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Cocktail Codex: A Comprehensive Guide to Crafting CocktailsBy Alex Day, Nick Fauchald, and David Kaplan A James Beard Award Winner and Tales of the Cocktail Spirited Award for Best New Cocktail or Bartending Book There are only six cocktails, claim the visionaries behind Death & Co. In Cocktail Codex , these experts reveal their approach to mastering the "root recipes," six easily identifiable templates that encompass all classic cocktails. Once you understand the hows and whys of each family, you'll grasp why some cocktails work and others don't, when to shake and when to stir, what ingredients can be omitted or substituted, and how to create new drinks using these templates.Cocktail Codex is undoubtedly the best "cocktail how-to" on the market, providing virtually all the information needed to start as a craft cocktail connoisseur-craftsman. The book's structure, which reduces all cocktails into six "templates", is effective in organizing content and allows for easy categorization of cocktails. Each template includes discussion of history, ingredients, techniques, variations, and exercises, helping readers develop a broader understanding of concepts such as balance, depth, and quality.The Cocktail Codex offers a comprehensive approach to mixology, covering both modern classics and original creations. However, some notable omissions include popular cocktails like the Paper Plane. The book excels in showcasing Alex Day's complex and rigorous approaches to crafting unique drinks. With an excellent primer on the Dave Arnold bartending school, home bartenders can gain valuable insights into pressurized infusions, acids, clarifying, smoking, and tinctures.The authors' enthusiasm sometimes leads them to embellish or justify certain cocktail choices, but these instances are easily identifiable. The book's layout and design make it an attractive addition to any coffee table or bookshelf. Despite covering a broad range of topics, the information is often densely packed, requiring multiple readings to fully absorb.To get the most out of this resource, readers should consider practicing techniques, memorizing key cocktails, and participating in exercises to develop their skills. While not a substitute for hands-on experience behind a high-end bar, the Cocktail Codex provides an essential framework for aspiring bartenders and home enthusiasts seeking to elevate their craft.Recommended for those with a passion for mixology, particularly those looking to create unique cocktails or stay up-to-date with recent developments in cocktail culture.The book is a comprehensive guide that breaks down various cocktails into their fundamental components. It provides suggestions on how to build complex drinks using different ingredients and flavor profiles. However, it's worth noting that creating exceptional craft cocktails can be an expensive endeavor, both in terms of initial investment and ongoing costs.The author shares personal anecdotes about their experience bartending during university, highlighting the importance of understanding the underlying principles behind cocktail creation. They praise the book for its straightforward writing style, beautiful photos, and overall aesthetic appeal.Some reviewers have noted that the book is suitable for those looking to dive deeper into the world of cocktails, while others find it too advanced for amateur enthusiasts. The author appreciates the book's ability to explain complex concepts in an approachable manner, making it easier to choose drinks based on personal preferences.The book is described as a "cocktail codex" that delves into the culture and art of crafting exceptional cocktails. It focuses on the underlying principles and techniques rather than just providing recipes or ingredient lists. The writing style and presentation are also commended for their ability to engage readers and inspire creativity in cocktail creation.I recently read Cocktail Codex as a beginner in the world of mixology, and it provided me with an excellent foundation for understanding various cocktails. The book's approach is based on six archetypal cocktails from which all others can be derived, making it easier to grasp the basics and experiment with different variations. However, I found the book's emphasis on a fully-stocked bar to be unrealistic for those on a budget. It would have been more helpful if the authors provided guidance on how to gradually build a home cocktail collection within one's means.Another reviewer appreciated the book's clear explanations of basic cocktail formulas and the importance of ingredient selection in creating unique drinks. They also found the section on cocktails featuring sherry to be particularly enlightening, which inspired them to try new recipes and expand their home bar.Someone who has previously read Death & Co found Cocktail Codex to be an improvement in terms of framework and design. The authors' approach to categorizing cocktails into six root recipes is a helpful tool for developing one's own creations. However, they noted that some ingredients may be difficult to source and certain tools might not be practical for the home enthusiast.A reviewer from Aylesbury found the book to be outstanding but somewhat unreachable due to its emphasis on high-end ingredients and specialized equipment. Despite this, they appreciated the methodical approach to categorizing and making cocktails, which made it an enjoyable read even if some of the recipes were not feasible in their location.Cocktail Classics: A Comprehensive Guide for Home BartendersThe book "Cocktail Classicz with more than 500 recipes" is a must-have for any serious home bartender. While it may be an ambitious claim to say it's the only cocktail book needed, it certainly is a top contender for desert island cocktails.The authors, Day, Fauchald and Kaplan, take an unconventional approach by focusing on six major cocktail archetypes and delving into the intricacies of their core ratios and development over time. This approach offers a unique perspective on how drinks work, making it an excellent resource for those interested in the craft.One of the book's strengths is its accessibility. The authors break down complex cocktails into manageable parts, making them easy to understand and recreate. Even for beginners like the reviewer, who describes themselves as "a complete amateur," the book provides a solid foundation for understanding the basics of cocktail-making.The book also covers topics such as spirit profiles, flavor pairing, and technique, which will appeal to both novice and experienced bartenders. However, some reviewers noted that the recipes can be too elaborate, requiring specialized equipment and ingredients, making it less suitable for casual home bartenders.Overall, "Cocktail Classicz" is a well-organized, beautifully written book that offers a wealth of knowledge and inspiration for those looking to elevate their cocktail game. While it may not be the perfect introduction to cocktail-making, it's an excellent addition to any serious home bar.The Cocktail Codex offers the perfect blend of technical details and recipes, placing it squarely in the middle of more extensive books like Liquid Intelligence or those with a broader repertoire of specific recipes. At 2.5 years to finish reading, this book's length was not the issue; rather, its depth required careful absorption page by page. As recommended by numerous skilled bartenders, I was well aware that it would be an exceptional read and indeed, it did not disappoint.Boasting a wealth of information, including beautifully illustrated pictures, every bartender should consider reading this to gain new insights and inspiration for their craft. It provides a comprehensive understanding of cocktail making techniques, which is invaluable, especially when combined with the detailed breakdown of ingredients and methods. While it might lack historical accounts or stories behind classic cocktails, its focus on practical applications and ideas more than compensates.One reader noted that the book's categorization of all cocktails under six basic drinks (old fashioned, martini, daiquiri, sidecar, highball, and flip) sounds appealing but may prove less useful in advanced practice. However, others praised it for offering a unique perspective on mixology and providing an excellent introduction to creating homemade ingredients.I got a lot out of this collection even if I didn't follow every recipe exactly. It's August 20th, 2022, and I'm really glad I have this book to learn more about cocktails and how they're made. The way the author organized everything makes it easy to read and understand. I've learned a bunch of new things from this book and added some unique cocktail recipes to my collection. If you like making cocktails, I'd definitely recommend checking out this book! Thanks for the birthday gift, Dad!This book is amazing and not just because of its great cocktail recipes - it also explains the theory behind each drink, which helps you understand how to make your own variations. Some parts might be a bit too advanced for home bartenders (like making infused syrups with special equipment), but it's still interesting to see what creative people can come up with.I started out knowing nothing about cocktails and now I feel like I have a good understanding of how they're made, the different types of liquor and bitters, and balance. This book has helped me make some classic cocktails that I was too scared to try before. If you're interested in mixology at all, I highly recommend this book!This book is perfect for beginners because it's organized really well and has great tips and techniques written down. It's the best cocktail book out there for people who want to learn how to make drinks like a pro.We're featuring Cocktail Codex: Fundamentals, Formulas, Evolutions by Death & Co on our Boozy Bookshelf this month! Our friends Marlene and Lucas from Famous Last Words Bar in Toronto reviewed it and have some great opinions. Here's what they said:Marlene's Review: The authors of Cocktail Codex seem to be on a mission to make cocktail-making more accessible. They do a great job explaining things, even if some parts feel a bit forced. The idea of looking at modern cocktails through the lens of 'root' or 'families' of cocktails isn't new, but this book does it in a way that's easy to understand and visually appealing. The authors are experienced and knowledgeable, which makes their approach all the more believable. You could argue with some of the choices they made (like choosing the sidecar over the margarita), but overall, the structure of the book works really well. It helps you understand fundamentals like what makes a sour different from a daisy and why an old fashioned is so subtle and precise. They also make it easy to understand how ingredients work together - everything falls into one of three categories: core, balance, or seasoning.Making margaritas with at least 2.75oz of alcohol for comparison purposes is fine, but considering you want to progress beyond chapter three, having a partner to help consume the results might be more practical. The provided history and context are informative without being overwhelming, especially in each chapter's beginning. Sidebars from "Friends and Family" and technique notes are well-placed and relevant. Moving forward, centrifuge syrups, clarified juices, and different acid types are explored. It's not as complex as Liquid Intelligence, but it's a great resource for those looking to move beyond simple infusions and delve into the science of mixology.The book is dense, both physically and in terms of content. The design is impressive, with stunning photos throughout. Although it clocks in at 300 pages, it reads like a much longer, more substantial work that requires multiple sittings to fully appreciate. This isn't necessarily a foundational book, but it's definitely one you'll want on your shelf.Marlene concludes that there's plenty to love here and it will appeal to a wide range of people. If this book were a drink, she'd liken it to a Sazerac - familiar enough not to be daunting, but exotic enough to warrant some familiarity before diving in.Lucas' review echoes Marlene's sentiments, praising the book for its well-organized structure and approachable content. He notes that it's an excellent update to Joy of Mixology, with drink recipes categorized into understandable families. While he admits that some may find the categorization quirky, he believes this is a book that would have been invaluable during his early days as a mixologist.Cocktail Codex offers a focused approach to crafting mixed drinks, concentrating solely on the creation process and leaving discussions of bar tools and layouts aside. The book presents practical explanations for shaking techniques using different types of ice, as well as functional information on spirit families and their uses in various cocktails. Unlike other cocktail books, it assumes the reader knows how to physically create a cocktail and delves into the design and execution of mixed drinks instead.The layout is simpler and more academic than some competitors, but the photography is substantial and visually appealing. The drink descriptions are often accompanied by photos that accurately represent the recipes. While not perfect, Cocktail Codex fills an essential gap between other prominent cocktail books, such as The Bar Book and Liquid Intelligence.Lucas, one of the authors, acknowledges that his book may be dry for some readers but provides a comprehensive guide for those seeking to master cocktail creation. He aims to establish a clear organizational language that can drive innovation in the craft. Ultimately, Cocktail Codex feels like it was destined to exist, with its unique approach and high-quality photography making it a valuable addition to any bar or home library.Death & Co.'s experts share six essential cocktail templates to master any drink.

Cocktail codex old fashioned. Cocktail codex fundamentals formulas evolutions. Cocktail codex amazon. Cocktail codex ebook. Cocktail codex 6 cocktails. Cocktail codex reddit. Cocktail codex daiquiri. Cocktail codex margarita. Cocktail codex six cocktails. Cocktail codex categories. Cocktail codex barnes and noble. Cocktail codex book. Cocktail codex pdf. Cocktail codex martini. Cocktail codex by death & co.