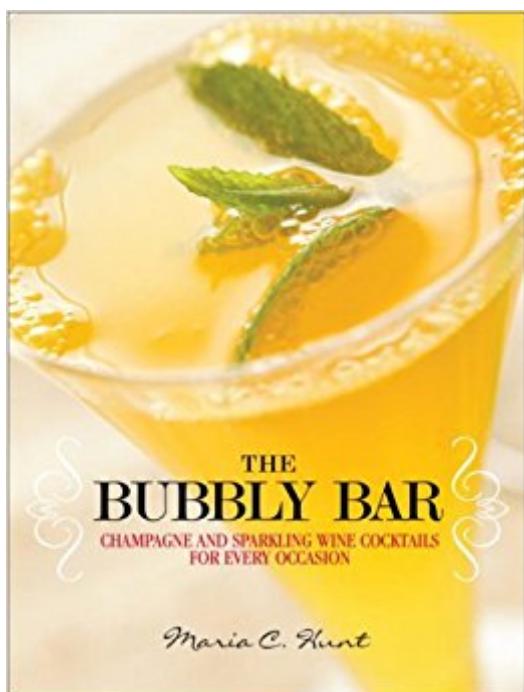


The book was found

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

Book Information

Hardcover: 112 pages

Publisher: Clarkson Potter (August 25, 2009)

Language: English

ISBN-10: 0307406474

ISBN-13: 978-0307406477

Product Dimensions: 6.3 x 0.6 x 8.3 inches

Shipping Weight: 4.8 ounces (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 stars 6 customer reviews

Best Sellers Rank: #261,846 in Books (See Top 100 in Books) #5 in Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Champagne #150 in Books > Cookbooks, Food & Wine > Entertaining & Holidays > Holidays #208 in Books > Cookbooks, Food & Wine > Beverages & Wine > Cocktails & Mixed Drinks

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, Bubbletini, 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 purée) 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.

[Download to continue reading...](#)

The Bubbly Bar: Champagne and Sparkling Wine Cocktails for Every Occasion WINE: Wine Lifestyle - Beginner to Expert Guide on: Wine Tasting, Wine Pairing, & Wine Selecting (Wine History, Spirits, World Wine, Vino, Wine Bible, Wine Making, Grape, Wine Grapes Book 1) Wine Tasting: Secrets of Wine Tasting - The Ultimate Guide To Learn Everything About Wine Tasting & Wine Pairing (Wine Selecting, Wine Variety, Wine Making, Wine Education) Fabulous Fizz: Choosing Champagne and Sparkling Wine for Every Occasion Wine: Ultimate Wine Handbook À¤â ¯â œ Wine From A-Z, Wine History and Everything Wine (Wine Mastery, Wine Sommelier) Champagne & Sparkling Wines: A Complete Guide to Sparkling Wines from Around the World (Mitchell Beazley Wine Made Easy) Champagne Cocktails: 60 Classic & Contemporary Champagne Cocktails WinePassport: Bubbly: The Handy Guide to Sparkling Wine Wine: The Ultimate Educational Resource Of Red Wine, Types And Origin, Red Wine Selecting & Food Pairing And Tips On Wine Occasion Matching Wine: Everything You Need to Know About Wine From Beginner to Expert (Wine Tasting, Wine Pairing, Wine Lifestyle) Wine Making: The Ultimate BeginnerÀ¤â ¯â „cs Guide To Wine Making - Learn How To Make Delcious Wine At Home (Home Brew, Wine Making, Wine Recipes) DIY Cocktails for Any Occasion: The Cocktail Party Guidebook to Learn How to Make Edible Cocktails and More World Encyclopedia of Champagne and Sparkling Wine, Revised and Updated Edition PAIRED - Champagne & Sparkling Wines. The food and wine pairing recipe book for everyone. Christie's World Encyclopedia of Champagne and Sparkling Wine

Champagne and Sparkling Wine: Discovering Exploring Enjoying Christie's World Encyclopedia of Champagne & Sparkling Wine Tom Stevenson's Champagne & Sparkling Wine Guide Mitchell Beazley Pocket Guide: Champagne & Sparkling Wine (Mitchell Beazley Pocket Guides) Champagne & Sparkling Wine: grape goddess guides to good living

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)