

60-Second Cocktails: Amazing Drinks to Make at Home in a Minute

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Get ready to wow your guests with classic cocktails and contemporary innovations, all shaken, stirred, or otherwise concocted in around a minute, thanks to Joel Harrison and Neil Ridley's upbeat guide *60-Second Cocktails*.

Harrison and Ridley empower amateur bartenders via clear instructions and color-coded notes about which cocktail is most appropriate for which occasion. They begin with the basics, introducing the ingredients, tools, and glasses that home barkeeps should strive to have on hand, including tequila, gin, and brandy and liqueurs and mixers, like simple syrup and triple sec.

This firm foundation gives the audience all they'll need to dive into the easy recipes that follow, each introduced in approachable, appealing form: you'll learn how to make a bright, simple Paloma, and how to garnish it for maximum wow; how to incorporate aquafaba into drinks for a stunning vegan-friendly foam; and how to stir up an Olive Oil Gibson—a visually striking spin on the classic.

Each recipe includes recommendations for which glasses, garnishes, equipment, and ice that you'll need, so that by the time five o'clock rolls around, you'll be ready to shake (or stir!) your way toward cocktail-hour style. Such attributes add up to near instant success, making *60-Second Cocktails* an inviting, invaluable guide for home bartenders.

MICHELLE ANNE SCHINGLER (November / December 2022)

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