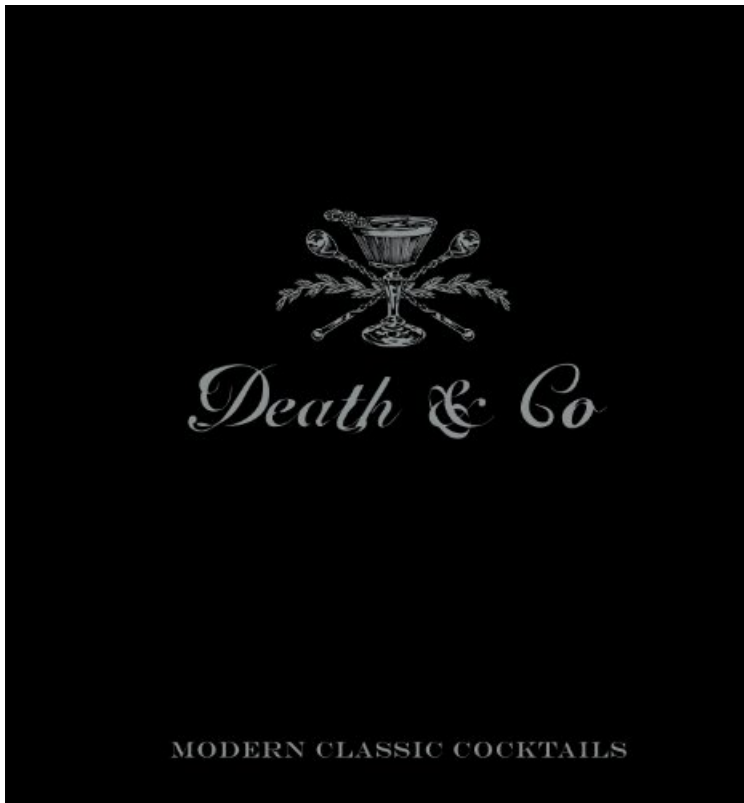
*Par David Kaplan, Nick Fauchald, Alex Day*

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[PDF] Death Co: Modern Classic Cocktails, with More than 500 Recipes

**Par David Kaplan, Nick Fauchald, Alex Day : Death Co: Modern Classic Cocktails, with More than 500 Recipes** before purchasing it in order to gage whether or not it would be worth my time, and all praised Death Co: Modern Classic Cocktails, with More than 500 Recipes:



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## Description :

Prsentation de l'diteurThe definitive guide to the contemporary craft cocktail movement, from one of the highest-profile, most critically lauded, and influential bars in the world. Death Co is the most important, influential, and oft-imitated barto emerge from the contemporary craft cocktail movement. Since its opening in 2006, Death Co has been a must-visit destination for serious drinkers and cocktail enthusiasts, andthe winner of every major industry awardincluding Americas Best Cocktail Bar and Best Cocktail Menu at the Tales of the Cocktail convention. Boasting a supremelytalented and creative bar staffthe best in the industryDeath Co is also the birthplace of some of the modern eras most iconic drinks, such as the OaxacaOld-Fashioned, Naked and Famous, and the Conference. Destined to become a definitive reference on craft cocktails,Death Cofeaturesmore than 500 of the bars most innovative and sought-after cocktails. But morethan just a collection of recipes,Death Cois also a complete cocktail education, with information on the theory and philosophy of drink making, a complete guideto buying and using spirits, and step-by-step instructions for mastering key bartendingtechniques. Filled with beautiful, evocative photography; illustrative charts and infographics; and colorful essays about the characters who fill the bar each night;Death Colike its namesake baris bold, elegant, and setting the pace for mixologists around the world. From the Hardcover edition.Revue de presseThis is a book that will inspire the next generation of

bartenders. The Death Co crew has managed to mix equal measures of hospitality and creativity, and the impact of their experiment will be felt far beyond their modest East Sixth Street saloon. This book extends Death Cos reach even farther. --Dale Degroff, author of *The Craft of the Cocktail* Death Co changed the way we drink in America. This elegant, intelligent book with drink recipes from the Dirty Dozen of top bartender/mixologists working in America today (all Death Co veterans), plus sound, concise advice on every aspect of drink making will make sure that nobody could possibly forget that. --David Wondrich, author of *Imbibe!* and *Punch* Death Co has become an integral part of New Yorks cocktail culture, and will remain a part of it for years to come. David and Alex have influenced the way people drink in New York City (and around the world), and Im constantly inspired whenever I step into their bar. They craft each drink just as I would approach a dish, piecing together the ingredients, testing it tirelessly, striving for perfection, and also trying to connect each recipe to a story. There is a real art, a real passion behind everything they do, and this book will act as a timeless reference for anyone interested in cocktails. --Daniel Humm, chef/co-owner of Eleven Madison Park and Co-Author of *I Love New York* A fascinating, in-depth look at one of the best bars out there brimming with the same attitude and resolve that made Death Co a true winner in the field. This book is a one-stop shop for anyone interested in cocktails and the bars that serve them, and its a brilliant read, to boot. --Gaz Regan, author of *The Joy of Mixology* With Death Co, David, Nick, and Alex have created an instant classic for craft cocktail enthusiasts and professionals alike. Ive found this book to be essential in my home. --April Bloomfield, chef/owner of *The Spotted Pig* Presentation de l'diteur The definitive guide to the contemporary craft cocktail movement, from one of the highest-profile, most critically lauded, and influential bars in the world. Death Co is the most important, influential, and oft-imitated bar to emerge from the contemporary craft cocktail movement. Since its opening in 2006, Death Co has been a must-visit destination for serious drinkers and cocktail enthusiasts, and the winner of every major industry award including Americas Best Cocktail Bar and Best Cocktail Menu at the Tales of the Cocktail convention. Boasting a supremely talented and creative bar staff the best in the industry Death Co is also the birthplace of some of the modern eras most iconic drinks, such as the Oaxaca Old-Fashioned, Naked and Famous, and the Conference. Destined to become a definitive reference on craft cocktails, Death Co features more than 500 of the bars most innovative and sought-after cocktails. But more than just a collection of recipes, Death Co is also a complete cocktail education, with information on the theory and philosophy of drink making, a complete guide to buying and using spirits, and step-by-step instructions for mastering key bartending techniques. Filled with beautiful, evocative photography; illustrative charts and infographics; and colorful essays about the characters who fill the bar each night; Death Co like its namesake bar is bold, elegant, and setting the pace for mixologists around the world. From the Hardcover edition.