

Mezcal The Gift Of Agave English Edition

IF YOU ALLY OBSESSION SUCH A REFERRED **MEZCAL THE GIFT OF AGAVE ENGLISH EDITION** BOOK THAT WILL PRESENT YOU WORTH, ACQUIRE THE UNCONDITIONALLY BEST SELLER FROM US CURRENTLY FROM SEVERAL PREFERRED AUTHORS. IF YOU DESIRE TO FUNNY BOOKS, LOTS OF NOVELS, TALE, JOKES, AND MORE FICTIONS COLLECTIONS ARE NEXT LAUNCHED, FROM BEST SELLER TO ONE OF THE MOST CURRENT RELEASED.

YOU MAY NOT BE PERPLEXED TO ENJOY EVERY BOOK COLLECTIONS MEZCAL THE GIFT OF AGAVE ENGLISH EDITION THAT WE WILL UNCONDITIONALLY OFFER. IT IS NOT ON THE SUBJECT OF THE COSTS. ITS APPROXIMATELY WHAT YOU CRAVING CURRENTLY. THIS MEZCAL THE GIFT OF AGAVE ENGLISH EDITION, AS ONE OF THE MOST INVOLVED SELLERS HERE WILL ENORMOUSLY BE ALONG WITH THE BEST OPTIONS TO REVIEW.

THE MARTINI COCKTAIL ROBERT SIMONSON 2019 NEW YORK TIMES COCKTAIL WRITER SIMONSON UNCOVERS THE LONG AND TANGLED HISTORY OF THE CLASSIC MARTINI AND ITS SUBTLE VARIATIONS. THE BOOK FEATURES EXAMPLES OF AGE-OLD RECIPES, SUCH AS THE FIRST MARTINI RECIPE PUBLISHED IN 1888, TO MODERN VERSIONS CREATED BY SOME OF THE WORLD'S BEST BARTENDERS.

FRONTERA: MARGARITAS, GUACAMOLES, AND SNACKS RICK BAYLESS 2012-11-05 THE CO-OWNERS OF THE FRONTERA GRILL, TOPOLOBAMPO, AND XOCO SHARE RECIPES FOR 35 NEW AND CLASSIC MARGARITAS, GUACAMOLES TO SAMPLE EVERY MONTH OF THE YEAR AND NUT AND VEGETABLE SNACKS. 70,000 FIRST PRINTING.

MEZCAL TASTING LOGBOOK TASTE THE WORLD 2019-07-13 THIS MEZCAL TASTING NOTEBOOK (6x9 INCHES) IS A WONDERFUL GIFT FOR EVERYONE WHO LOVES THE BEVERAGE MADE FROM THE AGAVE PLANT - BE IT A NEW ENTHUSIAST, AN EXPERIENCED CONNOISSEUR OR A MEZCALOHOLIC. WHY NOT HOST A MEZCAL TASTING PARTY FOR YOUR FRIENDS? TOGETHER YOU CAN GET TO KNOW MANY NEW MEZCAL TYPES. RECORD ALL THE MEZCALS YOU HAVE TASTED OR ALL THOSE YOU STILL WOULD LIKE TO TRY OUT: JOVEN REPOSADO (RESTED) Añejo OR Añejo (AGED) MEZCAL DE PECHUGA MEZCAL DE GUSANO DEVELOP, IMPROVE AND REFINE YOUR TASTING PALETTE / SKILLS AND ENLARGE YOUR DRINKS CABINET. REMEMBER ALL THE MEZCALS YOU WOULD LIKE TO DRINK AGAIN! FIND OUT, WHICH DISTILLERY IS YOUR FAVORITE. THIS JOURNAL CONTAINS 100 PAGES TO REVIEW, DOCUMENT AND RATE YOUR DRINK WITH PARAMETERS LIKE: APPEARANCE NOSE BODY PALATE FINISH AMOUNT OF AGAVE CONTENT (100% OR MIXTO) WITH WHOM AND WHEN DID YOU TASTE THE MEZCAL MAKE THE MEZCAL LOVERS IN YOUR FAMILY OR IN YOUR CIRCLE OF FRIENDS HAPPY WITH THIS BOOK FOR CHRISTMAS, BIRTHDAYS OR OTHER OCCASIONS.

VIVA MEZCAL LINDSEY MOORE 2018-05-29 ARTISANAL MEZCAL FOLLOWS A DELICATE UNDERGROUND BAKING PROCESS THAT HAS EXISTED FOR HUNDREDS OF YEARS, BUT IT IS ONLY NOW THAT IT'S EXPERIENCING A RENAISSANCE IN CRAFT COCKTAIL BARS AND HOMES AROUND THE COUNTRY. MADE FROM AGAVE, BUT SO MUCH MORE THAN TEQUILA, MEZCAL'S SMOKY FLAVOR AND SMOOTH FINISH—AS WELL AS ITS ARTISANAL, FARM-TO-TABLE BACKGROUND—HAS MADE IT THE NEW "SPIRIT DU JOUR." THIS BOOK CONTAINS 50 COCKTAIL RECIPES YOU CAN MAKE AT HOME WITH DELICIOUS, VERSATILE OUT-OF-THIS WORLD MEZCAL, CONTAINING INFORMATION ABOUT HOW THIS SMALL-BATCH LIQUOR IS MADE BY OAXACAN FAMILIES, AND WILL INCLUDE TASTING NOTES ON ALMOST EVERY BRAND AVAILABLE IN THE US.

THE DEFINITIVE GUIDE TO CANADIAN DISTILLERIES DAVIN DE KERGOMMEUX 2020-03-31 SHORTLISTED FOR THE 2021 GOURMAND AWARD FOR BEST IN THE WORLD - DRINK CULTURE! FROM AWARD-WINNING AUTHOR OF CANADIAN WHISKY, DAVIN DE KERGOMMEUX, COMES A DEFINITIVE GUIDE TO OVER 200 DISTILLERIES ACROSS CANADA AND THE ARRAY OF SPIRITS THEY MAKE. THE DEFINITIVE GUIDE TO CANADIAN DISTILLERIES IS AN INDISPENSABLE GUIDE TO THE PAST, PRESENT AND FUTURE OF CANADA'S DISTILLERIES. WRITTEN BY BONA FIDE CANADIAN SPIRITS EXPERT DAVIN DE KERGOMMEUX, THIS BOOK COVERS MORE THAN 200 OF THE MOST EXCITING AND CUTTING-EDGE DISTILLERIES, LARGE AND SMALL, WHO ARE SHAPING THE INDUSTRY TODAY. JUST A DECADE AGO, FEWER THAN A DOZEN DISTILLERIES, CONCENTRATED IN TWO PROVINCES, PRODUCED ALMOST ALL THE SPIRITS (MAINLY WHISKY) MADE IN CANADA. TODAY, THERE IS A MOVEMENT AFOOT IN CANADA'S SPIRITS WORLD. THERE HAS NEVER BEEN A BETTER SELECTION OF RICH SPECIALTY SPIRITS--FROM GIN TO MOONSHINE, FROM FLAVOURED VODKA TO LIQUEURS--TO TEMPT THE PALATE AND SUPPLEMENT YOUR LONG-TIME FAVOURITES. DESPITE FLOURISHING PUBLIC ENTHUSIASM FOR CANADA'S DISTILLERS, OTHER THAN INCOMPLETE AND INACCURATE WEB-BASED INFORMATION, NO ONE HAS OFFERED CONSUMERS AN ALL-INCLUSIVE GUIDE... UNTIL NOW. USING A TRADEMARK (AND WITTY) BLEND OF NARRATIVE, TASTING NOTES, INVENTIVE COCKTAIL RECIPES AND VIBRANT PHOTOS, DE

KERGOMMEAUX SHARES THE UNIQUE GENESIS OF EACH OF THESE DISTILLERS WHO ARE PUSHING THE BOUNDARIES AND FLAVOURS OF SPIRITS OF ALL KINDS. DIVIDED GEOGRAPHICALLY WITH SUGGESTED DISTILLERY ROUTES, AND FILLED WITH KEY TOUR INFORMATION AS WELL AS BREAKOUT FEATURES OF THE MOST EXCITING PEOPLE AND SPIRITS TODAY, *THE DEFINITIVE GUIDE TO CANADIAN DISTILLERIES* IS A TREASURED SOUVENIR AND FUN COMPANION TO THE DISTILLERIES IN EVERY CORNER OF THE COUNTRY, AND A MUST-HAVE GUIDE FOR CURIOUS DRINKERS AND EXPERT CONNOISSEURS ALIKE.

TEQUILA MADE ME DO IT: 60 TANTALISING TEQUILA AND MEZCAL COCKTAILS CECILIA RIOS MURRIETA 2018-07-12 60
TANTALISING TEQUILA AND MEZCAL COCKTAILS

MEZCAL EMMA JANZEN 2017-07-14 -PRODUCED IN NINE MEXICAN STATES, MEZCAL HAS GAINED POPULARITY AMONG NORTH-OF-THE-BORDER COCKTAILIANS WHO HAVE COME TO APPRECIATE THE COMPLEXITY AND TRADITION OF THIS SMOKY, FLAVORFUL SPIRIT. MEZCAL CAN BE MADE FROM ANY OF FIFTY VARIETIES OF AGAVE THAT ARE OFTEN HARVESTED IN THE WILD, AND ALWAYS ROASTED PRIOR TO FERMENTATION, THEN GROUND WITH STONES AND ANIMAL POWER, AND DISTILLED IN CLAY OR COPPER POTS. IT IS TRULY THE MOST ARTISANAL OF SPIRITS. THE VARIETIES OF AGAVE AND THE VARIATIONS IN MANUFACTURING PROCESSES YIELD COMPLEXITIES NOT FOUND IN MEZCAL'S MORE COMMON COUSIN, TEQUILA (WHICH BY LAW IS MADE ONLY FROM BLUE AGAVE). FOR THESE REASONS, ENTHUSIASTS MAKE COGENT ARGUMENTS THAT MEZCAL IS MORE AKIN TO WINE, WITH CONSIDERATIONS SUCH AS VARIETALS AND TERROIR COMING INTO PLAY. NOT TO MENTION THAT THE MAJORITY OF THIS THAT'S SPIRIT AVAILABLE IN THE US IS STILL PRODUCED USING SMALL-BATCH METHODS HANDED DOWN FOR CENTURIES. MEZCAL BRINGS YOU A SMARTLY WRITTEN AND BEAUTIFULLY PRODUCED PRIMER ON MEZCAL HISTORY AND PRODUCTION, AS WELL AS A GUIDE TO TWENTY-PLUS OF THE MOST COMMON AGAVE VARIETALS USED IN PRODUCTION, AND A TASTING GUIDE, COMPLETE WITH ROOM FOR YOUR OWN NOTES. IT DOESN'T STOP THERE, THOUGH: THE EXPERTLY CURATED RECIPE SECTION OFFERS UP A SELECTION OF OVER FORTY CRAFT COCKTAILS THAT TAKE ADVANTAGE OF MEZCAL'S UNIQUE QUALITIES. THROUGHOUT, AUTHOR EMMA JANZEN, THE DIGITAL EDITOR AT *IMBIBE* MAGAZINE AND A MEZCAL DEVOTEE, BUSTS MEZCAL MYTHS, UNRAVELS ITS MYSTERIES, INTERVIEWS PRODUCERS, BEFORE DISCLOSING TASTING TIPS READERS WON'T FIND ELSEWHERE---

THE MEZCAL EXPERIENCE TOM BULLOCK 2017-11-30 'BEFORE MEZCAL I KNEW TEQUILA. WE DANCED TOGETHER AND HAD A GOOD TIME. THEN I FOUND MEZCAL AND WE NOT ONLY DANCED BUT WE TALKED AND TALKED. AS A LOVER OF WHISKY, MEZCAL WAS AN EASY STEP FOR ME. AND TOM IS THE PERSON TO TELL YOU ALL ABOUT IT.' THOMASINA MIERS, AUTHOR AND CHEF-OWNER OF WAHACA RESTAURANT CHAIN 'THOMAS, ASIDE FROM HAVING ONE OF THE EARLY GREAT BEARDS OF NYC, PLAYED SOME OF THE FINEST MUSIC EVER TO CRAWL INTO MY DRUNKEN EARS. HE RETAINS THE SAME INTIMIDATING AND GENEROUS APPROACH TO MEZCAL: KNOW EVERYTHING WORTH KNOWING ABOUT A SUBJECT, AVOID THE GARBAGE, LOVE IT, AND SHARE.' JAMES MURPHY, LCD SOUNDSYSTEM 'BEFORE MEZCAL I KNEW TEQUILA. WE DANCED TOGETHER AND HAD A GOOD TIME. THEN I FOUND MEZCAL AND WE NOT ONLY DANCED BUT WE TALKED AND TALKED. AS A LOVER OF WHISKY, MEZCAL WAS AN EASY STEP FOR ME. AND TOM IS THE PERSON TO TELL YOU ALL ABOUT IT.' THOMASINA MIERS, AUTHOR AND CHEF-OWNER OF WAHACA RESTAURANT CHAIN 'THOMAS, ASIDE FROM HAVING ONE OF THE EARLY GREAT BEARDS OF NYC, PLAYED SOME OF THE FINEST MUSIC EVER TO CRAWL INTO MY DRUNKEN EARS. HE RETAINS THE SAME INTIMIDATING AND GENEROUS APPROACH TO MEZCAL: KNOW EVERYTHING WORTH KNOWING ABOUT A SUBJECT, AVOID THE GARBAGE, LOVE IT, AND SHARE.' JAMES MURPHY, LCD SOUNDSYSTEM *THE DEFINITIVE GUIDE TO MEXICO'S BEST KEPT SECRET; MEZCAL*. UNLIKE ITS INFAMOUS OFFSPRING TEQUILA, UNTIL RECENTLY YOU WOULD HAVE HAD TO TAKE A TRIP TO MEXICO TO TRY THIS INTRIGUING SPIRIT. BUT WITH 'MEZCALERIAS' POPPING UP EVERYWHERE FROM NEW YORK CITY TO LONDON, TOKYO AND BEYOND, AND MEZCAL INCREASINGLY SEEN ON THE MENUS OF THE MOST DISCERNING AND HIPPEST BARS, THE AGAVE PLANT-BASED ALCOHOL IS THE COOL NEW DRINK TAKING THE WORLD BY STORM. EMBARK ON A REGIONAL TOUR OF MEXICO AND DISCOVER LOCAL MEZCAL GEMS IN THIS ILLUSTRATED GUIDE TO THE BEST 'MEZCALERIAS' (MEZCAL BARS) IN THE WORLD, THEN WORK YOUR WAY THROUGH MORE THAN 30 COCKTAIL RECIPES FROM THE WORLD'S BEST MEZCAL BARTENDERS. FROM BACKYARD HEROES TO BIG NAMES, THIS IS A COMPREHENSIVE GUIDE WITH OVER 100 VARIETIES OF MEZCAL, COMPLETE WITH A TASTING WHEEL TO HELP EXPLAIN THE SUBTLETIES OF THIS INTRIGUING DRINK AND MAKE YOU A CONNOISSEUR IN NO TIME.

DIVIDED SPIRITS SARAH BOWEN 2015-10-01 *DIVIDED SPIRITS* TELLS THE STORIES OF TEQUILA AND MEZCAL, TWO OF MEXICO'S MOST ICONIC PRODUCTS. IN DOING SO, THE BOOK ILLUSTRATES HOW NEOLIBERALISM INFLUENCES THE PRODUCTION, BRANDING, AND REGULATION OF LOCAL FOODS AND DRINKS. IT ALSO CHALLENGES THE STRATEGY OF RELYING ON "ALTERNATIVE" MARKETS TO PROTECT FOOD CULTURES AND RURAL LIVELIHOODS. IN RECENT YEARS, AS CONSUMERS INCREASINGLY DEMAND TO CONNECT WITH THE PEOPLE AND PLACES THAT PRODUCE THEIR FOOD, THE CONCEPT OF TERROIR—THE TASTE OF PLACE—HAS BECOME MORE AND MORE PROMINENT. TEQUILA AND MEZCAL ARE BOTH PROTECTED BY DENOMINATIONS OF ORIGIN (DOS), LEGAL DESIGNATIONS THAT AIM TO GUARANTEE A PRODUCT'S AUTHENTICITY BASED ON ITS LINK TO TERROIR. ADVOCATES ARGUE THAT THE DOS EXPAND MARKET OPPORTUNITIES, PROTECT CULTURAL HERITAGE, AND ENSURE THE REPUTATION OF MEXICO'S NATIONAL SPIRITS. YET THIS BOOK SHOWS HOW THE INSTITUTIONS THAT ARE SUPPOSED TO GUARD "THE LEGACY OF ALL MEXICANS" OFTEN FAIL THOSE WHO

ARE MOST IN NEED OF PROTECTION: THE SMALL PRODUCERS, AGAVE FARMERS, AND OTHER WORKERS WHO HAVE BEEN MAKING TEQUILA AND MEZCAL FOR GENERATIONS. THE CONSEQUENCES—FOR THE QUALITY AND TASTE OF TEQUILA AND MEZCAL, AND FOR COMMUNITIES THROUGHOUT MEXICO—ARE STARK. DIVIDED SPIRITS SUGGESTS THAT WE MUST MOVE BEYOND MARKET-BASED MODELS IF WE WANT TO SAFEGUARD LOCAL PRODUCTS AND THE PEOPLE WHO MAKE THEM. INSTEAD, WE NEED SYSTEMS OF PRODUCTION, CONSUMPTION, AND OVERSIGHT THAT ARE MORE DEMOCRATIC, MORE INCLUSIVE, AND MORE PARTICIPATORY. LASTING CHANGE IS UNLIKELY WITHOUT THE INVOLVEMENT OF THE STATE AND A SUSTAINED COMMITMENT TO ADDRESSING INEQUALITY AND SUPPORTING RURAL DEVELOPMENT.

MEZCAL AND TEQUILA COCKTAILS ROBERT SIMONSON 2021-04-06 INDULGE YOUR THIRST FOR NEW WAYS TO ENJOY TEQUILA AND MEZCAL WITH 60+ RECIPES FOR AGAVE COCKTAILS FROM A JAMES BEARD AWARD-NOMINATED AUTHOR AND NEW YORK TIMES SPIRITS WRITER. FROM RIFFS ON CLASSICS SUCH AS THE MEZCAL MULE AND OAXACA OLD-FASHIONED TO NEW FAVORITES SUCH AS NAKED AND FAMOUS OR SMOKE AND ICE, DISCOVER HOW TO USE MEZCAL AND TEQUILA TO CREATE COCKTAILS IN NEARLY EVERY CLASSIC COCKTAIL FORMULA—FROM FLIP TO SOUR TO HIGHBALL—THAT HIGHLIGHT THE SMOKY, EDGY FLAVORS OF THESE UNIQUE AND POPULAR SPIRITS. ROBERT SIMONSON, AUTHOR OF THE OLD-FASHIONED AND THE MARTINI COCKTAIL, COVERS A BROAD RANGE OF FLAVORS WITH DOABLE, DELICIOUS RECIPES THAT ARE EASY TO ASSEMBLE, MOST ONLY REQUIRING THREE OR FOUR INGREDIENTS. THIS COMPREHENSIVE, STRAIGHTFORWARD GUIDE IS PERFECT FOR TEQUILA AND MEZCAL ENTHUSIASTS LOOKING FOR CREATIVE WAYS TO ENJOY AGAVE SPIRITS MORE OFTEN AND IN MORE VARIED WAYS—OR FOR ANYONE WHO JUST LIKES TO DRINK THE STUFF.

THE OLD-FASHIONED ROBERT SIMONSON 2014-05-13 A COMPLETE HISTORY OF ONE OF THE WORLD'S MOST ICONIC COCKTAILS—NOW THE POSTER CHILD OF THE MODERN COCKTAIL REVIVAL—WITH FIFTY RECIPES FOR CLASSIC VARIATIONS AS WELL AS CONTEMPORARY UPDATES. NO SINGLE COCKTAIL IS AS ICONIC, AS BELOVED, OR AS DISCUSSED AND FOUGHT-OVER AS THE OLD-FASHIONED. ITS FORMULA IS SIMPLE: JUST WHISKEY, BITTERS, SUGAR, AND ICE. BUT HOW YOU COMBINE THOSE INGREDIENTS—IN WHAT PROPORTION, USING WHICH BRANDS, AND WITH WHAT KIND OF GARNISH—IS THE SUBJECT OF MUCH IMPASSIONED DEBATE. THE OLD-FASHIONED IS THE SPIRITED, DELIGHTFULLY UNEXPECTED STORY OF THIS RENOWNED AND ESSENTIAL DRINK: ITS BIRTH AS THE UR-COCKTAIL IN THE NINETEENTH CENTURY, DARKER DAYS IN THE THROES OF PROHIBITION, RE-ASCENSION IN THE 1950S AND 1960S (AS PORTRAYED AND RE-POPULARIZED BY DON DRAPER ON MAD MEN), AND RENAISSANCE AS THE STAR OF THE CONTEMPORARY CRAFT COCKTAIL MOVEMENT. ALSO FEATURED ARE MORE THAN FORTY COCKTAIL RECIPES, INCLUDING CLASSIC VARIATIONS, REGIONAL TWISTS, AND CONTEMPORARY UPDATES FROM TOP BARTENDERS AROUND THE COUNTRY. ALL ARE ACCESSIBLE, DELICIOUS, AND ELEGANT IN THEIR SIMPLICITY, DEMONSTRATING THE VERSATILITY AND TIMELESSNESS OF THE OLD-FASHIONED FORMULA. WITH ITS RICH HISTORY, STUNNING PHOTOGRAPHY, AND IMPECCABLE RECIPES, THE OLD-FASHIONED IS A CELEBRATION OF ONE OF AMERICA'S GREATEST BIBULOUS ACHIEVEMENTS. IT IS A NECESSARY ADDITION TO ANY TRUE WHISKEY- OR COCKTAIL-LOVER'S BOOKSHELF, AND DESTINED TO BECOME A CLASSIC ON PAR WITH ITS NAMESAKE BEVERAGE.

TEQUILA & TACOS KATHERINE COBBS 2020-10-20 SAMPLE THE COUNTRY'S MOST TANTALIZING TACOS PAIRED WITH EQUALLY INVENTIVE TEQUILA-INSPIRED COCKTAILS—FROM SEASONED FOOD WRITER AND LIBATION ENTHUSIAST KATHERINE COBBS. TACOS HAVE BEEN TRENDING FOR YEARS, AND FINALLY TEQUILA IS HAVING ITS TACO MOMENT. WHILE A CRUNCHY, SAVORY BEEF TACO WASHED DOWN WITH A FROZEN MARGARITA IS ALWAYS ACCEPTABLE, TODAY THE INSPIRED OPTIONS FOR WHAT CAN BE STUFFED IN AN EDIBLE WRAPPER OR BLENDED WITH AGAVE SPIRITS ARE INFINITE. BEHIND THE BAR, THE BURGEONING ARRAY OF TOP-SHELF TEQUILAS AND MEZCALS AVAILABLE HOLD THEIR OWN—AND EVEN OUTSHINE—LIQUOR MAINSTAYS LIKE VODKA, GIN, AND BOURBON. THE UBIQUITOUS TEQUILA SHOT WITH REQUISITE SALT AND LIME CHASER CAN'T COMPETE WITH THE COMPLEX, NUANCED FLAVORS OF THE FINELY CRAFTED BLANCO, REPOSADO, AND Añejo TEQUILAS AND SMOKY MEZCAL THAT DESERVE SIPPING AND SAVORING. FEATURING AUTHENTIC CLASSICS LIKE TACOS AL PASTOR AND BAJA-STYLE FISH TACOS, TEQUILA & TACOS ALSO INCLUDES ENTIRELY NEW SPINS ON THE TACO—SUCH AS FRIED BRUSSELS SPROUT TACOS, SPICY CAULIFLOWER TACOS IN INDIAN PARATHA SHELLS, OR TEMPURA-BATTERED SEAWEED TACOS CRADLING AHI TUNA—PAIRED WITH UNCANNILY DELICIOUS COCKTAILS CRAFTED WITH THE FINEST AGAVE SPIRITS, LIKE A TRADITIONAL TART PALOMA COCKTAIL RIMMED WITH SPICED SALT OR AN EYE-OPENING MEZCAL MANHATTAN. CURATED FROM BARS AND TACO STANDS AROUND THE COUNTRY, THIS BOOK IS A MUST-HAVE FOR THE TACO AND TEQUILA AFICIONADO.

THE MEZCAL EXPERIENCE TOM BULLOCK 2017-11-30 'BEFORE MEZCAL I KNEW TEQUILA. WE DANCED TOGETHER AND HAD A GOOD TIME. THEN I FOUND MEZCAL AND WE NOT ONLY DANCED BUT WE TALKED AND TALKED. AS A LOVER OF WHISKY, MEZCAL WAS AN EASY STEP FOR ME. AND TOM IS THE PERSON TO TELL YOU ALL ABOUT IT.' THOMASINA MIERS, AUTHOR AND CHEF-OWNER OF WAHACA RESTAURANT CHAIN 'THOMAS, ASIDE FROM HAVING ONE OF THE EARLY GREAT BEARDS OF NYC, PLAYED SOME OF THE FINEST MUSIC EVER TO CRAWL INTO MY DRUNKEN EARS. HE RETAINS THE SAME INTIMIDATING AND GENEROUS APPROACH TO MEZCAL: KNOW EVERYTHING WORTH KNOWING ABOUT A SUBJECT, AVOID THE GARBAGE, LOVE IT, AND SHARE.' JAMES MURPHY, LCD SOUNDSYSTEM 'BEFORE MEZCAL I KNEW TEQUILA. WE DANCED TOGETHER AND HAD A GOOD TIME. THEN I FOUND MEZCAL AND WE

NOT ONLY DANCED BUT WE TALKED AND TALKED. AS A LOVER OF WHISKY, MEZCAL WAS AN EASY STEP FOR ME. AND TOM IS THE PERSON TO TELL YOU ALL ABOUT IT.' THOMASINA MIERS, AUTHOR AND CHEF-OWNER OF WAHACA RESTAURANT CHAIN 'THOMAS, ASIDE FROM HAVING ONE OF THE EARLY GREAT BEARDS OF NYC, PLAYED SOME OF THE FINEST MUSIC EVER TO CRAWL INTO MY DRUNKEN EARS. HE RETAINS THE SAME INTIMIDATING AND GENEROUS APPROACH TO MEZCAL: KNOW EVERYTHING WORTH KNOWING ABOUT A SUBJECT, AVOID THE GARBAGE, LOVE IT, AND SHARE.' JAMES MURPHY, LCD SOUNDSYSTEM THE DEFINITIVE GUIDE TO MEXICO'S BEST KEPT SECRET; MEZCAL. UNLIKE ITS INFAMOUS OFFSPRING TEQUILA, UNTIL RECENTLY YOU WOULD HAVE HAD TO TAKE A TRIP TO MEXICO TO TRY THIS INTRIGUING SPIRIT. BUT WITH 'MEZCALERIAS' POPPING UP EVERYWHERE FROM NEW YORK CITY TO LONDON, TOKYO AND BEYOND, AND MEZCAL INCREASINGLY SEEN ON THE MENUS OF THE MOST DISCERNING AND HIPPEST BARS, THE AGAVE PLANT-BASED ALCOHOL IS THE COOL NEW DRINK TAKING THE WORLD BY STORM. EMBARK ON A REGIONAL TOUR OF MEXICO AND DISCOVER LOCAL MEZCAL GEMS IN THIS ILLUSTRATED GUIDE TO THE BEST 'MEZCALERIAS' (MEZCAL BARS) IN THE WORLD, THEN WORK YOUR WAY THROUGH MORE THAN 30 COCKTAIL RECIPES FROM THE WORLD'S BEST MEZCAL BARTENDERS. FROM BACKYARD HEROES TO BIG NAMES, THIS IS A COMPREHENSIVE GUIDE WITH OVER 100 VARIETIES OF MEZCAL, COMPLETE WITH A TASTING WHEEL TO HELP EXPLAIN THE SUBTLETIES OF THIS INTRIGUING DRINK AND MAKE YOU A CONNOISSEUR IN NO TIME.

THE FOOD OF OAXACA ALEJANDRO RUIZ 2021-03-16 A GROUNDBREAKING COOKBOOK CELEBRATING THE DISTINCTIVE CUISINE AND CULTURE OF OAXACA, FROM ONE OF MEXICO'S MOST REVERED CHEFS. WITH A FOREWORD BY ENRIQUE OLVERA. IN THE FOOD OF OAXACA, ACCLAIMED CHEF ALEJANDRO RUIZ SHARES THE CUISINE OF MEXICO'S CULINARY CAPITAL THROUGH FIFTY RECIPES BOTH TRADITIONAL AND ORIGINAL. DIVIDED INTO THREE PARTS, THE BOOK COVERS THE CLASSIC DISHES OF THE REGION, THE CUISINE OF THE COAST, AND THE FOOD RUIZ SERVES TODAY AT HIS BELOVED RESTAURANT, CASA OAXACA. HERE ARE RECIPES FOR MAKING YOUR OWN TORTILLAS, AND FOR PREPARING TAMALES, SALSAS, AND MOLES, AS WELL AS RUIZ'S OWN CREATIONS, SUCH AS DUCK TACOS WITH COLORADITO; SHRIMP, NOPAL, FAVA BEAN, AND PEA SOUP; AND OAXACAN CHOCOLATE MOUSSE. ALSO INCLUDED ARE THOUGHTFUL ESSAYS ON DISHES, INGREDIENTS, KITCHEN TOOLS, AND TRADITIONS; RECOMMENDATIONS ON WHERE TO EAT; AND A COMPREHENSIVE GLOSSARY TO HELP FULLY IMMERSE READERS IN THE FOOD OF OAXACA, MAKING THIS AN INDISPENSABLE VOLUME FOR HOME COOKS AND TRAVELERS ALIKE.

THE TEQUILA DICTIONARY ERIC ZANDONA 2019-04-09 AN A-Z COMPENDIUM OF EVERYTHING YOU NEED TO KNOW ABOUT TEQUILA AND AGAVE SPIRITS, FROM HISTORY, INGREDIENTS AND THE LATEST CRAFT TEQUILA TECHNIQUES TO TASTING NOTES AND THE MANY REGIONAL VARIATIONS AND SPECIALITIES. A TEQUILA REVOLUTION IS TAKING PLACE, WITH MORE AND MORE PEOPLE LEARNING TO APPRECIATE THE RICH CULTURE, CRAFT AND FLAVOR TO BE FOUND IN THIS UNIQUE SPIRIT. THE TEQUILA DICTIONARY IS THE DRINKER'S GUIDE TO THIS WONDERFUL WORLD. WITH HUNDREDS OF ENTRIES ON TEQUILA AND AGAVE SPIRITS COVERING EVERYTHING FROM HISTORY, CULTURE AND INGREDIENTS TO DISTILLING TECHNIQUES, COCKTAILS AND THE MANY VARIETIES OF THE DRINK, SPIRITS EXPERT ERIC ZANDONA EXPLORES THE TRUTH BEHIND THIS TRULY CAPTIVATING DRINK.

TEQUILA: SHAKE, MUDDLE, STIR DAN JONES 2018-09-18 IF YOU THINK THAT TEQUILA CAN ONLY BE CONSUMED AS A SLAMMER WITH SALT AND LIME, AND FOLLOWS WITH A CHASER OF THE WORLD'S-WORST-HANGOVER THE MORNING AFTER, THINK AGAIN: DAN JONES IS ABOUT TO SET THE RECORD STRAIGHT. IN TEQUILA: SHAKE MUDDLE STIR, DAN INTRODUCES READERS TO SOME RATHER GROWN-UP AND CLASSY WAYS TO CONSUME THIS AGAVE-BASED SPIRIT, AND WILL HAVE YOU DRINKING LIKE A MEXICAN IN NO TIME. STARTING WITH THE BASICS FOR YOUR HOME BAR, AND FOLLOWING WITH THE BEST TEQUILA-MAKERS ON THE PLANET, YOU'LL BE SHOPPING FOR YOUR TEQUILA KIT LIKE A PRO. LIKE A FINE WHISKEY, TEQUILA SHOULD BE SIPPED, SAVOURED AND ENJOYED. WITH THIS IN MIND, DAN HAS CURATED OVER 40 TEQUILA RECIPES FOR THE HOME MIXOLOGIST. WITH MORE MARGARITA RECIPES THAN YOU CAN SHAKE A COCKTAIL SHAKER AT, AS WELL AS A GLUT OF AMAZING TEQUILA COCKTAILS YOU HAVE NEVER EVEN HEARD OF, THIS IS A RECIPE BOOK THAT WILL CHANGE YOUR DRINK REPERTOIRE FOR GOOD. INCLUDING RECIPES FOR DIY SYRUPS, SOURS, INFUSIONS AND MORE, TEQUILA: SHAKE MUDDLE STIR WILL SHOW YOU JUST HOW VERSATILE THIS UNDERRATED LIQUOR IS, AND PROVES THERE IS A TEQUILA-BASED DRINK OUT THERE FOR EVERYONE, JUST WAITING TO BE DISCOVERED.

TEQUILA AFICIONADO MAGAZINE, DECEMBER 2020 M. A. "MIKE" MORALES 2020-12-07 TEQUILA AFICIONADO MAGAZINE, DECEMBER 2020 AFTER 20 YEARS OF BRINGING CONSUMERS AND CRAFT AGAVE SPIRITS LIKE TEQUILA, MEZCAL, SOTOL AND RAICILLA TOGETHER, TEQUILA AFICIONADO IS NOW A PRINT MAGAZINE. THE ELECTRONIC (PDF) VERSION IS ALWAYS FREE FOR SUBSCRIBERS. VISIT [BIT.LY/SUBSCRIBE TAMAG](https://bit.ly/subscribeTAMAG) TO SUBSCRIBE TODAY. TEQUILA AFICIONADO MAGAZINE IS THE ONLY DIRECT-TO-CONSUMER MAGAZINE SPECIFICALLY FOR TEQUILA, MEZCAL, SOTOL, BACANORA AND OTHER AGAVE SPIRITS. IN THIS ISSUE: FREE BOOK DAYS THROUGHOUT DECEMBER OUR LATEST SPIRIT REVIEWS UPCOMING SIPPING OFF THE CUFF EPISODES 2020 OFFICIAL BRAND OF PROMISE BALLOT PROFILES IN AGAVE SPIRITS SERIES INDEX, VOLUMES 1-9 WHAT CAN TEQUILA TEACH US ABOUT POLITICS BY CHARLES DURAZO TEQUILA AFICIONADO CONSUMER CATADOR COURSE INDEX THE BEST PEPPER INFUSED TEQUILAS TO WARM YOUR SPIRIT THIS HOLIDAY SEASON BY MIKE MORALES TEQUILA AFICIONADO HOLIDAY GIFT GUIDE FOR AGAVE SPIRIT LOVERS MIKE MORALES' SOCAL RESIDENCY AND PRIVATE VIRTUAL TASTINGS PERSONALIZED MEZCAL EDUCATIONAL EXCURSIONS

IN OAXACA'S CENTRAL VALLEYS WITH ALVIN STARKMAN, M.A., J.D. BONUS BOOK INSIDE: TEQUILA AFICIONADO VIRTUAL TASTING GUIDE TEQUILA AFICIONADO AROMA WHEEL FLIGHT TASTING SHEETS MEXICAN TEQUILA ACADEMY TASTING SHEET (IN ENGLISH, WITH INSTRUCTIONS)

How the Gringos Stole Tequila CHANTAL MARTINEAU 2019-07-25 ONCE LITTLE MORE THAN PARTY FUEL, TEQUILA HAS GRADUATED TO THE STATUS OF FINE SIPPING SPIRIT. HOW THE GRINGOS STOLE TEQUILA TRACES THE SPIRIT'S EVOLUTION IN AMERICA FROM FRAT-HOUSE FIREWATER TO LUXURY GOOD. BUT THERE'S MORE TO THE STORY THAN TEQUILA AS UPMARKET DRINKING TREND. AUTHOR CHANTAL MARTINEAU SPENT SEVERAL YEARS IMMERSING HERSELF IN THE WORLD OF TEQUILA -- TRAVELING TO VISIT DISTILLERS AND AGAVE FARMERS IN MEXICO, MEETING AND TASTING WITH LEADING EXPERTS AND MIXOLOGISTS AROUND THE UNITED STATES, AND INTERVIEWING ACADEMICS ON EITHER SIDE OF THE BORDER WHO HAVE STUDIED THE SPIRIT. THE RESULT IS A BOOK THAT OFFERS READERS A GLIMPSE INTO THE SOCIAL HISTORY AND ONGOING IMPACT OF THIS ONE-OF-A-KIND DRINK. IT ADDRESSES ISSUES SURROUNDING THE SUSTAINABILITY OF THE LIMITED RESOURCE THAT IS AGAVE, THE PRESERVATION OF TRADITIONAL PRODUCTION METHODS, AND THE AGAVE ADVOCACY MOVEMENT THAT HAS GROWN UP ALONGSIDE THE SPIRIT'S SWELLING POPULARITY. IN ADDITION TO DISCUSSING THE CULTURE AND POLITICS OF MEXICO'S MOST POPULAR EXPORT, THIS BOOK ALSO TAKES READERS ON A COLORFUL TOUR OF THE COUNTRY'S TEQUILA TRAIL, AS WELL AS INTRODUCING THEM TO THE MOTHER OF TEQUILA: MEZCAL.

THE OXFORD COMPANION TO SPIRITS AND COCKTAILS NOAH ROTHBAUM 2021 "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 COCKTAILS BARS, INCLUDING ENTRIES ON KEY COCKTAILS AND INFLUENTIAL MIXOLOGISTS AND COCKTAIL BARS"--

The Spirit of Tequila 2017-11-01 AGAVE DATES BACK TO THE AZTEC CIVILIZATION AS AN IMPORTANT CROP IN MEXICO. SINCE THE 1600S, THE PEOPLE OF WESTERN MEXICO HAVE CULTIVATED BLUE AGAVE FROM THE RED VOLCANIC SOIL THAT BLANKETS THE REGION, TO MAKE WHAT WE KNOW AS TEQUILA. THE SPIRIT OF TEQUILA CELEBRATES THE TRADITION, CULTURE, AND MYTH OF THIS ICONIC DRINK. JOEL SALCIDO TRAVELED ACROSS THE STATE OF JALISCO CAPTURING IMAGES OF DISTILLERIES AND ARTISANAL TEQUILERAS, INCLUDING BLUE AGAVE FIELDS AT SUNSET, THE AGAVE'S PINEAPPLE-LIKE CENTERS (PIÑAS), ELEGANTLY SHADOWED BARREL ROOMS (AJEJOS), AND, OF COURSE, THE AGAVE FARMERS THEMSELVES. NEARLY NINETY PHOTOGRAPHS, TAKEN WITH A MEDIUM FORMAT CAMERA—SOME IN FULL-COLOR, SOME IN DUOTONE—REVEAL NOT ONLY THE TEQUILA MAKING PROCESS BUT ALSO THE REGION'S TRADITIONS OF CULTURE AND RELIGION. HAUNTING AND BEAUTIFUL, A CHURCH SPIRE IS JUXTAPOSED WITH A FIREWORK CELEBRATION IN HONOR OF THE VIRGEN DE GUADALUPE. A MEXICAN CHARRO RIDES THROUGH THE STREETS OF ARANDAS. NEAR ATOTONILCO, A HORSE PULLS A TRADITIONAL PLOW THROUGH THE FIELDS TO IRRIGATE. EXPLORING THE ROOMS AND TECHNIQUES HIDDEN IN THE DISTILLERIES OF LEGENDARY TEQUILAS HERRADURA, SAUZA, JOSE CUERVO, DON JULIO, AND OTHERS, THE SPIRIT OF TEQUILA CELEBRATES A CRAFT THAT IS ROOTED DEEP IN THE CULTURE OF MEXICO.

Mezcal Tasting Logbook TASTE THE WORLD 2019-07-13 THIS MEZCAL TASTING NOTEBOOK (6x9 INCHES) IS A WONDERFUL GIFT FOR EVERYONE WHO LOVES THE BEVERAGE MADE FROM THE AGAVE PLANT - BE IT A NEW ENTHUSIAST, AN EXPERIENCED CONNOISSEUR OR A MEZCALOHOLIC. WHY NOT HOST A MEZCAL TASTING PARTY FOR YOUR FRIENDS? TOGETHER YOU CAN GET TO KNOW MANY NEW MEZCAL TYPES. RECORD ALL THE MEZCALS YOU HAVE TASTED OR ALL THOSE YOU STILL WOULD LIKE TO TRY OUT: JOVEN REPOSADO (RESTED) AJEJO OR AJEJADO (AGED) MEZCAL DE PECHUGA MEZCAL DE GUSANO DEVELOP, IMPROVE AND REFINE YOUR TASTING PALETTE / SKILLS AND ENLARGE YOUR DRINKS CABINET. REMEMBER ALL THE MEZCALS YOU WOULD LIKE TO DRINK AGAIN! FIND OUT, WHICH DISTILLERY IS YOUR FAVORITE. THIS JOURNAL CONTAINS 100 PAGES TO REVIEW, DOCUMENT AND RATE YOUR DRINK WITH PARAMETERS LIKE: APPEARANCE NOSE BODY PALATE FINISH AMOUNT OF AGAVE CONTENT (100% OR MIXTO) WITH WHOM AND WHEN DID YOU TASTE THE MEZCAL MAKE THE MEZCAL LOVERS IN YOUR FAMILY OR IN YOUR CIRCLE OF FRIENDS HAPPY WITH THIS BOOK FOR CHRISTMAS, BIRTHDAYS OR OTHER OCCASIONS.

3-INGREDIENT COCKTAILS ROBERT SIMONSON 2017 FINALIST FOR THE 2018 JAMES BEARD FOUNDATION BOOK AWARDS FOR "BEVERAGE" CATEGORY A COLLECTION OF THE GREATEST DRINKS OF ALL TIME, MODERN AND CLASSIC, ALL OF WHICH CONVENIENTLY FEATURE ONLY THREE INGREDIENTS. 3-INGREDIENT COCKTAILS IS A CONCISE HISTORY OF THE BEST CLASSIC COCKTAILS, AND A CURATED COLLECTION OF THE BEST THREE-INGREDIENT COCKTAILS OF THE MODERN ERA. ORGANIZED BY STYLE OF DRINK AND VARIATIONS, THE BOOK FEATURES 75 DELICIOUS RECIPES FOR COCKTAILS BOTH CLASSIC (JAPANESE COCKTAIL, BEE'S KNEES, HARVEY WALLBANGER) AND CONTEMPORARY (REMEMBER THE ALIMONY, LITTLE ITALY, LA PERLA), IN ADDITION TO FUN NARRATIVE ASIDES AND BEAUTIFUL FULL-COLOR PHOTOGRAPHY.

A PROPER DRINK ROBERT SIMONSON 2016-09-20 A NARRATIVE HISTORY OF THE CRAFT COCKTAIL RENAISSANCE, WRITTEN BY A NEW YORK TIMES COCKTAIL WRITER AND ONE OF THE FOREMOST EXPERTS ON THE SUBJECT. A PROPER DRINK IS THE FIRST-EVER BOOK TO TELL THE FULL, UNFLINCHING STORY OF THE CONTEMPORARY CRAFT COCKTAIL REVIVAL. AWARD-WINNING WRITER ROBERT SIMONSON INTERVIEWED MORE THAN 200 KEY PLAYERS FROM AROUND THE WORLD, AND THE RESULT IS A ROLLICKING (IF SLIGHTLY TIPSY) STORY OF THE CHARACTERS—BARS, BARTENDERS, PATRONS, AND VISIONARIES—WHO IN THE LAST 25 YEARS HAVE CHANGED THE COURSE OF MODERN DRINK-MAKING. THE BOOK ALSO FEATURES A CURATED LIST OF ABOUT 40 COCKTAILS—25 MODERN CLASSICS, PLUS AN ADDITIONAL 15 TO 20 REDISCOVERED CLASSICS AND CLASSIC CONTENDERS—TO EMERGE FROM THE MOVEMENT.

TEQUILA & MEZCAL KOBE DESMET 2016-09-01 * DISCOVER THE HISTORY, VERSATILITY AND THE TASTE PROFILES OF TEQUILA * TEQUILA & MEZCAL IS A COMPLETE REFERENCE BOOK AND AN ESSENTIAL GUIDE TO THE SUBJECT, UNCOVERING THE HISTORY, VERSATILITY AND TASTE PROFILES OF TEQUILA, AND SUPPLYING A PRACTICAL CATEGORIZATION OF THE VARIOUS TYPES OF TEQUILA. THE BEST TEQUILA BARS AND ORIGINAL RECIPES FOR TASTING MEXICO IN YOUR GLASS AND ON YOUR PLATE CAN BE FOUND HERE. THIS GUIDE PAYS HOMAGE TO TEQUILA AND ADDRESSES PRESSING QUESTIONS: IS 'STRAIGHT' THE BEST WAY TO DRINK TEQUILA? OR IS IT BETTER IN A COCKTAIL? HOW IS THIS SPIRIT PRODUCED? WHAT ARE THE DIFFERENCES BETWEEN THE VARIOUS TYPES OF TEQUILA? THE GUIDE TAKES YOU BACK TO THE ROOTS OF THE DRINK, CHARTING THE DISTILLERIES ALONG THE WAY, AND TELLING SOME AMAZING STORIES. ALSO AVAILABLE: GIN & TONIC ISBN 9789401425605

THE JAPANESE ART OF THE COCKTAIL MASAHIRO URUSHIDO 2021 THE FIRST COCKTAIL BOOK FROM THE AWARD-WINNING MIXOLOGIST MASAHIRO URUSHIDO OF KATANA KITTEN IN NEW YORK CITY, ON THE CRAFT OF JAPANESE COCKTAIL MAKING KATANA KITTEN, ONE OF THE WORLD'S MOST PROMINENT AND ACCLAIMED JAPANESE COCKTAIL BARS, WAS OPENED IN 2018 BY HIGHLY-RESPECTED AND AWARD-WINNING MIXOLOGIST MASAHIRO URUSHIDO. JUST ONE YEAR LATER, THE BAR WON 2019 TALES OF THE COCKTAIL SPIRITED AWARD FOR BEST NEW AMERICAN COCKTAIL BAR. BEFORE KATANA KITTEN, URUSHIDO HONED HIS CRAFT OVER SEVERAL YEARS BEHIND THE BAR OF AWARD-WINNING EATERY SAXON+PAROLE. IN THE JAPANESE ART OF THE COCKTAIL, URUSHIDO SHARES HIS IMMENSE KNOWLEDGE OF JAPANESE COCKTAILS WITH EIGHTY RECIPES THAT BEST EXEMPLIFY JAPAN'S CONTRIBUTION TO THE COCKTAIL SCENE, BOTH FROM HIS OWN BAR AND FROM JAPANESE MIXOLOGISTS WORLDWIDE. URUSHIDO DELVES INTO WHAT EXACTLY CONSTITUTES THE JAPANESE APPROACH TO COCKTAILS, AND DEMYSTIFIES THE TECHNIQUES THAT HAVE BEEN HANDED DOWN OVER GENERATIONS, ALL CAPTURED IN STUNNING PHOTOGRAPHY.

MEZCAL NANCY J. HAJESKI 2019-10-01 A COMPREHENSIVE, INTRODUCTORY GUIDE TO "THE CHAMPAGNE OF MEXICO," SHOWCASING MEZCAL'S EXOTIC FLAVOR, DEEP HISTORY, AND GROWING POPULARITY IN THE U.S. WHAT HAS LONG BEEN A LOCAL MEXICAN SECRET IS NOW ENJOYED THROUGHOUT THE WORLD FOR ITS SMOKY, EXOTIC FLAVOR AND EXCELLENT BASE IN COCKTAILS. THIS DETAILED AND COLORFUL GUIDEBOOK UNCOVERS MEZCAL'S DEEP HISTORY, DETAILS ITS ARTISANAL PRODUCTION IN REMOTE MEXICAN VILLAGES, AND EXPLAINS THE PROPER WAYS TO SERVE AND DRINK THIS DISTINCTIVE LIQUOR. THERE ARE TIPS FOR LOCATING THE TOP MEZCAL ON THE MARKET AND SELECTING VARIETALS THAT BEST SUIT PARTICULAR TASTES, AS WELL AS SUGGESTIONS FOR MEZCAL PAIRINGS WITH DISHES OVER MEALS. A CHAPTER SHOWCASING TWENTY OF THE BEST COMMERCIAL DISTILLERIES INCLUDES RECOMMENDED EXAMPLES OF YOUNG JOVENS, LIGHTLY AGED REPOSADOS, AND AGED Añejos. FINALLY, THE BOOK OFFERS EASY-TO-FOLLOW RECIPES FOR UNIQUE MIXED DRINKS AND ZESTY MEZCAL-BASED DISHES.

WORLD FOOD: MEXICO CITY JAMES OSELAND 2020-11-24 INTRODUCING WORLD FOOD, AN EXCEPTIONAL NEW COOKBOOK SERIES IN THE CLASSIC TRADITION, TAKING READERS ON A JOURNEY TO THE WORLD'S GREATEST CUISINES AND THE REMARKABLE CULTURES THEY COME FROM. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE ATLANTA JOURNAL-CONSTITUTION AND TOWN & COUNTRY WHETHER YOU'RE AN ABSOLUTE BEGINNER AT MEXICAN COOKING OR ALREADY A PRO, WORLD FOOD: MEXICO CITY IS FOR YOU. THIS DEFINITIVE AND BEAUTIFUL USER'S GUIDE UNLOCKS THE SECRETS TO REAL MEXICAN CUISINE WITH MORE THAN FIFTY AUTHENTIC, RELIABLE RECIPES, WHILE THE COMPELLING STORIES AND PHOTOGRAPHY TELL THE TALE OF THE VIBRANT CULINARY CAPITAL OF LATIN AMERICA. YOU'LL BE TAKEN TO HOME KITCHENS, MARKETS, AND RESTAURANTS, WHERE YOU'LL GET TO KNOW EXEMPLARY LOCAL COOKS AND LEARN HOW TO MASTER MEXICAN CULINARY TRADITIONS AND TECHNIQUES. EVERY RECIPE—FROM THE VIVID SALSA WITH PAN-ROASTED TOMATOES TO THE SOUL-SATISFYING PORK STEW WITH CORN, POTATOES, AND GREEN BEANS—PROVIDES A COOK'S-EYE LENS INTO REAL MEXICO CITY CULTURE. EXPLORE EASY PARTY FOOD SUCH AS AUTHENTIC GUACAMOLE AND HOMEMADE TORTILLA CHIPS; SATISFYING FIRST COURSES SUCH AS CANTINA-STYLE GARLIC SOUP AND BEER-INFUSED "DRUNKEN" RICE; OR SLOW-COOKED MASTERPIECES SUCH AS MEXICAN-STYLE STEWED ZUCCHINI. LEARN HOW TO MAKE FAMILY-FRIENDLY MEALS INCLUDING ANCHO CHILES STUFFED WITH CHEESE, AS WELL AS STANDOUTS SUCH AS FALL-APART TENDER ROASTED LAMB WITH PASILLA CHILES, OR TUNA TOSTADA GARNISHED WITH CHIPOTLE

MAYONNAISE AND AVOCADO—A MODERN CLASSIC FROM THE BELOVED RESTAURANT CONTRAMAR. WITH MORE THAN 150 PHOTOGRAPHS AND A COMPREHENSIVE ILLUSTRATED REFERENCE CHAPTER THAT TELLS YOU HOW TO FIND, USE, AND STORE ALL THE NECESSARY INGREDIENTS, FROM CILANTRO TO MEXICAN CHEESES, *WORLD FOOD: MEXICO CITY* SATISFIES AN APPETITE FOR NEW RECIPES, NEW WAYS TO COOK, AND A NEW WAY OF UNDERSTANDING ONE OF THE MOST EXCITING FOOD DESTINATIONS ON THE PLANET.

OAXACA BRICIA LOPEZ 2019-10-22 A COLORFUL CELEBRATION OF MEXICAN CUISINE FROM LA'S LANDMARK OAXACAN RESTAURANT—WITH RECIPES FOR MOLES, SALSA, COCKTAILS, FAMILY MEALS AND MORE. OAXACA IS THE CULINARY HEART OF MEXICO, AND SINCE OPENING ITS DOORS IN 1994, GUELAGUETZA HAS BEEN THE CENTER OF LIFE FOR THE OAXACAN COMMUNITY IN LOS ANGELES. FOUNDED BY THE LOPEZ FAMILY, GUELAGUETZA HAS BEEN OFFERING TRADITIONAL OAXACAN FOOD FOR TWENTY-FIVE YEARS. IN THIS DELIGHTFUL INTRODUCTION TO OAXACAN CUISINE, EACH DISH ARTICULATES THE LOPEZ FAMILY STORY, FROM OAXACA TO THE STREETS OF LOS ANGELES AND BEYOND. SHOWCASING THE “SOUL FOOD” OF MEXICO, OAXACA OFFERS 140 AUTHENTIC, YET ACCESSIBLE RECIPES USING SOME OF THE PUREST PRE-HISPANIC AND INDIGENOUS INGREDIENTS AVAILABLE. FROM THEIR SIGNATURE PINK HORCHATA TO THE FORMULA FOR THE LOPEZ'S AWARD-WINNING MOLE NEGRO, OAXACA DEMYSTIFIES THIS ESSENTIAL CUISINE.

TEQUILA JOANNE WEIR 2009 “A CONNOISSEUR'S GUIDE TO UNDERSTANDING AND ENJOYING TOP-SHELF TEQUILA, WITH SIXTY RECIPES FOR DRINKS AND TEQUILA-INFUSED FOODS”--PROVIDED BY PUBLISHER.

SPIRITS OF LATIN AMERICA IVY MIX 2020-05-26 A JAMES BEARD AWARD-NOMINATED BARTENDER EXPLORES THE HISTORY AND CULTURE OF LATIN AMERICAN SPIRITS IN THIS STUNNINGLY PHOTOGRAPHED TRAVELOGUE—WITH 100+ IRRESISTIBLE COCKTAILS FEATURING TEQUILA, RUM, PISCO, AND MORE. TALES OF THE COCKTAIL SPIRITED AWARD® WINNER • IACP AWARD WINNER • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY POPMATTERS “IVY'S UNIQUE COMBINATION OF TASTE, TALENT, AND TENACITY MAKE HER THE IDEAL ‘SPIRIT’ GUIDE.”—STEVEN SODERBERGH, FILMMAKER, PROFESSIONAL DRINKER, AND OWNER OF SINGANI 63 THROUGH ITS IN-DEPTH LOOK AT DRINKING CULTURE THROUGHOUT LATIN AMERICA, THIS GORGEOUS BOOK OFFERS A RICH CULTURAL AND HISTORICAL CONTEXT FOR UNDERSTANDING LATIN SPIRITS. IVY MIX HAS DEDICATED YEARS TO TRAVELING SOUTH, GETTING TO KNOW LATIN CULTURE, IN PART THROUGH WHAT THE LOCALS DRINK. WHAT SHE DETAILS IN THIS BOOK IS THE DISCOVERY THAT LATIN SPIRITS ECHO THE LATIN PALATE, WHICH ECHOES LATIN LIFE, EMPHASIZING SPICINESS, VIVACIOUSNESS, STRENGTH, AND VARIATION. AFTER DIGGING INTO TEQUILA AND MEXICO'S OTHER TRADITIONAL SPIRITS, IVY MIX FOLLOWS THE SUGAR TRAIL THROUGH THE CARIBBEAN AND BEYOND, WINDING UP IN CHILE, PERU, AND BOLIVIA, WHERE GRAPE-BASED SPIRITS LIKE PISCO AND SINGANI HAVE BEEN MADE FOR GENERATIONS. WITH MORE THAN 100 RECIPES THAT HAVE GARNERED ACCLAIM AT HER BROOKLYN BAR, LEYENDA, INCLUDING FUN SPINS ON TRADITIONAL COCKTAILS SUCH AS THE PISCO SOUR, MARGARITA, AND MOJITO, PLUS DRINKS INSPIRED BY IVY'S TRAVELS, LIKE THE TIA MIA (WHICH COMBINES MEZCAL, RUM, AND ORANGE CURACAO, WITH A SPLASH OF LIME AND ALMOND ORGEAT) OR THE SONAMBULA (WHICH FEATURES JALAPEÑO-INFUSED TEQUILA, LEMON JUICE, CHAMOMILE SYRUP, AND A DASH OF PEYCHAUD'S BITTERS), ALONG WITH MOUTHWATERING PHOTOS AND GORGEOUS TRAVEL IMAGES, THIS IS THE ULTIMATE BOOK ON LATIN AMERICAN SPIRITS.

SING WITH ME: THE STORY OF SELENA QUINTANILLA DIANA LOPEZ 2021-07-20 AN EXUBERANT PICTURE BOOK CELEBRATING THE LIFE AND LEGACY OF SELENA QUINTANILLA, BELOVED QUEEN OF TEJANO MUSIC. FROM A VERY EARLY AGE, YOUNG SELENA KNEW HOW TO CONNECT WITH PEOPLE AND BRING THEM TOGETHER WITH MUSIC. *SING WITH ME* FOLLOWS SELENA'S RISE TO STARDOM, FROM FRONT-LINING HER FAMILY'S BAND AT RODEOS AND QUINCEAÑERAS TO PERFORMING IN FRONT OF TENS OF THOUSANDS AT THE HOUSTON ASTRODOME. YOUNG READERS WILL BE EMPOWERED BY SELENA'S DEDICATION--LEARNING SPANISH AS A TEENAGER, DESIGNING HER OWN CLOTHES, AND TRAVELING AROUND THE COUNTRY WITH HER FAMILY--SHARING HER PRIDE IN HER MEXICAN-AMERICAN ROOTS AND HER LOVE OF MUSIC AND FASHION WITH THE WORLD.

FINDING MEZCAL RON COOPER 2018-06-12 IN THIS GROUNDBREAKING AND DEEPLY PERSONAL BOOK, RON COOPER—A LEADING VOICE IN THE ARTISANAL MEZCAL MOVEMENT, AND THE PERSON LARGELY RESPONSIBLE FOR POPULARIZING THE SPIRIT IN THE UNITED STATES—SHARES EVERYTHING HE KNOWS ABOUT THIS STORIED, CULTURALLY RICH, AND NOW HUGELY IN-DEMAND SPIRIT, ALONG WITH 40 RECIPES. IN 1990, ARTIST RON COOPER WAS COLLABORATING WITH CRAFTSPEOPLE IN OAXACA, MEXICO, WHEN HE FOUND MEZCAL—OR, AS HE LIKES TO SAY, MEZCAL FOUND HIM. THIS TRADITIONAL SPIRIT WAS VIRTUALLY UNKNOWN IN THE UNITED STATES AT THE TIME, AND COOPER FOUNDED DEL MAGUEY SINGLE VILLAGE MEZCAL IN ORDER TO IMPORT IT. FINDING MEZCAL RECOUNTS COOPER'S LOVE AFFAIR WITH THE SPIRIT AND THE PEOPLE WHO MAKE IT; ITS METEORIC RISE IN POPULARITY; AND THE DELICATE BALANCE BETWEEN SHARING MEZCAL WITH THE WORLD AND FACILITATING ITS PRESERVATION. EACH CHAPTER INTRODUCES A NEW MEZCAL, ITS PRODUCER, AND ITS PLACE OF ORIGIN, WHILE ALSO COVERING MEZCAL PRODUCTION METHODS AND THE BOTANY OF THE MAGUEY (AKA AGAVE) PLANT, FROM WHICH MEZCAL IS DISTILLED. FEATURING 40 RECIPES DEVELOPED FOR DEL MAGUEY BY

CHEFS AND BARTENDERS FROM AROUND THE WORLD, THE BOOK IS COPIOUSLY ILLUSTRATED WITH PHOTOGRAPHS, AS WELL AS COOPER'S ARTWORK AND THAT OF HIS FRIEND KEN PRICE, WHO ILLUSTRATED DEL MAGUEY'S NOW-ICONIC LABELS.

LET'S GO MEXICO 22ND EDITION LET'S GO INC. 2007-11-27 FEATURES OVER 5,000 TRAVEL BARGAINS ON ACCOMMODATIONS, RESTAURANTS, SHOPPING, AND ATTRACTIONS IN THE COUNTRY

CIUDAD DE MEXICO EDSON DIAZ-FUENTES 2021-06-24 DIVIDED INTO CHAPTERS BY TIME OF DAY, IN CIUDAD DE MEXICO, CHEF EDSON DIAZ-FUENTES TAKES THE READER ON A WHIRLWIND TOUR OF ONE OF THE MOST DIVERSE CUISINES IN THE WORLD, EXPLORED THROUGH THE VIBRANT AND BUSTLING MEXICO CITY. INSPIRED BY THE CULINARY HIGHLIGHTS OF HIS CHILDHOOD, CIUDAD DE MEXICO FEATURES FAVOURITES SUCH AS HUEVOS MOTULETOS, TACOS DE PESCADO ESTILO BAJA, PAMBAZOS, AND OXTAIL MOLE DE OLLA, ACCOMPANIED BY AN ARRAY OF COCKTAILS INCLUDING MARGARITAS DE JAMAICA AND MEZCAL SOURS. WITH A DEDICATED SECTION TO MARINADES, RUBS, AND SALSAS, CIUDAD DE MEXICO CONTAINS EVERYTHING YOU NEED TO BRING A TOUCH OF MEXICAN FLAVOUR TO EVERYDAY DISHES, SUCH AS EDSON'S BEETROOT AND PASILLA MIXE KETCHUP. DESIGNED FOR THE HOME COOK, EDSON'S HANDY SUBSTITUTION GUIDES ALLOW YOU TO CAPTURE THE ESSENCE OF MEXICAN COOKING WITH READILY AVAILABLE INGREDIENTS, SO IT WON'T MATTER IF YOU'RE SHORT A TOMATILLO OR TWO. A BOOK EVOKING THE FLAVOUR AND SOUL OF MEXICAN HOSPITALITY, CIUDAD DE MEXICO UNVEILS THE COMPLEXITIES OF THE CUISINE AND THE RICH FOOD CULTURE THAT UNITES THIS SPRAWLING METROPOLIS. TIED TOGETHER WITH STUNNING LOCATION PHOTOGRAPHY, THIS BOOK IS A MUST-HAVE FOR ANY HOME COOK AND CULINARY EXPLORER.

ZACATECAS, LAND OF SILVER AND MEZCAL 2004

ALCOHOL IN ANCIENT MEXICO HENRY J. BRUMAN 2000 "PREVIOUSLY UNPUBLISHED, THE RESEARCH PRESENTED HERE RETAINS ITS RELEVANCE TODAY, AND THE PHOTOGRAPHS OFFER A FASCINATING GLIMPSE AT A TRADITIONAL WORLD THAT HAS NOW ALMOST VANISHED."--BOOK JACKET.

AMOR Y TACOS DEBORAH SCHNEIDER 2014-11-26 "A ZESTY TAKE ON TACOS, DRINKS, AND APPETIZERS SURE TO INSPIRE FANS OF MEXICAN FLAVORS" (PUBLISHERS WEEKLY, STARRED REVIEW). THINK YOU KNOW WHAT A TACO IS? THINK AGAIN. THIS HOT LITTLE BOOK DELIVERS A DELICIOUSLY NEW WAY TO "DO" MEXICAN—NOT JUST TACOS BUT ALSO ANTOJITOS (THE "LITTLE BITES" THAT ARE MEXICO'S VARIATION ON TAPAS), SALSAS, TEQUILA- AND MEZCAL-BASED COCKTAILS, AND THE AMAZINGLY THIRST-QUENCHING FRUIT DRINKS CALLED AGUAS FRESCAS. TAKING HER CUE FROM THE TAQUEROS WHO VEND FRESH, INVENTIVE, LOVINGLY PREPARED FOOD FROM ROADSIDE STALLS IN BAJA AND STREET-SIDE TRUCKS IN TIJUANA, AUTHOR DEBORAH SCHNEIDER SHAKES UP AND RECOMBINES TRADITIONAL MEXICAN FLAVORS IN WAYS THAT WILL DAZZLE YOUR TASTE BUDS. HER INSPIRED, QUICK, EASY-TO-MAKE DISHES INCLUDE GARLIC SHRIMP TACOS WITH POBLANO CHILES, DEEP-FRIED FISH TACOS WITH SPICY COLESLAW, LEMON-GARLIC CHICKEN TACOS WITH MEZCAL, A VEGETARIAN TACO WITH QUESA FRESCA (FRESH CHEESE), AND EVEN A TACO STUFFED WITH SHREDDED BEEF THAT'S BEEN SIMMERED IN COCA-COLA.

¡VIVA TEQUILA! LUCINDA HUTSON 2013-06-01 "TEQUILA IS MY SOUL MATE," LUCINDA HUTSON EXCLAIMS. "MEXICO IN A BOTTLE, ITS FLAVOR IS AS MELODIC TO THE MOUTH AS A MARIACHI TUNE IS TO THE EAR—BOLD, SPICY, AND FULL OF LIFE!" FOR NEARLY FORTY YEARS, LUCINDA HAS TREKKED THROUGH TEQUILA COUNTRY, DISTILLING ADVENTURES AND KNOWLEDGE TO PRESENT THEM TO ENTHUSIASTIC READERS AROUND THE WORLD. HER 1995 BOOK *TEQUILA! COOKING WITH THE SPIRIT OF MEXICO* HELPED USHER IN THE BOOM THAT TRANSFORMED THE TEQUILA INDUSTRY. NOW IN *¡VIVA TEQUILA!* SHE RETURNS TO HER LIFELONG PASSION, BRINGING US DEEPER INTO THE TRADITIONS AND VIBRANT PRESENT OF MEXICO, AND CREATES FABULOUS, FLAVORFUL RECIPES FOR DRINKS AND DISHES MADE WITH MEXICO'S AGAVE SPIRITS. *¡VIVA TEQUILA!* BEGINS WITH A LIVELY TOUR OF THE HISTORY AND CULTURE OF SPIRITS MADE FROM THE MIRACULOUS MAGUEY—PULQUE, MEZCAL, AND TEQUILA. LUCINDA FOLLOWS HER CHOSEN ELIXIR FROM FIELDS OF BLUE AGAVE, TO DISTILLERIES BOTH FAMILY-OWNED AND INTERNATIONALLY OPERATED, TO THE BEWILDERING ARRAY OF BRANDS NOW AVAILABLE IN THE MARKET. SHE OFFERS ADVICE ON HOW TO HOST A TEQUILA TASTING, DISCOVER YOUR FAVORITES, AND STOCK YOUR HOME CANTINA. WITH IMAGINATIVE GARNISHES AND PRESENTATIONS, AND INSPIRATION DRAWN FROM HER TRAVELS THROUGHOUT MEXICO, LUCINDA PRESENTS RECIPES FOR DOZENS OF DRINKS FEATURING FAVORITE MEXICAN LIBATIONS, WHILE ALSO HIGHLIGHTING MEZCAL AND TEQUILA IN NEW AND BRIGHT WAYS THAT GO FAR BEYOND THE UBIQUITOUS MARGARITA. AND BECAUSE NO FIESTA IS COMPLETE WITHOUT FESTIVE FOOD, LUCINDA SHOWS YOU HOW TO USE AGAVE SPIRITS IN DELIGHTFUL DISHES THAT FEATURE FRESH PRODUCE, FRAGRANT HERBS, AND CHILES PICANTES, PREPARED WITH TECHNIQUES FROM MEXICO'S KITCHEN. FOR OCCASIONS RANGING FROM LAVISH BUFFETS TO MORNING MERIENDAS, LEISURELY AFTERNOON TARDEADAS, LAST-MINUTE HAPPY HOURS, OR DESSERT SOCIALS, YOU'LL FIND ORIGINAL RECIPES AND TRADITIONAL ONES, SOME OF WHICH LUCINDA HAS ALTERED WITH CONTEMPORARY TOUCHES, THAT ARE SURE TO PLEASE EVERY PALATE.

THE MEZCAL RUSH GRANVILLE GREENE 2017-03-27 "A RICH, INCLUSIVE PORTRAIT OF ONE OF THE WORLD'S GREAT DRINKS."
—KIRKUS REVIEWS MEZCAL. IN RECENT YEARS, THE OLDEST SPIRIT IN THE AMERICAS HAS BEEN REINVENTED AS A PRICY POSITIONAL GOOD POPULAR AMONG BOOZE CONNOISSEURS AND THE MIXOLOGISTS WHO USE IT AS A COCKTAIL INGREDIENT. UNLIKE MOST HIGH-END DISTILLATES, MOST SMALL-BATCH MEZCAL IS TYPICALLY PRODUCED BY AND FOR SUBSISTENCE FARMING COMMUNITIES, OFTEN UNDER CHALLENGING CONDITIONS. AS GRANVILLE GREENE SPENDS TIME WITH MAESTROS MEZCALEROS, WHO DISTILL THEIR DRINKS USING LOCAL AGAVES AND PRODUCTION TECHNIQUES HONED THROUGH GENERATIONS, MEZCAL BECOMES A SPIRIT OF CONTRADICTIONS—BOTH A LIQUID LANGUAGE CELEBRATING VILLAGE IDENTITY AND CRAFTSMANSHIP, AND A LUXURY EXPORT UNDERGOING A GOLD-RUSH-STYLE SURGE. THE MEZCAL RUSH EXPLORES THE COMPLICATIONS THAT CAN ARISE WHEN AN ARTISANAL PRODUCT MAKES ITS WAY ACROSS BORDERS.

EMPIRE OF THE AZTECS BARBARA A. SOMERVILL 2009 "EMPIRE OF THE AZTECS" OPENS WITH A SUMMARY OF THE RISE AND FALL OF THE EMPIRE, PLACING IT WITHIN THE CONTEXT OF ITS TIME PERIOD AND GEOGRAPHICAL LOCATION. THE SECOND HALF OF THIS BOOK EXPLORES THE DAILY LIVES OF THE AZTEC PEOPLE, FOCUSING ON THEIR SOCIAL CUSTOMS, RELIGIOUS PRACTICES, FAMILY AND COMMUNITY STRUCTURE, AND CULTURAL ACCOMPLISHMENTS.