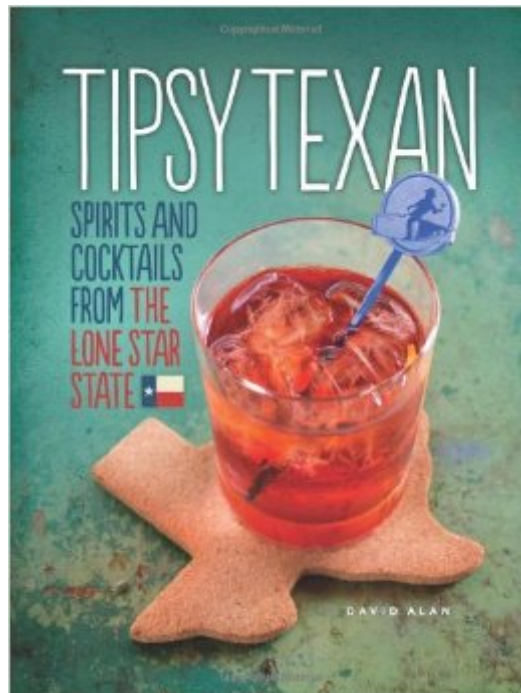


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Tipsy Texan: Spirits And Cocktails From The Lone Star State



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 Egnog 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

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 Tippy 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 Tippy Tech class.) We think that you will find the this book both informative and entertaining. Check it out!

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!

This was a great addition to my collection of cocktail books. The author has a really engaging writing style that mixes his personal history with cocktail history, Texas history, and the stories of local craft spirit makers and bartenders. I’ve only tried one recipe so far, the Corpse Reviver 3000 (a twist on the traditional Corpse Reviver #2), but based on the deliciousness of that drink, I have a very good

feeling about his other recipes. I was on the fence about buying this for a while because I just didn't know if it would be different enough from the other cocktail recipe books I own, but while there's a certain amount of overlap (he includes basic, classic recipes like mojitos and margaritas), much of the content seems to be unique to this book. Oh, and the photography is gorgeous, so it would also make an impressive gift for your booze-loving friends!

I recently bought Topsy Texan at "Glitz, Glamor and Gals" in Brownwood, Texas. I bought the book and David Allen wrote and signed the book which is for a gift. I would like to order another one but I need it to be signed also. He wrote "For Traci--Mom says read up: She's thirsty. Cheers! D Allen 2014" I need the additional book to be the same except for name. Should be "For Jody" etc. If this is possible, please respond. It will be a Christmas gift. Thank you: Betty Loudermilk, 1312 Willis, Brownwood, Texas 76801 cell 325-200-8058. I love the 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.

This book is great! Can't wait for the weather to warm up and have a party as an excuse to try all the recipes. Inventive and delicious!

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