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The Complete Bartender: The Art of Mixing Cocktails, Punches, Egg Noggs, Smashes, Sangarees, Slings, Cobblers, the Fizz, Juleps, Flips, Toddys, Crustas, and All Plain and Fancy Drinks in the Most Approved Style (Classic

By Albert Barnes

Forgotten Books, United States, 2015. Paperback. Book Condition: New. 229 x 152 mm. Language: English . Brand New Book ***** Print on Demand *****.Excerpt from The Complete Bartender: The Art of Mixing Cocktails, Punches, Egg Noggs, Smashes, Sangarees, Slings, Cobblers, the Fizz, Juleps, Flips, Toddys, Crustas, and All Plain and Fancy Drinks in the Most Approved Style 25. Hot Milk Punch. This drink is made in the same way as cold milk punch with the exception of using hot milk instead of cold, stir with spoon. 26: Vanilla Punch. Use large bar glass, 1 table spoonful of sugar 2 table spoonsful of extract of vanilla, 1 wine glass of Brandy, 3 dashes of lemon juice, fill with cracked ice, shake well and ornament with slices of orange serve with straws. 27. Curacoa Punch. Use large bar glass, 1 table spoonful of white sugar, juice of half a lemon, wine glass of Curacoa, 1/2 wine glass of Jamica Ram, 1 table spoonful of raspberry syrup, 1/2 wine glass of Brandy, fill the tumbler with cracked ice shake well and ornament with fruits in season, serve with straws. 28. Absinthe Punch. Use large bar glass, 1 table spoonful of sugar, 1 wine...



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