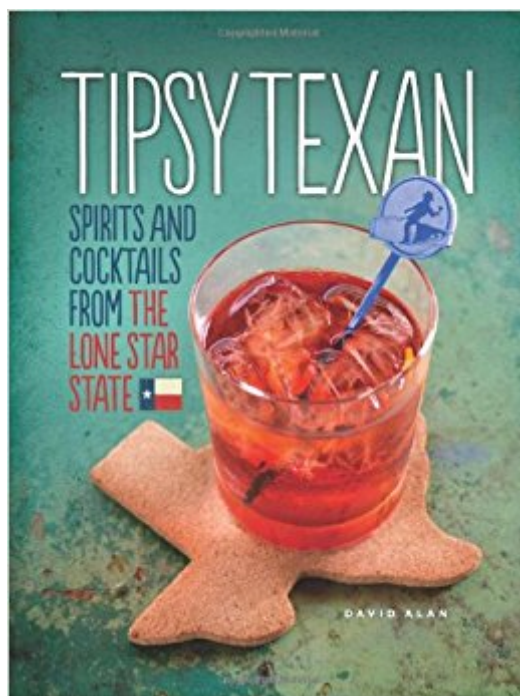


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Tipsy Texan: Spirits And Cocktails From The Lone Star State



Synopsis

A Texas bartending authority takes you on a tipsy tour of the best cocktails, bars, and distilleries of the Lone Star state. "David Alan is the epitome of Oscar Wilde's good advice: 'Be yourself; everyone else is already taken.' You can't get more 'yourself' than David, known far and wide for his unique, creative, and delightful Topsy Texan handcrafted cocktails. And now, thanks to his truly delicious book, we can all mix up our own tastes of David's Texas—from Austin loquats to Hill Country peaches, blended with the state's finest artisan liquors. Cheers!" —Jim Hightower, author, nationally syndicated columnist, radio commentator, and editor of the Hightower Lowdown "Don't let the Topsy Texan's clever nickname fool you: Here's a man who seriously understands the art and the lore of the cocktail. Long at the forefront of Texas mixology, David Alan has created a delightful new book that outlines all that's needed to make cocktails like a pro. His unique ability to dream up delicious takes on classic cocktails will inspire you. From 'light and refreshing' to 'big and boozy,' David delivers a cocktail for every taste and occasion. David may be a hardcore Texan, but his irresistible cocktails are certain to have universal appeal." —Rebecca Rather, Texas chef and author of *The Pastry Queen*, *The Pastry Queen's Christmas*, and *Pastry Queen Parties* Topsy Texan is a snapshot of the current Texas cocktail and spirit culture. Meet the bartenders who ushered in the Texas cocktail revival, and see the places where they ply their trade. Read about the distillers who have put Texas on the national craft distilling map, and all the wonderful cocktails that Texas bartenders (and bar patrons!) have devised in which to use these homegrown spirits. Join us on a tour of the gardens and farmers' markets that give Texans an incredible year-round assortment of fruits and vegetables, ripe for the picking—and ripe for the drinking. The book's recipes are organized by the way people drink: Big & Boozy drinks for when hearty, spirit-forward cocktails are the order; Light, Bright & Refreshing cocktails that will get you through those long, hot Texas summers; and Sweet, Creamy, and Desserty cocktails that will satisfy the sweet tooth. A section on techniques will reveal tricks of the trade, with each recipe accompanied by ingredient notes for anything out of the ordinary or that must be house-made. Recipes include the author's own creations, as well as classic cocktails with local and regional twists, such as the Old Austin, a Texas update on the Old Fashioned, sweetened with toasted pecan syrup. The Peach Tom Collins is a simple variation on the classic that tastes like Hill Country in a glass. As the summer recedes and the trees begin to bear fall fruits, the Harvest Punch showcases local rum, seasonal spices, and fresh pressed apple cider. Winter may come and go in the blink of an eye, at least in the state's southernmost parts, but there's at least enough time for a bowl of Absinthe Eggnog or a Golden Sleigh, an eggnog variation on the old Golden Cadillac.

Succulent red grapefruitsâ ”the crown jewels of Texas’s indigenous cocktail ingredients from the Rio Grande valleyâ ”figure prominently here.

Book Information

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Customer Reviews

David Alan is a professional bartender and restaurant specialist who has spent more than 15 years in the industry. In 2007, David launched Tippy Texan, becoming an early and outspoken voice for Texas’s emerging craft cocktail and spirits scene. Since then he has worked on a number of bar openings, including the James Beard Award-nominated Esquire Tavern in San Antonio. David is a charter officer of the Central Texas chapter of the United States Bartenders Guild, a regular contributor to Edible Austin, and the founder of Tippy Tech, a mixology course for enthusiasts and professionals. He has judged, organized, competed in, and won numerous cocktail competitions.Â David is a third-generation Texan and a graduate of the University of Texas. He lives in his hometown of Austin with his partner, Joe, Agnes the cat, and his dog/mascot, Jigger. He has served coffee and cocktails at venues as diverse as the Governor’s Mansion and University of Texas tailgate parties, in barns and ballrooms, from Big D to Big Bend.Â

This is a fantastic cocktail book! Outstanding flavor! The range is huge, and unmistakably Texan. There are tributes to local distilleries throughout. Pictured below: 1) Ace of Spades “ p 30. Blackberries, tomato, tequila, and lemon. This is a stunning grown-up berry lemon drink. The tomato “s really understated. 2) Fig Daiquiri “ p 52. Dang! We have a few fig trees in

the back yard. I love fig, but it's kind of flavor bully, so I'm usually stuffing them with goat cheese and a sage leaf and wrapping them in bacon before smoking them. The rum and lime balance it perfectly. Love!

3) Hot Summer Night p 64. If you can't resist a lemon bar, this one's for you. Honey syrup, thyme, lemon in four forms, and Tito's vodka. I think this may be the best cocktail I've ever had. Poetry should be written to it.

4) Watermelon Mojito p 90. Fabulously refreshing! Some others I have flagged to try: Arthur Watson's Bloody Mary p 32 * Candelabro (cantaloupe, lime, orange) p 38 * Love Bite (vodka, absinthe, raspberry, pineapple, and lime) p 66 * Michelada p 71 * Margarita p 74 * Persimmon Margarita p 77 * Frozen Margarita p 80 * Brisket Nachos and Refried Beans p 86-87 (some nice smoked meat apps to go with those refreshing beverages) * Mojito p 89 * Rio Star Sling p 96 (gin, vermouth, grapefruit, lemon, and bitters) * Root Beer Float p 97 (no ice cream involved) * Royale with Ease p 98 * Sandia (vodka, elderflower, watermelon, lime, and agave) p 104 * Sangria Rosa p 106 (Rose, elderflower, and fruit in a watermelon punch bowl. It's almost too charming.) * Showgirl p 108 (vodka, passionfruit, orgeat, lime, allspice dram, and bitters) * St-Germain Cocktail p 112 (champagne, carbonated water, elderflower, and lemon zest. Trying this with my next brunch.) * Strawberry Lime Rickey p 114 * Tejas Libre p 123 * Abbeville Daiquiri with a Cinnamon Sugar Cayenne Rim p 131 * Harvest Punch (rum, apple cider, lime, allspice dram, spices) p 143 * Old Austin (citrus, pecan syrup, bitters, and whiskey) p 166 * Old Smokey (citrus, tequila, mescal, agave, and bitters) * Sazerac (well, NOLA is a daytrip from here) * Hor-vette (horchata, crème Yvette, and citrus) p 196 * Velvet Hammer (vodka, crème de cacao, Cointreau, heavy cream, and nutmeg) p 200

My wife and I just received this book from the UPS man. We have had it pre-ordered for about two months. We both attended one of David Alan's Topsy Tech courses and enjoyed it immensely. David is an entertaining, engaging, and knowledgeable speaker, so we had high expectations for his first book. We were not disappointed. The first two cocktails we made (the Showgirl and the Silk Road) both rated a "Wow" upon first tasting. We can't wait to try more drink recipes in the book. David has a wonderful sense of fun that shines through when he writes or speaks. (I recall for example the "bad gin stories" reference from his Topsy Tech class.) We think that you will find this book both informative and entertaining. Check it out!

No problems

Beautiful book! Wonderful recipes, photos, and text! Congratulation, David! When will we see your next book?

The basics to some creative recipes. This book did not disappoint. Highly recommended for anyone who wants to try and make something different for their next party.

Nice photos, well written and explained, and lots of interesting and tasty cocktail recipes as well. Worth picking up.

Lots of great drinks!

Another great Texan book to absolutely have in your home....the drinks are just out of this world, all with a Texan twist or so, but still fairly easy to create and to get down your throat....Love it!

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