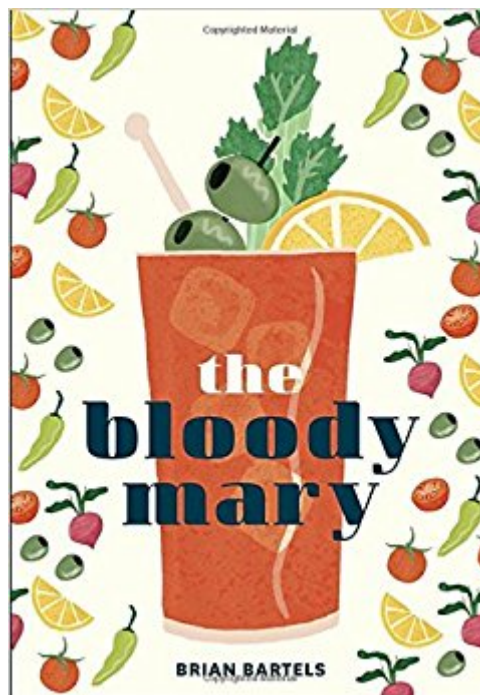




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The Bloody Mary: The Lore And Legend Of A Cocktail Classic, With Recipes For Brunch And Beyond



Synopsis

The definitive guide for those devoted to the brunchtime classic, the Bloody Mary, with 50 recipes for making cocktails at home. The Bloody Mary is one of the most universally-loved drinks. Perfect for breakfast, brunch, lunch, dinner, and beyond, there simply isn't a wrong time for a Bloody. In *The Bloody Mary*, author Brian Bartels--beverage director for the beloved West Village restaurants Jeffrey's Grocery, Joseph Leonard, Fedora, Perla, and Bar Sardine--delves into the fun history of this classic drink. (Did Hemingway create it, as legend suggests? Or was it an ornery Parisian bartender?) More than 50 eclectic recipes, culled from top bartenders around the country, will have drinkers thinking outside the vodka box and taking garnishes to a whole new level.

Book Information

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Customer Reviews

View larger Commander's Palace Bloody Commander's Palace, New Orleans, Louisiana New Orleans holds a special place in the heart of anyone who has ever visited. The people could not be more kind, thoughtful, and down to earth. It's more than just a party. It's a culture; an organism; a city so rich in history and depth there can only be one. Commander's Palace's Bloody Mary keeps a firm grasp on the original recipe but does a terrific job of making it classic New Orleans. Each one is made with Creole seasoning and Crystal hot sauce, available at many of the neighborhood spots in and around the city, which is an important reminder: if the locals love it that much, say no more. At

the restaurant, the garnishes are skewered on a piece of sugarcane, but at home, a cocktail pick will do just fine. Recipe - Serves One Coat the rim of a pint glass with Creole seasoning. Combine all of the remaining ingredients except the garnish in a cocktail shaker filled with ice. Roll the ingredients back and forth with another shaker 3 times, then strain into the rimmed glass filled with ice. Skewer the pepper, okra, and sugarcane on a cocktail pick and garnish. If you like extra seasoning, top off the drink with a pinch of freshly ground pepper and coarse salt. Garnish Jalapeño pepper, pickled okra, sugarcane (optional), and freshly ground black pepper and coarse sea salt.

Ingredients Creole Seasoning, For The Rim Of The Glass 1 1/2 Ounces Vodka 1/2 Cup V8 Or Tomato Juice 1 Teaspoon Prepared Horseradish 1 Teaspoon Or 2 Splashes Worcestershire Sauce 4 Dashes Crystal Hot Sauce 2 Dashes Tabasco Sauce

"I know that everyone believes their Bloody Mary recipe is the best, and that makes me happy. But Mr. Bartels's thesis on the subject demands the immediate attention of all aficionados of this beloved classic. It is an eye-opener."

•DALE DEGROFF, author of *The Essential Cocktail*

"No, the Bloody Mary isn't named after the Virgin Mary, who was sad about Jesus and needed a drink. That's what I thought when my brother and I made Bloody Marys for my parents, a Playmate cooler between us, in the backseat of the car, on our way to New Orleans . . . Thank you, Brian, for setting the record straight!"

•PARKER POSEY, actress

"I would never trust a Bloody Mary from someone who didn't hail from the great state of Wisconsin, and Brian Bartels is the hero we've been waiting for. I'll gladly take the advice found within these pages."

•JEFFREY MORGENTHAUER, author of *The Bar Book*

"Brian has spent more than twenty years behind the bar (and perched on the other side when he wasn't tending it), so I'm thrilled that the Bloody Mary—and dozens of delicious riffs on it—are receiving his insightful, light-hearted, fancy-free play-by-play. With this book, his friends receive the directions we all need to brace for the morning after his intoxicating wit and charm prevail."

•Jim Meehan, partner in *La Boîte* and author of *The PDT Cocktail Book* and *Meehan's Manual*

BRIAN BARTELS was raised in Wisconsin, consecrated Bloody Mary territory. He has been a writer and bartender his entire adult life, and first worked the stick during a busy Saturday brunch service, where he learned his first cocktail, the Bloody Mary, the fast and hard way:

spilling the pre-made mixture over his hands and wrists instead of inside the pint glass. He now lives in New York City, where he is a managing partner and bar director for the beloved restaurants Joseph Leonard, Jeffrey's Grocery, Bar Sardine, Fedora, and Perla.

It is as enjoyable reading this book as it is making and drinking a great bloody. Cleverly written with unique and flavorful recipes for making a great hand-crafted cocktail/meal in a glass. This book is a fun party book or gift. I've purchased two additional as birthday gifts.

Awesome book! If you are a fan of Bloody Marys you need to read this book. Interesting history of the drink & fantastic recipes. Such a fun book. I voluntarily reviewed an Advance Reader Copy of this book.

Love this book! It's helped me find so many new variations of bloodies. The book is beautifully photographed and well-written. :)

Just what I have been looking for since El Paso Chili Co. stopped making theirs.

My wife and I love Bloody Marys, so I thought this book might be interesting. It's not too bad, but kind of dull- I'm only about 1/3 of the way through, and so far, it's really a lot of text on throwing a Bloody Mary party, which is not something we're interested in. There are some good recipes, though, so we can experiment with those.

Piece of crap. Seems like it was written by some hack trying to cash in on the popularity of cocktail books these days.

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