

# Robb Report

HOME » WINE, SPIRITS, & CIGARS » REVIVE THE COCKTAIL WITH THESE 8...

## Revive the Cocktail with These 8 Amazing Cocktail Books and Recipes [SLIDESHOW]

### The Cocktail Chronicles by Paul Clarke

« PREVIOUS

NEXT »

3/8



*Navigating the Cocktail Renaissance with Jigger, Shaker & Glass*

A founding editor of Imbibe and one of the first cocktail bloggers, Clarke knows every nook in the cocktail scene. His lively book brings novices up to speed on rediscovered classics such as the Blood and Sand and introduces them to the groundbreaking drinks and bartenders of the new era. The 200 well-chosen recipes round out the experience with sophisticated drinks easily made at home.



#### **Falling Leaves**

By Audrey Saunders,

Pegu Club, New York City

2 ounces dry Riesling

1 ounce pear brandy (unaged pear eau-de-vie)

½ ounce curaçao

¼ ounce honey syrup\*

1 dash Peychaud's bitters

Star-anise pod, for garnish

*Place all ingredients except star-anise pod in a mixing glass filled with ice. Stir until chilled, then strain into a chilled cocktail glass. Garnish with the star-anise pod.*

*\* Honey syrup: Mix 8 ounces hot water with 8 ounces honey. Whisk until fully combined, then store refrigerated.*