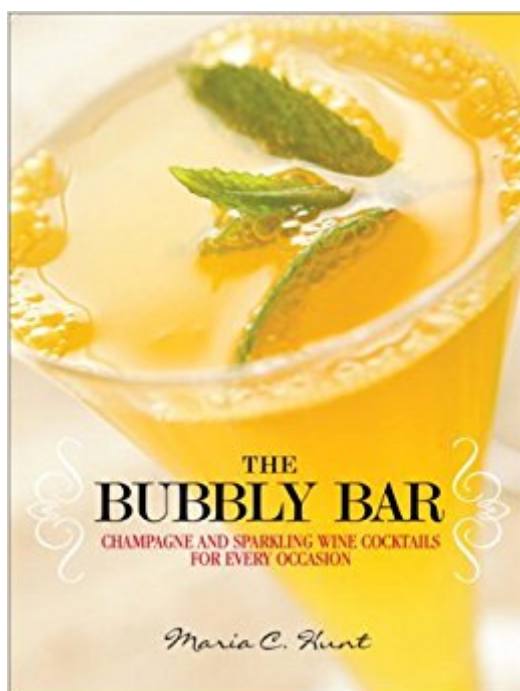


The book was found

The Bubbly Bar: Champagne And Sparkling Wine Cocktails For Every Occasion



Synopsis

Emphasizing intense flavor combinations, fresh ingredients, and minimal effort, this guide to mixed drinks using champagne and sparkling wine includes recipes for classic drinks like the Kir Royale and the Bellini, as well as the more contemporary Ginger Title: The Bubbly BarAuthor: Hunt, Maria C.Publisher: Random House IncPublication Date: 2009/08/25Number of Pages: 112Binding Type: HARDCOVERLibrary of Congress: 2008051643

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Customer Reviews

Book Description Champagne and sparkling wine sales are exploding. With more than 900 million glasses of bubbly sold in 2007 alone, champagne and sparkling wines are now more accessible and affordably priced. People are sidling up to the bar for champagne drinks and bartenders are mixing them with everything from rum and gin to seasonal fruit and handcrafted syrups to create delicious cocktails. Categorized into Classics, Bubbletinis, Fruitful Fizz, Rose-Colored, Latin Libations, Floral-Flavored, and Happy Endings (dessert) cocktails, The Bubbly Bar emphasizes intense flavor combinations, fresh ingredients, and minimal effort. With creative recipes the home bartender can make to impress friends--from classics like the Kir Royale (champagne and Cassis) or the Bellini (Prosecco and peach purÃ©e) to more contemporary pairings like the Ginger Snap (sparkling sake and ginger root), The Bubbly Bar also explains how to choose the best champagne, sparkling shiraz, or Prosecco in every price range. From The Bubbly Bar: Pure Passion Turn up the heat with the spicy bite of chile and the tangy flavor of passion fruit in this seductive potion. If passion

fruit is in season, use fresh strained juice. Ingredients 1/2 cup sugar 1/2 teaspoon chile powder 1/2 teaspoon salt 1/2 Key or Mexican lime 2 ounces fresh passion fruit juice or canned Juice of 1/2 lime 1/2 ounce Cointreau 4 ounces brut cava (Makes one cocktail) Directions Combine the sugar, chile powder, and salt in a wide flat plastic container. Set aside. Make a slit down the length of the Key lime and run it around the rim of a widemouthed glass, wetting it thoroughly. Press the rim of the glass into the chile-sugar mixture to coat the rim. Combine the passion fruit juice, lime juice, and Cointreau in a cocktail shaker filled with ice. Shake until well chilled, and then carefully strain into the prepared glass. Top with the brut cava wine.

MARIA C. HUNT is a Culinary Institute of America Certified Wine Professional and an award-winning food and wine writer for the San Diego Union-Tribune, Chicago Tribune, and others. Her website, TheBubblyGirl.com, is a destination for people who share her love of bubbly.

Like the perfect "little black cocktail dress".... The Bubbly Bar is the "must have" for creating the best flirty seasonal farm to bar drinks! Lush, delicious, fizzy, frothy and zesty...every recipe I have made so far... makes me feel like the prettiest girl in the room. But seriously, the Pure Passion is one of my favorite recipes in the book. Lucky to live in Southern California, so fresh Passion Fruit can be found late summer and through out the fall. The recipes seem easy to follow and I love that fresh "in season" foods can be used in most all recipes. I enjoy shopping at the farmers markets so it makes for a delicious adventure when I take The Bubbly Bar book with me to see what is fresh and in season ...to match up with a cocktail recipe. Most of recipes are pretty straight forward... and the odd bits of cocktail jargon are easily explained for someone who is just the home fashionista bartender. The Bubbly Bar also explains how to choose the best Champagne, Prosecco and Sparkling Wines, which I enjoyed learning about and found that you don't have to break the bank to put a great Bubbly recipe together. My favorite part of this Bar "cookbook" is all the amazing flavor combinations. An added bonus, is that the recipes have a "Slow Food" vibe...taking advantage of using fresh seasonal ingredients. Nothing better then Farm to Bar and supporting local farmers! The photos are luscious and made everything look inviting to make. I will plan to try recipes through out the seasons, following what is available at the market. The recipes for the most part, are easy and quick to put together...great for having a party and just the perfect thing for a girl on the run!

I gave this as a birthday gift with some champagne flutes and a bottle of Prosecco. The recipient loved it. The book is much nicer than I expected. It has lots of colorful photos and recipes that look

very tasty!

Great choice for a gift basket I was putting together. Mostly easy, crowd-pleasing recipes; gorgeous photos; and helpful tips. Plus, how to say "Cheers" in many languages scattered throughout!

This is full of such wonderful ideas to have available at parties. It's a very fun book that is perfect for someone having a get together with some extra oomph.

Good, but nothing you can't pull off the internet.

THE BUBBLY BAR: CHAMPAGNE AND SPARKLING WINE COCKTAILS FOR EVERY OCCASION offers a fine blend of cocktail recipes and specific creations gained by mixing sparkling wines with rum, gin, fruit, and more. Intense flavors with minimal effort are the emphasis of this fine collection of creative and affordable champagne recipes.

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