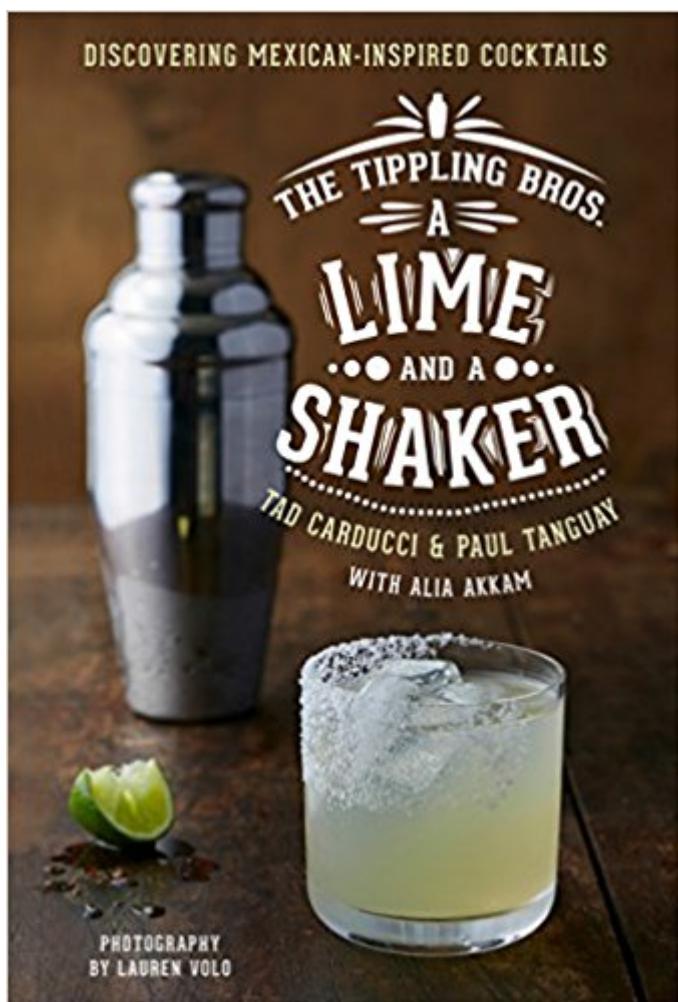


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# The Tippling Bros. A Lime And A Shaker: Discovering Mexican-Inspired Cocktails



## Synopsis

Mexican cocktail culture and vibrant mezcal- and tequila-based recipes from renowned drinks experts The Tippling Bros. In the last 20 years, tequila sales have tripled, reflecting the growing interest in and steady rise of Mexico's drink culture. In The Tippling Bros. A Lime and a Shaker, Tad Carducci and Paul Tanguay, who collectively have 55 years of professional experience in the beverage industry, step in to provide their expertise on Mexican cocktails. Their 72 exciting recipes go past the classic margarita and include traditional, craft, and spicy drinks such as the Blood-Orange-Cinnamon Margarita, San Fresa Frizz, and Smokey Pablo. The authors also cover the history of tequila, explain the difference between different tequilas, and offer bonus recipes for aguas frescas, syrups, salts, and some of their favorite Mexican dishes. With vibrant photographs throughout, this is the must-have book on the subject, perfect for home cooks, bartenders, and those who just want to know more about tequila and mezcal.

## Book Information

Hardcover: 256 pages

Publisher: Houghton Mifflin Harcourt (April 21, 2015)

Language: English

ISBN-10: 054430232X

ISBN-13: 978-0544302327

Product Dimensions: 5.5 x 0.9 x 8.1 inches

Shipping Weight: 3.2 ounces (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 stars 30 customer reviews

Best Sellers Rank: #283,528 in Books (See Top 100 in Books) #102 in Books > Cookbooks, Food & Wine > Regional & International > Mexican #206 in Books > Cookbooks, Food & Wine > Beverages & Wine > Cocktails & Mixed Drinks #269 in Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Spirits

## Customer Reviews

[View larger](#) Watermelon Hibiscus Margarita from The Tippling Bros. A Lime and a Shaker A beautifully vibrant and colorful cocktail. Hibiscus, or Jamaica, gives this cocktail a floral character and lots of zingy tartness. This is a perfect party drink to make in batches and serve from a large jar or pitcher. Makes a great base for an agua fresca as well. Directions Glass: Old-fashioned Garnish: Rim of Kosher Salt and a watermelon slice Add all the ingredients to a cocktail shaker. Add ice and shake. Strain over fresh ice in an old-fashioned glass rimmed with salt and garnished

with the watermelon slice. TIPPS&#039; TIP: As an alternative to adding watermelon juice directly to the drink, freeze watermelon juice in square ice cube trays and fill the glass with the cubes.

Supplemental Recipes Hibiscus-Infused Blanco Tequila -1 liter 100 percent blue agave blanco tequila -1 cup dried hibiscus flowers -Add the tequila and hibiscus flowers to a clean, sealable glass or food grade plastic container. Allow to infuse for 1 hour, stirring occasionally. Strain, pressing the flowers, and store in a clean glass container in the refrigerator. Simple Syrup -16 ounces granulated sugar -2 cups water -Add the sugar and water to a saucepan and bring to a boil, stirring until the sugar is thoroughly dissolved. Allow to cool to room temperature, strain, and refrigerate for up to 7 days. Makes 1 quart. Ingredients 2 ounces Hibiscus-Infused Blanco Tequila (see below) 1 ounce fresh watermelon juice (see Tipps&#039; Tip) 1 ounce fresh lime juice 1/2 ounce Simple Syrup (see below)

Ã¢ "The unabridged playbook from the duo that pioneered craft cocktails on tap in high-volume Mexican restaurants, *A Lime and a Shaker* showcases the full spectrum of flavors you can achieve when mixing with agave spirits. ¡Salud! and thanks for sharing, Tad and Paul!Ã¢ " Jim Meehan, author of *The PDT Cocktail Book* "Ã¢ "Ã¢ " Es sencillo . . . *A Lime and a Shaker* is the finest group of spirited agave drinks in print. Muchas gracias a los Hermanos Tippling.Ã¢ "Ã¢ " Dale DeGroff, author of *The Craft of the Cocktail*

TAD CARDUCCI and PAUL TANGUAY are two of the beverage industryÃ¢ "Ã¢ "s most sought-after consultants and educators with national and international accolades for their work. They founded the Tippler NYC and are partners in the Mercadito Hospitality Group.

If you have ever been overwhelmed by variety while shopping for Tequila, this book is for you! After reading "Tequila 101" you will know exactly what you need and why you need it. Big thanks to the Tippling Bros. for sharing their knowledge and experience so that others can enjoy. The recipes offer so many flavor combinations there is sure to be a favorite for everyone and the stories they share are quite entertaining! If there are any Tequila lovers on your gift lists this is one they will LOVE! Nothing but good stuff here!!!

Love this book. I was pleasantly surprised to find that, not only do I have an arsenal of pretty kick-ass Mexican cocktail recipes at my disposal, I learned more than I ever thought possible about the history and varieties of Tequila and Mezcal. The recipes are fresh and sophisticated but totally

accessible. Can't wait to work my way through all of them, now that I'm a bonafide expert on all things Tequila. Bonus: the book is beautiful and well-written. This would be a great gift along with a nice bottle of Tequila.

The first of hopefully many must have cocktail manuals from the world's best beverage consultants. The duo who are consistently ahead of the game bring a whimsical yet informative book on the often under used and over-mixed Agave spirits and Mexican flavors. This is a modern textbook that shakes up the common exhausted recipes with fresh, spicy, and exotic libations. Bravo gentlemen!

This book has a lot of great ideas and recipes. As a heads up a lot of these drinks involve creating your own syrups, infusions, etc. Which is great and lends itself to further inspiration.

Amazing recipe's in this book! Watermelon Hibiscus Margarita an absolute must! Had some friends over for a cocktail party and enjoyed several recipe's found in this gem of a book. Perfect for a hostess gift too. Easy to read, quick to drink! Love it!

This book will blow your friends mind if you're hosting a party at home. Great recipes, fun and easy to make!!

A Lime and a Shaker is an in depth look at not only Tequila and Mezcal but it also includes professional tips and tricks that only true trade pros use everyday and beyond. Read this book from front to back and you will be making impressive cocktails you never thought were possible.

I've made so many great drinks using this book. You can get creative with the recipes to modify them too... Especially if you have friends that don't drink.

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