

# how to make amaretto sour

## How to Make Amaretto Sour: A Delicious Guide to Crafting the Perfect Cocktail

**how to make amaretto sour** is a question many cocktail enthusiasts ask when seeking a drink that balances sweetness with a tangy twist. This classic cocktail has been a favorite for decades, cherished for its smooth almond-flavored liqueur combined with the crispness of fresh citrus. Whether you're a seasoned bartender or a home mixologist looking to impress, understanding the nuances of making an amaretto sour will elevate your cocktail game and delight your taste buds.

## The Basics of an Amaretto Sour

Before diving into the step-by-step process, it's important to understand what makes an amaretto sour stand out. Amaretto is an Italian almond-flavored liqueur known for its rich, sweet, and nutty profile. The sour element comes from fresh lemon juice, which brings brightness and acidity to balance the sweetness. Traditionally, simple syrup is added to enhance the drink's smooth texture without overpowering the lemon's tartness.

## What You'll Need

To make a classic amaretto sour, gather the following ingredients:

- Amaretto liqueur (1.5 to 2 ounces)
- Fresh lemon juice (3/4 ounce)
- Simple syrup (1/2 ounce, adjust to taste)
- Ice cubes
- Optional: egg white (for a frothy texture)
- Garnish: lemon wheel or a maraschino cherry

The fresh lemon juice is a game-changer here—avoid bottled lemon juice if you want the best flavor.

## How to Make Amaretto Sour: Step-by-Step

## **Step 1: Preparing Your Ingredients**

Start by squeezing fresh lemons to extract the juice. Using fresh lemon juice gives the cocktail a vibrant, zesty flavor that pre-bottled lemon juice simply can't replicate. If you prefer a slightly sweeter drink, prepare your simple syrup by dissolving equal parts sugar and water over low heat, then let it cool.

## **Step 2: Mixing the Cocktail**

In a cocktail shaker, combine the amaretto liqueur, fresh lemon juice, and simple syrup. If you want to create a silky, foamy top, add an egg white to the shaker. This addition is optional but highly recommended for a more sophisticated texture.

## **Step 3: Shake It Up**

Fill the shaker with ice and shake vigorously for about 15 seconds. If using egg white, first perform a "dry shake" (shaking without ice) to emulsify the egg and create foam, then add ice and shake again to chill the mixture.

## **Step 4: Serve and Garnish**

Strain the cocktail into a rocks glass filled with fresh ice. Garnish with a lemon wheel or a maraschino cherry to enhance the presentation and add a subtle aroma. Some bartenders like to rim the glass lightly with sugar for an extra touch of sweetness.

## **Tips to Perfect Your Amaretto Sour**

### **Balancing Sweetness and Acidity**

One of the trickiest parts of mastering how to make amaretto sour is achieving the perfect balance between sweet and sour. Amaretto has a naturally sweet profile, so be cautious with the amount of simple syrup you add. Start with less and adjust according to your taste. The fresh lemon juice should shine through without being drowned out by sugar.

### **Using Egg White Safely**

Egg white is a classic addition in many sour cocktails for its frothy texture. If you're uncomfortable using raw egg, consider pasteurized egg whites available in cartons or skip this step entirely. The

cocktail will still taste fantastic, just with a different mouthfeel.

## **Experimenting with Variations**

Once you've mastered the classic amaretto sour, feel free to experiment with variations. Some recipes add a splash of bourbon or whiskey to deepen the flavor profile, creating a more complex drink. Others incorporate orange bitters or a dash of grenadine for added color and depth.

## **Why Fresh Ingredients Matter**

When learning how to make amaretto sour, the quality of your ingredients plays a huge role in the final taste. Freshly squeezed lemon juice provides that crisp acidity essential to cutting through the sweetness of the amaretto. Using high-quality amaretto liqueur also enhances the almond notes, making the cocktail more fragrant and enjoyable.

Avoid shortcuts like bottled lemon juice or artificial sweeteners if you want a truly authentic experience. Fresh ingredients not only improve flavor but also make your homemade cocktails stand out compared to pre-made mixes.

## **Serving Suggestions and Pairings**

An amaretto sour is a versatile cocktail that pairs well with a variety of foods. Its sweet and sour balance complements rich appetizers such as prosciutto-wrapped melon, sharp cheeses like aged gouda, or even spicy dishes that benefit from a cooling drink.

Serve it at gatherings or casual evenings to impress guests with a cocktail that feels both nostalgic and refreshing. The amaretto sour's approachable flavor makes it a great choice for those new to cocktail drinking or anyone who enjoys a sweeter, less bitter drink.

## **Storing and Preparing in Advance**

If you're planning a party or want to prepare multiple drinks quickly, you can make a batch of amaretto sour mix ahead of time. Combine lemon juice and simple syrup, then store in the fridge. When ready to serve, pour the mixture over amaretto and ice, shake, and garnish.

Keep in mind that fresh lemon juice is best consumed within a day or two for optimal freshness. Avoid premixing the entire cocktail including amaretto if you want to maintain the best flavor and texture.

# Exploring the History of Amaretto Sour

Understanding the origins of the amaretto sour adds an extra layer of appreciation when making the drink. Amaretto itself is an Italian liqueur, with many brands tracing their roots back centuries. The sour cocktail style dates back to the 19th century, known for its simple yet effective combination of spirit, citrus, and sweetener.

The amaretto sour rose to prominence in the mid-20th century, particularly in the United States, where its smooth, almond flavor offered a sweeter alternative to harsher whiskey sours. Over time, bartenders refined the recipe, incorporating fresh ingredients and new techniques to elevate the drink.

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Mastering how to make amaretto sour opens up a world of delightful flavors that marry sweetness and tartness in perfect harmony. With fresh ingredients, the right balance, and a little bit of shaking skill, you can enjoy this timeless cocktail anytime. Whether sipping solo or sharing with friends, the amaretto sour remains a beloved classic worth savoring.

## Frequently Asked Questions

### What are the main ingredients needed to make an amaretto sour?

The main ingredients for an amaretto sour are amaretto liqueur, fresh lemon juice, simple syrup, and optionally, egg white for a frothy texture.

### How do you make a classic amaretto sour at home?

To make a classic amaretto sour, combine 1.5 oz amaretto, 1 oz fresh lemon juice, and 0.5 oz simple syrup in a shaker with ice. Shake well and strain into a glass filled with ice. Garnish with a cherry and an orange slice.

### Can I make an amaretto sour without simple syrup?

Yes, you can omit simple syrup if you prefer a less sweet drink, but it may alter the balance of flavors since amaretto is already sweet. Adjust lemon juice accordingly for taste.

### What is the role of egg white in an amaretto sour?

Egg white is used to add a silky texture and a frothy top to the amaretto sour, enhancing the mouthfeel without changing the flavor significantly.

### Are there any popular variations of the amaretto sour?

Popular variations include adding bourbon for depth, using different citrus like lime or orange juice,

or incorporating bitters to add complexity.

## **What glassware is best for serving an amaretto sour?**

An amaretto sour is traditionally served in an old-fashioned glass (rocks glass) over ice.

## **How can I garnish an amaretto sour for a professional look?**

Garnish with a maraschino cherry and a slice of orange or lemon. Some bartenders also add a lemon twist or a sprig of mint for an elegant presentation.

## **Additional Resources**

**\*\*Mastering the Craft: How to Make Amaretto Sour\*\***

**how to make amaretto sour** is a question that often arises among cocktail enthusiasts seeking a balance of sweet and tart flavors in a classic drink. The amaretto sour, a staple in the realm of sour cocktails, has captivated palates worldwide with its distinct almond essence and smooth citrus undertones. Understanding the nuances of this cocktail not only elevates the drinking experience but also sheds light on the delicate interplay between ingredients and techniques that define its character.

## **The Origins and Popularity of Amaretto Sour**

The amaretto sour traces its roots back to Italian liqueur traditions, with amaretto—a sweet, almond-flavored liqueur—at its core. It gained prominence in the mid-20th century as a versatile cocktail that appealed to both novices and connoisseurs. The drink's enduring popularity stems from its approachable flavor profile, combining the nutty sweetness of amaretto with the bright acidity of citrus, typically lemon juice.

Contemporary variations and mixology trends have further propelled the amaretto sour into cocktail culture, making it a subject of interest not only for home bartenders but also in professional settings. Its adaptability allows for experimentation, yet a foundational understanding of how to make amaretto sour ensures consistency and quality.

## **Ingredients: The Foundation of Flavor**

The essence of how to make amaretto sour lies in the careful selection and balance of ingredients. Traditionally, the cocktail consists of amaretto liqueur, fresh lemon juice, and a sweetening agent, often simple syrup. However, modern recipes sometimes incorporate additional elements such as egg whites or bourbon to add complexity and texture.

# Amaretto Liqueur

Amaretto is the defining ingredient, providing the signature almond flavor. There are various brands available, each with subtle differences in sweetness and intensity. Disaronno is arguably the most recognized, known for its smoothness and well-rounded profile. Choosing a quality amaretto is essential, as it directly influences the cocktail's depth and authenticity.

## Citrus Component: Lemon Juice

Freshly squeezed lemon juice is preferred over bottled alternatives due to its vibrant acidity and natural flavor. The citrus element is critical in balancing the sweetness of the amaretto, preventing the drink from becoming cloying. The tartness also contributes to the cocktail's refreshing nature.

## Sweeteners and Enhancements

Simple syrup, a mixture of sugar and water, is commonly used to adjust sweetness levels. Ratios can vary depending on personal preference and the amaretto's inherent sweetness. Some bartenders incorporate egg whites to impart a silky texture and a foamy head, enhancing mouthfeel and presentation. Additionally, a splash of bourbon is sometimes added, introducing a smoky dimension to the cocktail.

## Step-by-Step Guide: How to Make Amaretto Sour

Crafting the perfect amaretto sour involves precision and attention to detail. Below is a professional approach to preparing this classic cocktail:

1. **Prepare the ingredients:** Measure 1.5 ounces of amaretto liqueur, 1 ounce of freshly squeezed lemon juice, and 0.5 ounces of simple syrup.
2. **Optional step:** For a richer texture, add 0.75 ounces of egg white. This is common in bar-quality amaretto sours.
3. **Combine ingredients:** Add all components into a cocktail shaker.
4. **Dry shake:** If using egg white, shake the mixture vigorously without ice for about 15 seconds to emulsify.
5. **Shake with ice:** Add ice to the shaker and shake again for 20-30 seconds to chill and dilute properly.
6. **Strain and serve:** Strain the cocktail into an old-fashioned glass filled with ice.
7. **Garnish:** Traditionally, garnish with a maraschino cherry and a lemon wheel or twist to

complement the drink's flavors.

## Technical Considerations

The importance of shaking cannot be overstated, especially when egg whites are involved. The dry shake aerates the egg, creating a foamy texture that enhances the cocktail's aesthetics and mouthfeel. Proper dilution during the ice shake phase balances the concentration of flavors and ensures a crisp finish.

## Variations and Modern Twists

While the classic recipe remains beloved, mixologists often explore new interpretations of how to make amaretto sour, incorporating diverse ingredients to elevate or modify the experience.

### Bourbon Amaretto Sour

Adding bourbon introduces complexity and a warming note that contrasts the sweetness of amaretto. This variation appeals to those who prefer a less saccharine cocktail with layered flavors. The bourbon content typically ranges from 0.5 to 1 ounce, adjusted to taste.

### Use of Alternative Citrus

Some recipes substitute or combine lemon juice with lime or orange juice, offering subtle shifts in acidity and aroma. These citrus alternatives can freshen the drink or soften its profile, depending on the combination.

### Sweetener Substitutes

Experimenting with natural sweeteners like honey syrup or agave nectar can add unique flavor dimensions while maintaining balance. These options may resonate with those seeking a more organic or nuanced sweetness.

## Non-Alcoholic Adaptations

For individuals avoiding alcohol, creating a mocktail version of the amaretto sour involves using almond extracts and non-alcoholic syrups to mimic the liqueur's flavor, combined with lemon juice and sweeteners, ensuring inclusivity without sacrificing the cocktail's essence.

# Comparative Analysis: Amaretto Sour vs. Classic Sours

Understanding how to make amaretto sour also benefits from comparing it with other sour cocktails, such as the whiskey sour or pisco sour. Unlike whiskey sours, which rely on the depth of whiskey and often include bitters, the amaretto sour leans towards sweetness and nuttiness. The absence of strong tannins or heavy spirits makes it lighter and more approachable, particularly for those new to cocktails.

In contrast with pisco sours, which emphasize floral and fruity notes alongside egg white foam, amaretto sours highlight almond flavors and a simpler citrus profile. This comparison underscores the amaretto sour's unique niche within the sour cocktail family, balancing simplicity with distinct character.

## Practical Tips for Perfecting Your Amaretto Sour

Achieving the ideal amaretto sour requires more than following a recipe. Attention to detail, ingredient quality, and technique all play vital roles.

- **Use fresh lemon juice:** Avoid bottled lemon juice to preserve brightness and avoid artificial tastes.
- **Quality amaretto:** Invest in a reputable brand to enrich the cocktail's flavor.
- **Control sweetness:** Adjust simple syrup quantity to your preference, considering the natural sweetness of the amaretto used.
- **Ice matters:** Use fresh, clear ice to prevent dilution with unwanted flavors.
- **Experiment with egg whites cautiously:** While they add texture, ensure proper shaking to achieve the desired foam without overpowering the drink.
- **Garnishing:** Simple garnishes like cherries or lemon twists enhance presentation and complement the drink's aroma.

Exploring different ratios and additions can personalize the amaretto sour, allowing bartenders and enthusiasts to tailor the cocktail to diverse palates.

The art of how to make amaretto sour continues to evolve, reflecting broader trends in mixology and the enduring appeal of balanced, flavorful cocktails. Whether enjoyed in a classic form or with innovative twists, the amaretto sour remains a testament to the harmony achievable between sweet and sour, simplicity and sophistication.

## **How To Make Amaretto Sour**

**how to make amaretto sour: How to Cocktail** America's Test Kitchen, 2019-10-08 All the kitchen secrets, techniques, recipes, and inspiration you need to craft transcendent cocktails, from essential, canonical classics to imaginative all-new creations from America's Test Kitchen. Cocktail making is part art and part science--just like cooking. The first-ever cocktail book from America's Test Kitchen brings our objective, kitchen-tested and -perfected approach to the craft of making cocktails. You always want your cocktail to be something special--whether you're in the mood for a simple Negroni, a properly muddled Caipirinha, or a big batch of Margaritas or Bloody Marys with friends. After rigorous recipe testing, we're able to reveal not only the ideal ingredient proportions and best mixing technique for each drink, but also how to make homemade tonic for your Gin and Tonic, and homemade sweet vermouth and cocktail cherries for your Manhattan. And you can't simply quadruple any Margarita recipe and have it turn out right for your group of guests--to serve a crowd, the proportions must change. You can always elevate that big-batch Margarita, though, with our Citrus Rim Salt or Sriracha Rim Salt. How to Cocktail offers 150 recipes that range from classic cocktails to new America's Test Kitchen originals. Our two DIY chapters offer streamlined recipes for making superior versions of cocktail cherries, cocktail onions, flavored syrups, rim salts and sugars, bitters, vermouths, liqueurs, and more. And the final chapter includes a dozen of our test cooks' favorite cocktail-hour snacks. All along the way, we solve practical challenges for the home cook, including how to make an array of cocktails without having to buy lots of expensive bottles, how to use a Boston shaker, what kinds of ice are best and how to make them, and much more.

**how to make amaretto sour: How to Make Your Own Cordials And Syrups** Catherine Atkinson, 2015-03-05 Create your own seasonal drinks, from child-friendly cordials made with natural ingredients, to delicious home-made alcoholic liqueurs and tipples. The freshness and flavours of homemade cordials and syrups are second to none and rival any shop-bought version at a fraction of the cost. With this book you'll be producing your own all year round with recipes for every season. Try spring rhubarb and ginger syrup, red and blackcurrant cordial in the summer, hedgerow cordial in the autumn and mulled cranberry cordial to warm those winter days. You'll also find recipes for classic liqueurs such as sloe gin, limoncello and blackberry vodka.

**how to make amaretto sour: Sours** Philip Greene, 2025-02-25 This book is an informative celebration of one of the most beloved cocktail categories: sours. This collection of 100 beautifully balanced recipes for both classic and new cocktails demonstrates the irresistible allure of citrus and sours when paired with spirits. The fascinating history and lore of iconic and universally beloved beverages such as the daiquiri, sidecar, margarita, whiskey sour, and cosmopolitan are mixed with recipes to teach you how to make each of these classic drinks. Every aspect of these legendary drinks—including special ingredients and all the ways to riff on this delicious and versatile flavor palette—is explored in this essential collection for any spirits enthusiast. Sours is perfect for both the seasoned and new at-home bar mixologists, who would benefit from an extensive and knowledgeable guide to the basics of sours, from one of the most trusted names in the cocktail world.

**how to make amaretto sour: How to Make Better Cocktails** Candra, 2023-09-07 Nominated for the 18th annual Spirited Awards in two categories - Best New Cocktail or Bartending Book and Best Cocktail & Spirits Publication - presented by Tales of the Cocktail Foundation. How to Make Better Cocktails is a book for anyone wanting to improve their drinks-making skills. No gimmicks, no pretensions - just the skills, techniques and principles used by the best bartenders in the world. This book simplifies confusing terminology and complex techniques to unlock the magic of 70 classic and original cocktail recipes, and teaches you everything you need to know to master hundreds more. With a comprehensive introduction to everything from balance and dilution to how to achieve the perfect foam (and why a chopstick is an essential piece of kit), 70 recipes and a host of nerdy focus sections on hero drinks such as the Dry Martini and Daiquiri, this is the home bartender's bible.

**how to make amaretto sour: Craft Cocktails at Home** Kevin Liu, 2013 Think of It as Your PhD in Drinking. In *Craft Cocktails at Home*, you'll embark upon a one-of-a-kind journey as you learn how to make some of the world's most innovative, unique, and delicious cocktails. Taste scientists, engineers, and talented bartenders with decades of experience all contributed their expertise to create this must-have guide for novices and professionals alike. Ever wondered what makes water taste good? Curious about what really happens during the barrel-aging process? Interested in which molecular ingredients have the best texture? These questions and more, answered inside. With 250 pages and 65 recipes

**how to make amaretto sour: The Complete Autumn and Winter Cookbook** America's Test Kitchen, 2021-09-21 Celebrate the season with this treasure trove of cozy cooking and baking recipes, from soul-warming soups and simple dinners to showstoppers and weekend projects. As the air grows chillier and nights longer, these dishes draw us to the table and the warmth of an active kitchen: Slow-simmered dishes like Cider-Braised Pork Roast, cheesy weeknight pasta like Unstuffed Shells with Butternut Squash, or a crusty bread like Fig and Fennel Bread. When the flavors of summer fade, autumn and winter fruits and vegetables can be just as bold and bountiful. Find recipe inspiration from the season's first ripe figs and plump brussels sprouts to roasty sides featuring celery root, kohlrabi, and kabocha squash, or a cranberry curd tart to brighten a winter's night. Themed chapters showcase all the reasons to love autumn and winter cooking: Find new celebration favorites with a chapter of centerpiece dishes like Turkey and Gravy for a Crowd or Swiss Chard Pie to wow your guests. Picked apples on an autumnal adventure? All Things Apple covers both sweet and savory recipes like French Apple Cake and Celery Root, Fennel, and Apple Chowder to help you use them up. Create the ultimate party spread with chapters devoted to Appetizers, Festive Drinks, and Brunch: Try fried Korean fried chicken wings, latkes with beet-horseradish applesauce, or Everything Straws. Obsessed with pumpkin? So are we! In the Everyone Loves Pumpkin chapter you'll find everything from Creamy Pumpkin-Chai Soup to Rum Pumpkin Chiffon Pie. Bake to your heart's content with chapters covering breads, cookies, cakes, pies, puddings, and more. Give the gift of food with recipes for Rocky Road Bark and Fruits of the Forest Liqueur. America's Test Kitchen's tips and tricks guarantee every meal is a success. Flip to the introduction for menus and entertaining tips. Plus, we've added seasonally themed spreads throughout so you can decorate the perfect holiday cookies or plan a charcuterie board with last-second appetizers.

**how to make amaretto sour: The Complete Book of Salt Block Cooking** Ryan Childs, 2016-04-12 Former Chez Panisse Chef Ryan Childs Shows You How To Make The Most of Salt Block Cooking With More Than 100 Simple Recipes. The Complete Book of Salt Block Cooking is your ultimate guide to using your Himalayan salt block to prepare the foods you love in a new way. Perfect as a gift or as an addition to your own kitchen shelf, this accessible cookbook arms you with essential tips and techniques for using the latest must-have kitchen tool. You'll explore a range of recipes to sear, roast, bake, grill, cure, and take your salt block cooking to a whole new level. Start off each chapter with a techniques overview and quick tips before moving on to the variety of versatile recipes, from reinvented classics like burgers and fried eggs to impress-your-guests dishes like Teriyaki-Glazed Salmon. Capture the one-of-a-kind flavor of salt block cooking, with: 100+ delicious, easy-to-make recipes from appetizers, mains, desserts, and more Invaluable tips for grilling, curing, baking, roasting, freezing, and seasoning Step-by-step instructions for handling and cleaning your Himalayan salt block Take that Himalayan salt block off the shelf and get ready to season, cure and serve like a pro with The Complete Book of Salt Block Cooking.

**how to make amaretto sour: Have Yourself a Merry Little Cocktail** Emma Stokes, 2020-09-03 Warm up this winter with the toastiest of tipples 'Tis the season to be jolly, and what better way to celebrate than to welcome your guests in from the cold with a tasty tippie? With easy-to-follow recipes for Pumpkin Spiced Russians, Buttered Bonfire Rum, Sleighbell Slings, Happy New Years, the trusty classics, and plenty of non-alcoholic options too, you'll be feeling festive AF all winter. Carve the pumpkins, stack the bonfire, deck the halls, and let's get merry!

**how to make amaretto sour: DIY Cocktails** Marcia Simmons, 2011-03-18 Black Rose, Blood Orange Tequila & Soda, Kentucky Apple Sour: the newest trend in cocktails is creating your own! Now, the editors of DrinkoftheWeek.com have concocted the only guide that teaches you to create your own infallible thirst-quenchers. Using a simple system of basic ratios, you will learn to: Mix new flavor combinations for the perfect new blend using the Flavor Profile Chart as a guide Master advanced mixology techniques from infusing liquors at home to creating custom-flavored syrups Serve the perfect drink every time, whether it kicks off a rowdy party or winds down a romantic evening! With only nine ratios to master, you'll shake, stir, roll, and build literally thousands of unique and exceptional cocktails. All you need is a good thirst, an active imagination--and this guide!

**how to make amaretto sour: 101 Cocktails to try before you die** François Monti, 2016-06-02 Brought together in one delightful and informative guide are the top 101 cocktails to try before you die, from the classics (Old-Fashioned, Manhattan, Vesper) to the less well-known (Scofflaw, Irish Mermaid, Bramble). With fascinating insight, this book takes the reader on a captivating tour through history's most famous (and infamous) cocktails. Each entry comes with a detailed history, entertaining anecdotes and of course a list of ingredients, as well as retellings of cocktail myths and legends. Whether you are a spirits aficionado or simply enjoy a good drink, this is the must-have cocktail handbook.

**how to make amaretto sour: The New Homemade Kitchen** Joseph Shuldiner, 2020-06-02 Revive the lost arts of fermenting, canning, preserving, and creating your own ingredients. The Institute of Domestic Technology Cookbook is a collection of 250 recipes, ideas, and methods for stocking a kitchen, do-it-yourself foodcrafting projects, and cooking with homemade ingredients. The chapters include instructions on how to make your own food products and pantry staples, as well as recipes highlighting those very ingredients—for example, make your own feta and bake it into a Greek phyllo pie, or learn how to dehydrate leftover produce and use it in homemade instant soup mixes. • Each chapter includes instructions to make your own pantry staples, like ground mustard, sourdough starter, and miso paste. • Complete with recipes that utilize the very ingredients you made • Filled with informative and helpful features like flavor variation charts, extended tutorials, faculty advice, and instructional line drawings Also included are features like foodcrafting charts, historical tidbits, 100+ photos and illustrations, how-tos, and sidebars featuring experts and deans from the Institute, including LA-based cheese-makers, coffee roasters, butchers, and more. From the Institute of Domestic Technology, a revered foodcrafting school in Los Angeles, each chapter is based on the school's curriculum and covers all manners of techniques—such as curing, bread-baking, cheese-making, coffee-roasting, butchering, and more. • Complete with beautiful food photography, this well-researched and comprehensive cookbook will inspire chefs of all levels. • Great gift for foodcrafters, food geeks, food pioneers, farmers' market shoppers, as well as people who feel nostalgic for a slower way of life • Add it to the collection of books like Salt, Fat, Acid, Heat: Mastering the Elements of Good Cooking by Samin Nosrat; The Food Lab: Better Home Cooking Through Science by J. Kenji López-Alt; and The Homemade Pantry: 101 Foods You Can Stop Buying and Start Making by Alana Chernila

**how to make amaretto sour: Cocktail Codex** Alex Day, Nick Fauchald, David Kaplan, 2018-10-30 From the authors of the bestselling and genre-defining cocktail book Death & Co, Cocktail Codex is a comprehensive primer on the craft of mixing drinks that employs the authors' unique "root cocktails" approach to give drink-makers of every level the tools to understand, execute, and improvise both classic and original cocktails. JAMES BEARD AWARD WINNER • WINNER OF THE TALES OF THE COCKTAIL SPIRITED AWARD® FOR BEST NEW COCKTAIL OR BARTENDING BOOK • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY CHICAGO TRIBUNE "There are only six cocktails." So say Alex Day, Nick Fauchald, and David Kaplan, the visionaries behind the seminal craft cocktail bar Death & Co. In Cocktail Codex, these experts reveal for the first time their surprisingly simple approach to mastering cocktails: the "root recipes," six easily identifiable (and memorizable!) templates that encompass all cocktails: the old-fashioned, martini, daiquiri, sidecar, whisky highball, and flip. Once you understand the hows and whys of each

"family," you'll understand why some cocktails work and others don't, when to shake and when to stir, what you can omit and what you can substitute when you're missing ingredients, why you like the drinks you do, and what sorts of drinks you should turn to—or invent—if you want to try something new. Praise for Cocktail Codex "Learn the template, and any cocktail you can think of is within reach."—Food & Wine "Too bad all college textbooks weren't this much fun."—Garden & Gun "A must for amateur and pro mixologists alike."—Chicago Tribune "If Dora the Explorer turned twenty-one, split herself into three people, and decided to write the Magna Carta of booze books, this would be the result. And, unlike every other book you'll read this year, Cocktail Codex is packed with actual knowledge you can use in the real world. Please, please, can Cinema Codex be next?"—Steven Soderbergh, filmmaker

**how to make amaretto sour: Miss Charming's Guide for Hip Bartenders and Wayout Wannabes** Cheryl Charming, 2006-10-01 Miss Charming's Guide for Hip Bartenders and Wayout Wannabes is a new approach to the top-selling bartending category, providing readers with all of the insider tips they need to become a top-shelf bartender—at home or as a career. Packed full of fun illustrations, hints, tricks, tips and recipes, Miss Charming's Guide for Hip Bartenders and Wayout Wannabes is a one-stop reference for readers looking for a fun-filled, practical guide on how to tend bar full time, part time or party time!

**how to make amaretto sour: *It's Not Me, It's You*** Mhairi McFarlane, 2014-11-06 Preorder Mhairi's new novel COVER STORY – coming soon! An achingly funny story about how to be your own hero when life pulls the rug out from under your feet...

**how to make amaretto sour: Get Money Chicks** Anna J., 2012-10-01 For Mina, Shanna, and Karen, using what they have to get what they want is always an option. Best friends since day one, these get money chicks have a thing for the hottest gear, luxurious lifestyles, and the ballers who make it all possible. All of this changes for Mina when a tragedy makes her open her eyes to the way she's living. Peer pressure and loyalty to her girls collide with her own morality, sending Mina into a no-win situation. Will sex, street life, and fast money keep Mina trapped in the game, or will she walk away from it all? Friendships are tested and life comes at you fast in the pages of Get Money Chicks, brought to you bestselling author Anna J.

**how to make amaretto sour: The Oxford Companion to Spirits and Cocktails** David Wondrich, Noah Rothbaum, 2021-10-20 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 cocktail bars, including entries on key cocktails and influential mixologists and cocktail bars.

**how to make amaretto sour: *The Southern Foodie*** Chris Chamberlain, 2012 100 places to eat in the South before you die (and the recipes that made them famous.).

**how to make amaretto sour: A Sin and a Shame** Victoria Christopher Murray, 2006-06-06 From the bestselling author of The Personal Librarian, the ever-scheming Jasmine Larson, from the Essence bestseller Temptation, has sworn off all the lying, manipulating, and cheating that got her into trouble in back in Los Angeles—but will turning to Christianity truly change her? After fleeing Los Angeles when her attempt to break up her best friend's marriage fails, Jasmine is now a changed woman...and a Christian. She vows to attend church every Sunday, swears off married men, and begins her search for the soul mate she is sure God has for her. Now living in the Big Apple, she has shed twenty-five pounds, shaved ten years off her age, filled her expensive apartment with designer clothes...all to begin her man-finding mission. She quickly meets her dream mate—a preacher—who falls head over heels in love with her. Surely, God is good! But things start slipping when another man from Jasmine's past refuses to stay there, and an unexpected pregnancy threatens to sabotage all of her dreams. Will Jasmine's lying and scheming continue? Or will she finally learn that honesty is the only path to redemption?

**how to make amaretto sour: Unspoken** Shannan Lapointe, 2012-10 Veda, a strong single

attractive female working a big city fire department as a firefighter goes through trials and tribulations not only being a firefighter in a man's world but her own personal life as well. When a serial arsonist reeks havoc on her city against a young millionaire and his company, she's determined to find out who it is. Much to her surprise she gets caught up into a hot sizzling romance that opens her up to be a target of the arsonist at large. As she slipped in and out of consciousness, Veda couldn't help but wonder to herself What have I done? Is this how it all comes to an end- after all I've gone through? Is this the result of all my choices? Have I made the ultimate mistake? Did I give everything I had- all that I am- to the wrong person? Get caught up in this suspense action packed filled romance. It's sure to tempt every sense of the reader's body and leave readers wanting more.

**how to make amaretto sour: Cocktail Therapy** Leanne Shear, Tracey Toomey, 2007-07-24 Forget crying into your beer. When calamity strikes there's a perfect cocktail to ease your woes. During their bartending years, Leanne Shear and Tracey Toomey were often witness to all kinds of personal crises. And while others may take refuge with their therapist or on the racquetball court, Leanne and Tracey concluded that the quickest way to beat the blues is with a delicious drink (or two). That hot guy from last week still hasn't called? Try a Pomegranate Martini—bold, tasty, but not so lethal that you'll be tempted to drunk dial him. Gain a few pounds? Indulge in a (nearly) guiltless Sugar-Free Mojito. Credit card bill contains a few nasty surprises? A decadent Bourbon Bee Sting will leave you feeling like a million dollars. As dependable as a good friend and guaranteed not to utter a single I told you so, Cocktail Therapy proves that when life hands you lemons, the best thing to do is make a rum-soaked Tropical Lemonade.

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