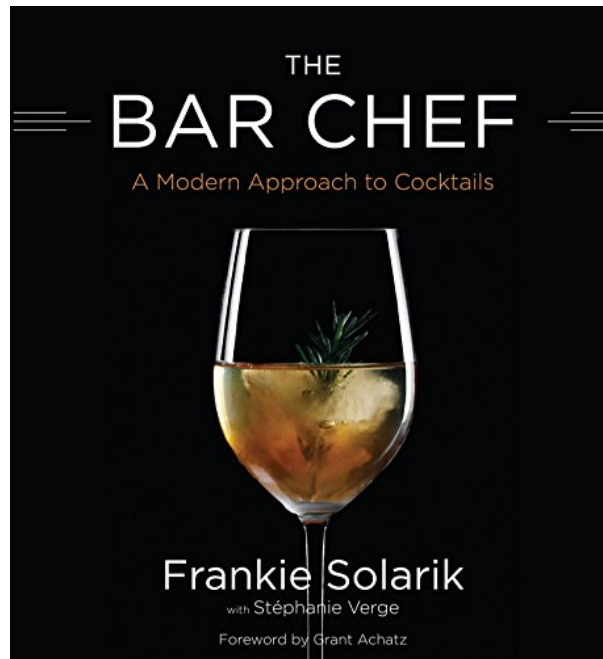
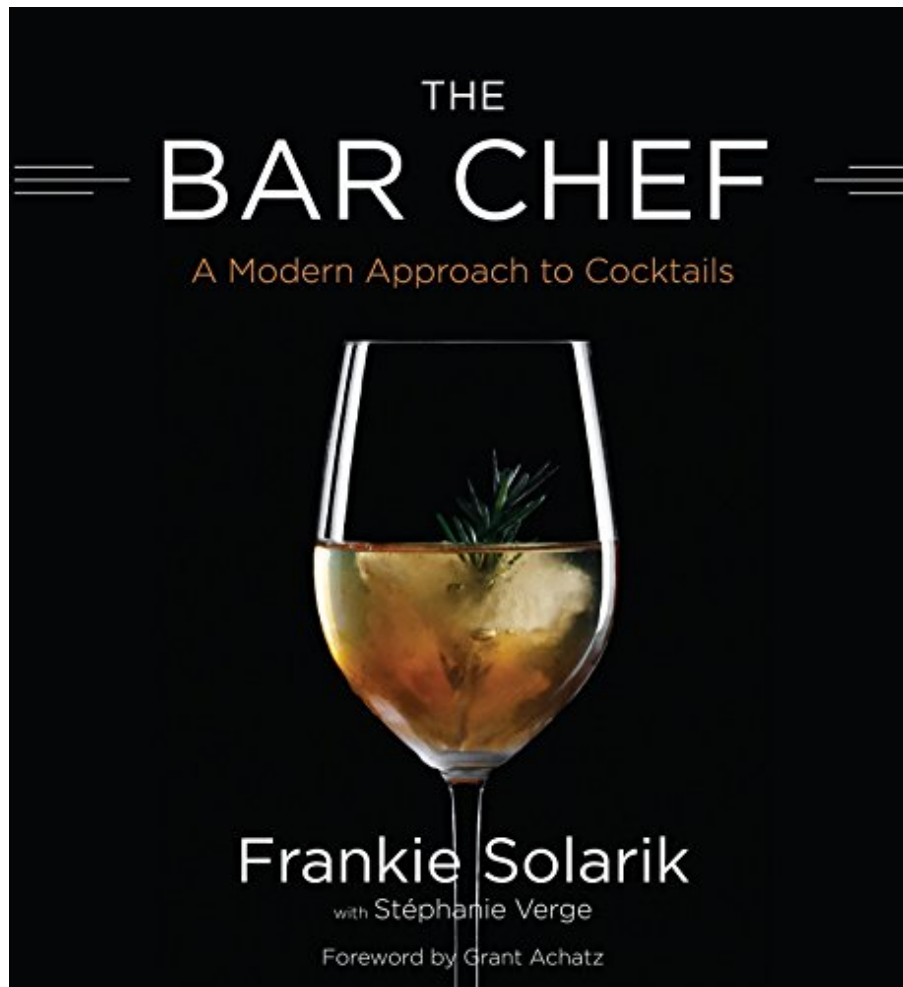


# THE BAR CHEF: A MODERN APPROACH TO COCKTAILS BY FRANKIE SOLARIK



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## About the Author

Winner of many mixology competitions, Frankie Solarik has been credited with being the pioneer of the barchef movement in Canada. His complex flavour compositions, involving precise techniques, have won him international acclaim. He has appeared on the Food Network, BNN and CBC, and he has been written about in such publications as *Toronto Life*, *Toronto Star* and the *National Post*.

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Vanilla-and-hickory smoked Manhattan, anyone? BarChef is a cocktail lounge on Queen Street West in Toronto. Dedicated to the art and science of the cocktail, its beauty lies in the colours and details behind the bar—from apothecary jars filled with bitters and syrups to bell jars and 100-pound blocks of ice. Owner Frankie Solarik holds court in his fedora, chipping ice, talking to patrons (a mix of rockers, hipsters, business people, locals and celebrities) and enjoying his craft thoroughly.

Solarik is a leading figure of the global cocktail renaissance. His book, *The Bar Chef*, explores the importance of engaging all the senses when creating modernist cocktails. Depth and balance—the ideas behind great wines, and great food and wine pairings—are vital to a magnificent drink. Chapters detail the elements of the set-up, the art and craft of mixology and, of course, include recipes for syrups, infusions, bitters and the cocktails themselves. A chapter for non-alcoholic drinks rounds out the book.

This book is aimed at adventurous mixologists, enthusiasts who want to hone their skills and taste, and who want to experience something of Solarik’s genius at home. This book is neither comprehensive nor “general.” Rather, it is a carefully curated sampling of Solarik’s creations, featuring recipes that are challenging but achievable, and oh so delicious.

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3 of 4 people found the following review helpful.

If you're passionate about having a great bar and serving great cocktails

By Maureen L.

If you're passionate about having a great bar and serving great cocktails, this is a fantastic book! I went into this knowing that I would be making bitters that would take 3 months to complete. I decided to go all in and make all of the bitters and several of the infusion recipes in the book. In one more month, I will have an incredible bar set up. I bought amber glass bottles with droppers and all the essential ingredients for the bitters on Amazon. The truffle snow and coconut foam recipe with the st. germain cocktail was AMAZING!

I had a question about measurements for the bitters, called Barchef in Toronto and they were fantastic, taking about 10 minutes to walk me through the process. If you're passionate about having a well stocked bar and serving great cocktails, this is a great book! Once the bitters are ready, they are huge quantities and will last indefinitely so you are set for the long haul.

1 of 1 people found the following review helpful.

This is one of my favorite cocktail books

By K. Rabener

This is one of my favorite cocktail books. It was one of the first books that I found that gave you all the recipes for everything they use including bitters. There are some fairly complicated recipes contained inside, but there are plenty of simpler drinks as well. The bitters, syrups and infusion recipes might just be worth it even without the cocktail recipes. If you are very new to making cocktails at home, this might not be the first book you should buy, but it should be in your top 3.

1 of 3 people found the following review helpful.

good recipes if you can wait 3 months

By Kristy

Beautiful pictures and creative ideas but it's not practical unless you plan out the drinks you want to make months in advance. Most drinks have ingredients that must be prepared really far in advance. Perhaps we will start planning our Christmas cocktail when the decorations first come out.

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