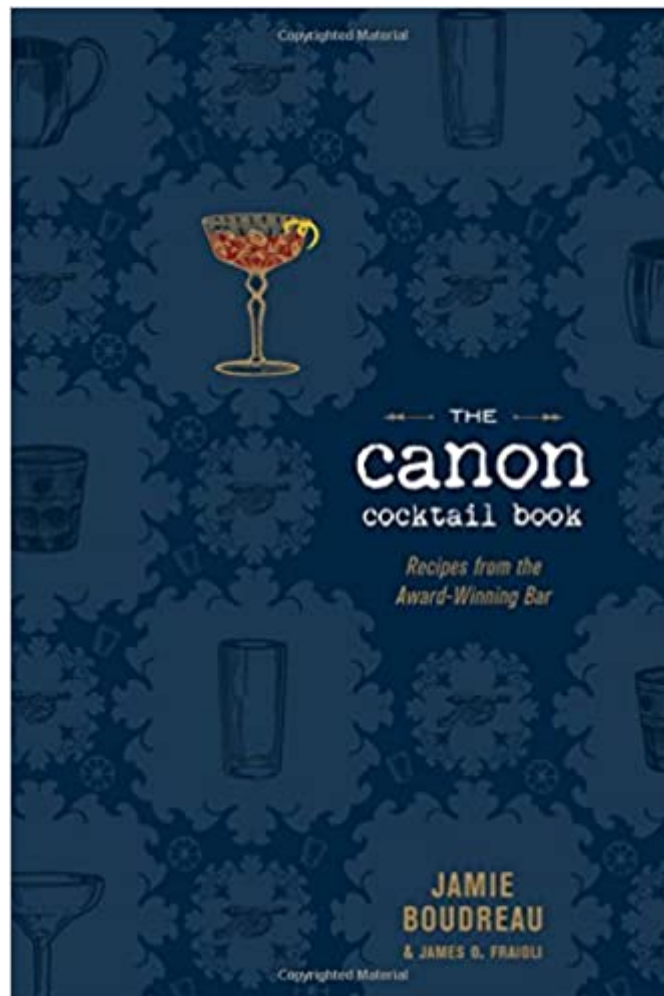




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# The Canon Cocktail Book: Recipes From The Award-Winning Bar



## Synopsis

The first book from one of the world's most acclaimed bars Home to the Western Hemisphere's largest spirit collection,Â Seattle bar Canon: Whiskey and Bitters Emporium has achieved unprecedented, worldwide acclaim. Named Best Bar in America by Esquire, Canon receivedÂ Tales of the Cocktail Spirited Awards for World's Best Drinks Selection (2013) and World's Best Spirits Selection (2015), and Drinks International included it on theirÂ prestigious World's 50 Best Bars list.Â In his debut,Â legendary bartender and Canon founder Jamie Boudreau offers 100 cocktail recipes ranging from riffs on the classics, like theÂ CobblerÂ™s DreamÂ and Corpse Reviver, to their lineup of original house drinks, such as theÂ Truffled Old FashionedÂ and theÂ Banksy Sour.Â In addition to tips, recipes, and formulas for top-notch cocktails, syrups,Â and infusions, Boudreau breaks down the fundamentals and challenges of opening and running a barÂ "from business plans to menu creation.Â The Canon Cocktail BookÂ is poised to be an essential drinks manualÂ for both the at-home cocktail enthusiast and bar industry professional.Â

## Book Information

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## Customer Reviews

Marmalade Sour from The Canon Cocktail Book Why waste marmalade on your toast when you can have it in a cocktail? This recipe came about many moons ago while I was wandering around Vancouver'sÂ™s great farmers'Â™ market on Granville Island. Walking among all that amazing produce, I happened upon a stall featuring homemade preserves, and there came my epiphany that marmalade would be an obvious addition to a sour. After deciding on low-sugar

marmalade, I messed around with various base spirits before I settled on cachaça, the Brazilian spirit made from sugarcane juice. The smoky fire of the cachaça was easily tamed by the tart sweetness of the marmalade, and a star was born! This modern classic now regularly makes its way onto our canon menu, usually around springtime. **Directions** In a cocktail shaker filled with ice, add the cachaça, marmalade, lemon juice, simple syrup, bitters, and egg white. Shake vigorously and finestrain into a coupe glass. Garnish with an edible flower, if desired. **Ingredients**

2 ounces cachaça 2 tablespoons low-sugar orange, citrus, or grapefruit marmalade 3/4 ounce fresh lemon juice 1/4 ounce simple syrup (see below) 2 dashes orange bitters 1 large egg white Edible flower, for garnish (optional)

**Simple Syrup (Rich Syrup)** Makes about 1 liter Simple syrup is commonly used in the industry: It is 1 part sugar to 1 part water; e.g., 4 cups sugar to 1 quart (4 cups) water. We don't use 1:1 syrup at canon: Ours is a 2:1 syrup sometimes called rich syrup. For simplicity sake, we refer to the rich syrup as simple syrup interchangeably. It's used the same way as simple syrup in our recipes because we don't want to add unnecessary water to our cocktails. Our 2:1 ratio also makes our syrups last longer than the typical 1:1 recipes out there because the sugar acts as a preservative (just like alcohol). Quite often, we add a dash of simple to a cocktail that feels a little thin, lending a slightly more unctuous quality to the finished product. Feel free to switch the sugars in this recipe as well, but replacing white sugar with, let's say, demerara, will yield very different syrup and therefore a very different cocktail. **Directions** Add the water and sugar to a large saucepan and bring to a low simmer over medium heat. Stir until all the sugar has dissolved. Remove from the heat and allow to cool. Add the Everclear for stability, if desired. Pour into an appropriate-size bottle, cap, and refrigerate until needed. **Ingredients** 4 cups distilled water 8 cups granulated white sugar 1 ounce Everclear grain alcohol 151 proof (optional)

If you're lucky enough to have drunk at canon, the bar, you'll find reading Canon, the cocktail book, remarkably similar: rich in detail, surprising, sometimes challenging, and always delightful. If you haven't been to canon, at least read the book. A few pages in and you'll be on your phone, booking a flight to Seattle. "David Wondrich, author of Imbibe! and Punch Ever since Jamie Boudreau first opened the doors to canon, the bar has been the brightest star in Seattle's cocktail constellation. Now, The Canon Cocktail Book promises to blast you into this whiskey-laced firmament, offering everything from insights into the bar's day-to-day to the

intricacies of preparing canonâ€™s best drinks. Grab a shaker, and buckle upâ€”itâ€™s gonna be a boozy ride.â€”Paul Clarke, executive editor of Imbibe magazine and author of The Cocktail Chronicles

â€”The Canon Cocktail Book memorializes the ceaseless curiosity and tenacious efforts of its bitters-loving, pyromaniac author Jamie Boudreau, whose recipe catalog deftly integrates modern cooking technique with innovative classical cocktail preparation. Much more than a drink primer, Boudreauâ€™s book is the first bar ownerâ€™s manual of the century, written by one of the worldâ€™s most celebrated publicans, whose open, honest, hard-earned wisdom is invaluable for aspiring mixologists looking to go pro.â€”Jim Meehan, author of The PDT Cocktail Book

"Boudreau is a humble and enthusiastic host, generous with his cocktail tips (including some terrific practical advice on opening a bar of oneâ€™s own) and freely giving credit where credit is due in regard to each cocktailâ€™s origin. As for the cocktails themselves, the collection is unassailable...â€”This terrific resource is sure to send armchair bartenders scurrying to their shakers."â€”Publishers Weekly

JAMIE BOUDREAU started tending bar at age of 16. In 2011, after stints as a bartending consultant and writer, he opened Canon: Whiskey and Bitters Emporium, a bar that houses the world's largest collection of American whiskey, in Seattle.

JAMES O. FRAIOLI is an award-winning cookbook author and a 2014 James Beard Award winner for Culinary Birds: The Ultimate Poultry Cookbook. He has 20 cookbooks to his credit, with additional cookbooks in production.

Friends in Seattle told me about this whiskey bar. The first picture accurately gives you the feel as you enter the place. It has also been voted as one of the top 5-10 whisky bars in the world...no mean feat! As Boudreau readily points out is the intimacy that makes it unique is also a drawback due to only being able to seat only 32. I recommend sitting at the bar...especially the center if possible (the tables only accommodate four and they will not and cannot allow larger groups. I picked the Sazerac Experience (three ways).I bought this book for the recipes but it is a must for anyone wishing to become a world-class bartender, and can save you a lot of grief if you are planning on opening a bar or restaurant!

The only thing that could have been improved was being able to find a cocktail without going to the index, but I did not deduct for that because Boudreau has created a journey! I own only one other guide I treasure as much as this: Trader Vic's Bartender's Guide, and have the first edition as well as a revised one. Vic Bergeron took cocktail inventing and mixing as sacred...Jamie does the same!

Love this place and feel fortunate to have found this book. If you haven't been to Canon, go. It's an experience to remember for sure. With the largest amount of spirits in such an eclectic intimate night spot; you can't go wrong. Their drinks are art.

GREAT BAR, BARTENDER, AND BOOK!!

Outstanding cocktail recipe book for the sophisticated mixologist - some of the ingredients are hard to find, even on the Internet, but a upstanding liquor purveyor can bring items in.

Oh yeah. I have a vast yet select library of cocktail books. Boudreau's book is a must have.

I have read about a dozen of the cocktail books and consider this one of the 2 best along with Death & Co. Very informative. Well written with good pictures.

Got this book for my bf for Xmas and he LOVED it.

This is not an ordinary cocktail book. Yes, it has a ton of great recipes (some more complex than others), but you can tell the author has a passion for what he does. A lot of thought went into telling the story of what it's like to own a bar in the craft cocktail industry. I can't wait to drink my way through it!

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