

The Ultimate Guide

COCKTAILOGY

Ramos Gin Fizz



Recipe Ramos Gin Fizz

LP Steffe

A red circular graphic with a gradient, appearing as a stylized arrow or a partial circle, located to the right of the 'LP Steffe' text.

Recipe Ramos Gin Fizz:

The Ramos Gin Fizz John Shelton Reed, 2025-07-09 The Ramos Gin Fizz was invented sometime around 1890 by Henry Charles Carl Ramos at his Imperial Cabinet saloon in New Orleans. It includes lemon and lime juice, egg white, cream, and orange flower water, and shaken properly it becomes a foamy white concoction that has been called the nectar of New Orleans, the Cadillac of Cocktails, and the Crescent City's most notable contribution to civilized tippling. This book offers a history of the drink and a biography of its inventor, starting with the early years in which the Ramos Gin Fizz became nationally famous as a New Orleans icon. Although Prohibition almost put an end to it in New Orleans, it survived elsewhere, for instance at the Cadillac Bar in Nuevo Laredo, and after Prohibition's repeal the drink quickly recovered and was once again a New Orleans favorite. In the 1940s and 50s it became known as a sophisticated and glamorous drink popular with celebrities such as Frank Sinatra and Tennessee Williams. Like many classic American cocktails, the Ramos Gin Fizz was eclipsed by fruity disco drinks in the 1970s and 80s, although it had a strange shadow life as a California brunch drink. With the cocktail revival at the turn of the century, however, it was again recognized as an American classic. The Ramos Gin Fizz attempts to reconstruct Ramos's original recipe using modern ingredients and addresses the question of how and how much to shake the drink, a subject on which there is surprisingly much to be said. Offering recipes for the original drink, a modern version, and many imaginative riffs, this eminently readable book is a must-have for any cocktail lover's library. [Southern Spirits](#) Robert F. Moss, 2016 A captivating narrative history that traces liquor, beer, and wine drinking in the American South, including 40 cocktail recipes. Ask almost anyone to name a uniquely Southern drink, and bourbon and mint juleps, perhaps moonshine, are about the only beverages that come up. But what about rye whiskey, Madeira wine, and fine imported Cognac? Or peach brandy, applejack, and lager beer? At various times in the past, these drinks were as likely to be found at the Southern bar as barrel-aged bourbon and raw corn likker. The image of genteel planters in white suits sipping mint juleps on the veranda is a myth that never was; the true picture is far more complex and fascinating. [Southern Spirits](#) is the first book to tell the full story of liquor, beer, and wine in the American South. This story is deeply intertwined with the region from the period when British colonists found themselves stranded in a new world without their native beer to the 21st century when classic spirits and cocktails of the pre-Prohibition South have come back into vogue. Along the way, the book challenges the stereotypes of Southern drinking culture, including the ubiquity of bourbon and the geographic definition of the South itself, and reveals how that culture has shaped the South and America as a whole. **The New York Times Essential Book of Cocktails (Second Edition)** Steve Reddcliffe, 2024-05-14 Top 4 Finalist for the Best New Cocktail or Bartending Book in Tales of the Cocktail Foundation's 17th Annual Spirited Awards. From minimalist cocktails to classic renditions, become the toast of the town who knows how to mix the perfect drink. This updated edition contains more than 400 classic and contemporary craft cocktail recipes, paired with exceptional writing and the authoritative voice of The New York Times.

Cocktail hour is one of America's most popular pastimes and a favorite way to entertain. What better place to find the secrets of craft cocktails than *The New York Times*? Steve Reddicliffe, the Quiet Drink columnist for *The Times*, brings his signature voice and expertise to this collection of delicious recipes from bartenders from around the world, with a special emphasis on New York City. This informative guide includes Classics such as the Martini, Manhattan, Old Fashioned, and Negroni, served both straight up and with modern twists. New imaginative favorites inspired by the craft distilling boom. Auxiliary recipes for signature ingredients including brandied cherries and brown butter bourbon, plus recipes for cordials, shrubs, bitters, and more. New chapters on non-alcoholic drinks, bourbon cocktails, and vermouth cocktails. A complete guide to home entertaining, setting up your personal bar, and how to build your own cocktail encyclopedia. Engaging essays from the biggest names in cocktail writing. Original interviews with ten bartenders and spirits professionals, including Ivy Mix of Leyenda in Brooklyn, Sother Teague of Amor y Amargo in Manhattan, and Victoria Eady, Butler master blender of Uncle Nearest bourbon. Reddicliffe has carefully curated this essential collection with memorable writing from famed *New York Times* journalists like Craig Claiborne, Toby Cecchini, Eric Asimov, Rosie Schaap, Robert Simonson, Melissa Clark, William L. Hamilton, Jonathan Miles, Amanda Hesser, William Grimes, and many more. Discover over 400 recipes and the wit and wisdom of decades of this venerable paper's best cocktail coverage. This revised edition makes a great gift for Father's Day, Graduation, Housewarming parties, for host or hostess, Wedding registry for newlyweds with a love for cocktails.

The Essential New York Times Cookbook: Classic Recipes for a New Century (First Edition) Amanda Hesser, 2010-10-25. A *New York Times* bestseller and Winner of the James Beard Award. All the best recipes from 150 years of distinguished food journalism, a volume to take its place in America's kitchens alongside *Mastering the Art of French Cooking* and *How to Cook Everything*. Amanda Hesser, co-founder and CEO of Food52 and former *New York Times* food columnist, brings her signature voice and expertise to this compendium of influential and delicious recipes from chefs, home cooks, and food writers. Devoted *Times* subscribers will find the many treasured recipes they have cooked for years: Plum Torte, David Eyre's Pancake, Pamela Sherrid's Summer Pasta, as well as favorites from the early Craig Claiborne *New York Times* Cookbook and a host of other classics from 1940s Caesar salad and 1960s flourless chocolate cake to today's fava bean salad and no-knead bread. Hesser has cooked and updated every one of the 1,000-plus recipes here. Her chapter introductions showcase the history of American cooking, and her witty and fascinating headnotes share what makes each recipe special. *The Essential New York Times Cookbook* is for people who grew up in the kitchen with Claiborne, for curious cooks who want to serve a nineteenth-century raspberry granita to their friends, and for the new cook who needs a book that explains everything from how to roll out dough to how to slow-roast fish. A volume that will serve as a lifelong companion.

The Oxford Companion to Spirits and Cocktails David Wondrich, Noah Rothbaum, 2021-10-20. *The Oxford Companion to Spirits and Cocktails* presents an in-depth exploration of the world of spirits and cocktails in a ground-breaking synthesis. The Companion covers drinks, processes, and techniques around

the world as well as those in the US and Europe It provides clear explanations of the different ways that spirits are produced including fermentation distillation and ageing alongside a wealth of new detail on the emergence of cocktails and cocktail bars including entries on key cocktails and influential mixologists and cocktail bars

The Essential New York Times Book of Cocktails Thomas Nelson,2023-08-15 This cocktail book features more than 350 drink recipes old and new with great writing from The New York Times Cocktail hour is once again one of America s most popular pastimes and one of our favorite ways to entertain And what better place to find the secrets of great drink making than The New York Times Steve Reddicliffe the Quiet Drink columnist for The Times brings his signature voice and expertise to this collection of delicious recipes from bartenders from everywhere especially New York City You will find treasured recipes they have enjoyed for years including classics such as Martini Old Fashioned Manhattan French 75 Negroni Reddicliffe has carefully curated this essential collection with memorable writing from famed New York Times journalists like Mark Bittman Craig Claiborne Toby Cecchini Eric Asimov Rosie Schaap Robert Simonson Melissa Clark William L Hamilton Jonathan Miles Amanda Hesser William Grimes and many more This compendium is arranged by cocktail type with engaging essays throughout Included are notes on how to set up your bar stock and run it and of course hundreds of recipes from Bloody Marys to Irish Coffees The Essential New York Times Book of Cocktails is the only volume you will ever need to entertain at home

The Essential New York Times Cookbook Amanda Hesser,2021-11-02 A KCRW Top 10 Food Book of 2021 A Minnesota Star Tribune Top 15 Cookbook of 2021 A WBUR Here Now Favorite Cookbook of 2021 The James Beard Award winning and New York Times best selling compendium of the paper s best recipes revised and updated Ten years after the phenomenal success of her once in a generation cookbook former New York Times food editor Amanda Hesser returns with an updated edition for a new wave of home cooks She has added 120 new but instantly iconic dishes to her mother lode of more than a thousand recipes including Samin Nosrat s Sabzi Polo Herbed Rice with Tahdig Todd Richards s Fried Catfish with Hot Sauce and J Kenji Lopez Alt s Cheesy Hasselback Potato Gratin Devoted Times subscribers as well as newcomers to the paper s culinary trove will also find scores of timeless gems such as Purple Plum Torte David Eyre s Pancake Pamela Sherrid s Summer Pasta and classics ranging from 1940s Caesar Salad to modern No Knead Bread Hesser has tested and adapted each of the recipes and she highlights her go to favorites with wit and warmth As Saveur declared this is a tremendously appealing collection of recipes that tells the story of American cooking

Glass and Gavel Nancy Maveety,2018-12-15 In *Glass and Gavel* noted legal expert Nancy Maveety has written the first book devoted to alcohol in the nation s highest court of law the United States Supreme Court Combining an examination of the justices participation in the social use of alcohol across the Court s history with a survey of the Court s decisions on alcohol regulation Maveety illustrates the ways in which the Court has helped to construct the changing culture of alcohol Intoxicating liquor is one of the few things so plainly material to explicitly merit mention not once but twice in the amendments to the U S Constitution Maveety shows how much of our constitutional

law Supreme Court rulings on the powers of government and the rights of individuals has been shaped by our American love hate relationship with the bottle and the barroom From the tavern as a judicial meeting space to the bootlegger as both pariah and patriot to the individual freedom issue of the sobriety checkpoint there is the Supreme Court adjudicating but also partaking in the temperance of the times In an entertaining and accessible style Maveety shows that what the justices say and do with respect to alcohol provides important lessons about their times our times and our constitutional cocktail of limited governmental power and individual rights *Favorite New Orleans Recipes* Suzanne Ormond,2017-03-27 New Orleanians have elevated the pleasures of cooking and consuming to a highly skilled sophisticated art form In this collection the authors offer 119 recipes they consider most representative of New Orleans home cuisine The trio have drawn extensively from the three primary cultures English French and Spanish that have contributed most to refining the city's culinary specialties in many cases unlocking nineteenth century cooking secrets discovered in old handwritten notes The carefully compiled recipes include metric measures and can be prepared perfectly even by the beginning cook Balanced categories make the volume simple but complete so that everyone from gourmet chef to neophyte cook may enjoy the pleasures of a wide range of food that many regard as the best in the world *New Orleans Cookbook* Rima Collin,Richard Collin,1987-03-12 Two hundred eighty eight delicious recipes carefully worked out so that you can reproduce in your own kitchen the true flavors of Cajun and Creole dishes The New Orleans cookbook whose authenticity dependability and wealth of information have made it a classic **Twist** Jordan Hughes,2022-12-20 An Exploration of Classic Cocktails and Their Modern Riffs Learn how to make a great well balanced and properly executed cocktail with this stunning resource and recipe book from award winning spirits writer Jordan Hughes In over 75 killer recipes you'll master classics like the Martini and Old Fashioned discover what makes these builds so timeless and how to use their tried and true specs to create your own riffs twists and deliciously modern craft cocktails Shake up a perfect Margarita then experiment with the spicy carrot and mezcal Power Up Technique Read into the bastardized evolution of a classic Daiquiri then go crazy with a Guava Daiquiri served over crushed ice with a hint of absinthe Enjoy the bubbly French 75 and new Pisco and passion fruit Peruvian 75 or the spirit forward Manhattan and its unique spin the Nocturnal Burn made with cacao tequila and chili liqueur There's something for every palate in these pages And with tons of information on stocking your home bar making your own syrups and practicing proper technique you'll unlock a whole new world of mixology and hone your bartending skills **Three Cheers** Kaitlyn Stewart,2025-10-07 An inventive and inclusive drinks book with 165 cocktail recipes each one of three variations for classic riff and zero proof versions from the World Class bartending champion behind Likeable Cocktails A love letter to cocktails in all their forms Three Cheers has a drink to suit every mood and occasion This clever cocktail book offers recipes for three versions of 55 classic cocktails 165 recipes in total Whether you like to keep it classic try a new twist or enjoy a spirit free version this book gives you all three options The classic Jungle Bird tropical cocktail has a blackstrap rum base the modern

spin called the City Pigeon has a white rum and gin base and the spirit free option aptly named the Free Bird has a spirit free gin base The classic Cosmopolitan features a cranberry and vodka base the modern Ru Paulitan infuses earl grey and limoncello flavors into the original cranberry vodka and the zero proof Metropolitan utilizes a nonalcoholic spirit and aperitif The classic coffee and vodka forward Espresso Martini gets modernized into a Bean Around the World cocktail that swaps vodka for tequila and chile liqueur for a spicy interpretation The spirit free Death Before Decaf pairs the espresso with tonic water for a nice long finish With a modern design and lush photographs margaritas Manhattans negronis and more are accessible to every palate and every persuasion

Lift Your Spirits Elizabeth M. Williams, Chris McMillian, 2016-05-02 The Sazerac the Hurricane and the absinthe glass of Herbsaint are among the many well known creations native to New Orleans s longstanding drinking culture But more than vehicles for alcohol the cocktails and spirits that complement the city s culinary prowess are each a token of its history In every bar side toast or street corner daiquiri you can find evidence of the people politics and convergence of ethnicities that drive the story of the Crescent City In *Lift Your Spirits A Celebratory History of Cocktail Culture in New Orleans* Elizabeth M Williams founder and director of the Southern Food and Beverage Institute and world renowned bartender Chris McMillian illuminate the city s open embrace of alcohol both in religious and secular life while delving into the myths traditions and personalities that have made New Orleans a destination for imbibing tourists and a mecca for mixologists With over 40 cocktail recipes interspersed among nearly three hundred years of history a sampling of premier cocktail bars in New Orleans and a glossary of terms to aid drink making and mixing *Lift Your Spirits* honors the art of a good drink in the city of good times

Cocktail America Cider Mill Press, 2024-05-28 Take a boozy journey across America with this ultimate guide to the best cocktails in the country From New York to L A from New Orleans to Seattle from Miami to Portland this stunning book showcases the carefully crafted cocktails from America s top mixologists Whether you want a classic Manhattan a fruity daiquiri a fizzy mojito or something more experimental you ll find a recipe that suits your taste buds With easy to follow instructions and tips on selecting the best quality ingredients you ll be able to recreate the flavors of these popular bars right in your own home Inside you ll find More than 200 essential and exciting cocktail recipes including recipes for bespoke ingredients and other serving suggestions Interviews with each city s trendsetting bartenders and mixologists Bartending tips and techniques from the experts And much more Cheers to your favorite cities without ever leaving your zip code with *Cocktail America*

The Cocktail Companion Cheryl Charming, 2018-11-30 Drink your way through history learn tips from the best bartenders and become a cocktail connoisseur with this fantastic guide *The Cocktail Companion* spans the cocktail s curious history from its roots in beer swilling 18th century England through the illicit speakeasy culture of the United States Prohibition to the explosive dynamic industry it is today Learn about famous and classic cocktails from around the globe how ice became one of the most important ingredients in mixed drink making and how craft beers got so big all with your own amazing drink that you made yourself in hand In *The*

Cocktail Companion well known bartenders from across the United States offer up advice on everything including using fresh squeezed juices finding artisanal bitters and creating perfect cubes of ice that will help create intriguing balanced cocktails You'll want to take your newfound knowledge from this cocktail book everywhere The Cocktail Companion is a compendium of all things cocktail This bar book features 25 must know recipes for iconic drinks such as the Manhattan and the Martini Cultural anecdotes and often told myths about drinks origins Bar etiquette terms and tools to make even the newest drinker an expert in no time If you liked The Drunken Botanist The 12 Bottle Bar or The Savoy Cocktail Book you'll love The Cocktail Companion Cheryl has demystified the cocktail and made it fun and approachable She takes us on an entertaining journey into the world of libations and those who serve them their histories stories and antidotes In the end we better understand how we have arrived where we have and leave a more educated and appreciative imbibitor Tony Abou Ganim The Modern Mixologist

Apothecary Cocktails Warren Bobrow, 2013-10-15 At the turn of the century pharmacies in Europe and America prepared homemade tinctures bitters and herbal remedies mixed with alcohol for curative benefit for everything from poor digestion to the common cold Today trendy urban bars such as Apothke in New York Apo Bar Lounge in Philadelphia and 1022 South in Tacoma as well as vintage and homegrown cocktail aficionados find inspiration in apothecary cocktails of old Now you can too Apothecary Cocktails features 75 traditional and newly created recipes for medicinally themed cocktails Learn the history of the top ten apothecary liqueurs bitters and tonics that are enjoying resurgence at trendy bars and restaurants including Peychaud's Bitters Chartreuse and Vermouth Find out how healing herbs flowers and spices are being given center stage in cocktail recipes and traditional apothecary recipes and ingredients are being resurrected for taste and the faint promise of a cure Once you've mastered the history you can try your hand at reviving your favorites restoratives sedatives and toddys digestifs and more Whether you're interested in the history the recipes or both you'll love flipping through this beautifully presented book that delves into the world of apothecary cocktails

Pancho Villa's Saddle at the Cadillac Bar Wanda Garner Cash, 2020-12-11 In 1924 Achilles Mehault Mayo Bessan and his eighteen year old bride journeyed from New Orleans to Mexico where he ultimately transformed a dirt floored cantina in Nuevo Laredo into a bar and restaurant renowned across the United States for its fine seafood and fancy cocktails The Cadillac Bar built a reputation as one of the finest eateries and watering holes in the Southwest even surviving a 1954 flood that devastated cities on both sides of the Rio Grande Its history sprawls across more than a half century and its food and drink drew inspiration from the culinary traditions of southern Louisiana from pre Prohibition New Orleans and from the dusty border towns that straddle the Rio Grande in far South Texas In her introduction author Wanda Garner Cash writes I grew up behind the bar first child and first grandchild I spoke Spanish before I spoke English and I learned my numbers counting coins at my grandfather's desk I rode Pancho Villa's saddle on a sawhorse in the main dining room with a toy six shooter in my holster I fed the monkeys and parrots my grandfather kept in the Cadillac's parking lot Readers will find themselves

drawn to a different more languid time when Laredo society matrons passed long afternoons in the bar sipping Ramos Gin Fizzes when fraternity miscreants slouched into the Cadillac to recover from adventures South of the Border when tourists waited in long lines for 40 cent tequila sours and plates of chicken envueltos Step into the Cadillac Bar and take a seat You ll want to stay awhile

Spooky Cocktails Clair McLafferty, 2025-07-08 The Witch s Brew the Black Magic Margarita Bloody Fang Sangria Poison Apple Cider Crypt Keeper Cooler venture if you dare through a collection of cocktails with maximum flavor and minimum toil and trouble It s always witching hour somewhere Transform your happy hour into a hauntingly unforgettable night With 100 unique concoctions that range from the devilishly delightful to the downright ghoulish this book is your essential guide to the most bewitching bash of the year Each recipe promises to be a showstopper at any Halloween gathering Inside you ll find 100 enchanting potions for every palate Spine chilling garnishes to dress your drinks to impress including gummy worms and smoking dry ice cauldrons Spook tacular photography that will inspire your inner ghoul Dust off your cauldron grab your shaker and skeleton keys and let s make this Halloween the most spirited one yet

The New Encyclopedia of Southern Culture (EasyRead Edition) , *Gin: How to Drink it* Dave Broom, 2020-10-01 Written by the Fortnum Mason Drinks Writer of the Year 2020 Updated with more than 80 new gins With more gin brands available than ever before you need to know how to choose and get the most out of the brands you buy understanding their flavours so you drink them in the most delicious way possible Award winning spirits writer Dave Broom has tested thousands of gins from all over the world to choose the 125 selected to appear in this book As well as the gin selection he has also tasted and scored each one four ways in a G T a negroni a martini and with lemonade a gin that s perfect for a martini may be exactly the opposite in a G T So not only do you get to drink the world s best gins you get to drink them in the best possible way Praise for the first edition You could not write a more sophisticated book or pack more detail onto each page it is rocket science impressive Huffington Post

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