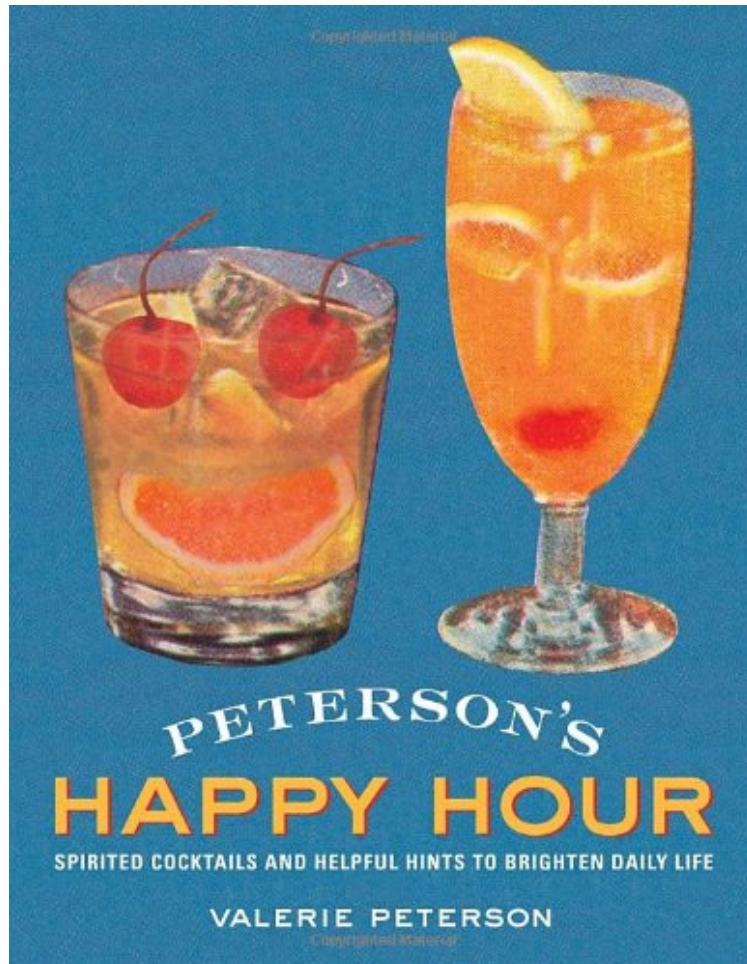


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Peterson's Happy Hour: Spirited Cocktails and Helpful Hints to Brighten Daily Life

Valerie Peterson

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Valerie Peterson : Peterson's Happy Hour: Spirited Cocktails and Helpful Hints to Brighten Daily Life before purchasing it in order to gage whether or not it would be worth my time, and all praised Peterson's Happy Hour: Spirited Cocktails and Helpful Hints to Brighten Daily Life:

2 of 2 people found the following review helpful. The perfect summertime hostess gift By T. Taylor I bought Peterson's Holiday Helper last year to bring as a hostess gift to all those holiday parties (and as a holiday gift for my coworkers). So I was thrilled to discover Peterson's Happy Hour. Now I have a neat hostess gift to bring to all these fast-approaching summer BBQs!..Instead of bringing the same old pototao salad side dish, I can now whip up a delightful summertime cocktail and bring it along with a copy of the book! But it's really more than just a terrific hostess gift. The cocktail concotions are truly unique and wonderful. You'll definitely want to keep a copy and use for your own

entertaining.0 of 0 people found the following review helpful. Mix it up and pour over rocksBy JoanLoved reading this book, great mini stories and the recipes are amazing. Easy to follow and you should have most of the stuff on hand.2 of 2 people found the following review helpful. I love this book!By M. ThomasI loved Peterson's Holiday Helper, so was delighted to see this great new collection of clever anecdotes, hilarious photographs and delicious cocktails. Peterson's Happy Hour is an engaging, laugh-out-loud read, filled with tasty concoctions for the perfect cocktail any time of year. With the summer BBQ season in full swing this is a perfect gift for the host - perhaps coupled with a bottle of their favorite libation...? Cheers!

When the daily grind begins to grate, lifting your spirits can be as simple as lifting a glass of spirits! Whether you need to cool off after a computer meltdown, dilute a deer-icidal impulse when Bambis relatives are eating your garden, or subdue the sticker shock of your grocery bill, the refreshing solutions and helpful tips in this book will keep your mood afloat. Peterson's Happy Hour prescribes the perfect liquid antidote for your household hindrances, workday worries, playtime problems, or vacation vexations such as: Acquire an itchy rash while attempting to clear the backyard weeds? Soothe yourself with a calamine-pink Name Your Poison, made with rum, milk, and frozen strawberries. Done in when babysitting naughty nieces and nephews? Choose sparkling over spanking with an elegant champagne-based Auntie Dote. Need to ditch the long-distance travel plans for the cultural adventures of home? Ride your recliner to destination relaxation with a spicy, Mexican beer-based Seor Staycation. Realize that your old house improvements are a lot harder than they seem on TV? Put down the saw and get hammered with a classic Rusty Nail. Faced with a corporate social event that's about as exciting as an IRS audit? Motivate your fellow employees with a No Company Picnic--it tastes like watermelon but has no seeds. In addition to more than fifty recipes, Peterson's Happy Hour is filled with vintage photographs and ephemera that evoke the sunny days of yore. With simple instructions for making up-to-the-minute cocktail ingredients (infused liquors, syrups, pures), an equipment glossary, and a list of resources, this book gives you the know-how and inspiration to concoct your own happy hour on even the most miserable days. Because sometimes, when the day hands you lemons, a shot of homemade limoncello can do you a world of good.

.com Sample Recipe from Peterson's Happy Hour: Fish Story Punch You remember it all so vividly--the tension on your line--and it was on! You thought your arms would break during the forty-five-minute life-or-death battle with nature, man vs. beast, you against the elements. For a second, you figured all was lost, but somehow you found strength for that final effort and you landed the sucker! Relive your moment of triumph over a glass of spiced-rum punch worthy of Captain Ahab. As a matter of fact, you recollect that yours was the second-largest fish ever caught by your age group. Serves 1: 1- ounces spiced rum 1 ounce peach schnapps ounce (1 tablespoon) fresh lemon juice ounce (1 tablespoon) simple syrup (recipe below) 1 ounce (2 tablespoons) strongly brewed black tea, cooled Combine the rum, peach schnapps, lemon juice, and simple syrup in a cocktail shaker filled with ice. Shake well (until condensation forms on the entire shaker). Strain the mixture over ice into a rocks glass. Add the tea and stir gently. For a Boat-load of Fish Story Punch: Serves 12 3 cups (24 ounces) spiced rum 2 cups (16 ounces) peach schnapps 2 cups (16 ounces) strongly brewed black tea, cooled and well chilled 1 cup (8 ounces) fresh lemon juice, well chilled 1 cup (8 ounces) simple syrup, well chilled Combine all ingredients in a punch bowl. Simplest Simple Syrup Makes approximately 1- cups 1 cup sugar 1 cup water Combine the sugar and water in a small saucepan over medium heat. Bring to a simmer, stirring occasionally until all the sugar dissolves and the mixture is clear. Cool. Store in an airtight glass jar for up to 1 month in the refrigerator. "MUST-READ... Proving there is a libation for every occasion, Peterson's is stuffed with engagement- and honeymoon-friendly drink recipes like... the Sandy Bathing Suit (an alcoholic ode to... sandy bathing suits)." --BRIDES Magazine This compact, witty book serves up the perfect cocktail recipes for almost any situation. Clever... paired with vintage photos. Indexes... are helpful. And the back... is full of information on technique and equipment. --Arizona Daily Star Charming... the book's boozy-fun approach along with practical instructions... make it a solid all-round cocktail book. --The Hippo - New Hampshire Excerpt. Reprinted by permission. All rights reserved. Fish Story Punch serves 11 ounces spiced rum 1 ounce peach schnapps ounce (1 tablespoon) fresh lemon juice (1 tablespoon) simplest syrup (recipe below) 1 ounce (2 tablespoons) strongly brewed black tea, cooled Combine the rum, peach schnapps, lemon juice, and simplest syrup in a cocktail shaker filled with ice. Shake well (until condensation forms on the entire shaker). Strain the mixture over ice into a rocks glass. Add the tea and stir gently. For a Boat-load of Fish Story Punch serves 12 3 cups (24 ounces) spiced rum 2 cups (16 ounces) peach schnapps 2 cups (16 ounces) strongly brewed black tea, cooled and well chilled 1 cup (8 ounces) fresh lemon juice, well chilled 1 cup (8 ounces) simple syrup, well chilled Combine all ingredients in a punch bowl. simplest simple syrup Makes approximately 1 cups 1 cup sugar 1 cup water Combine the sugar and water in a small saucepan over medium heat. Bring to a simmer, stirring occasionally until all the sugar dissolves and the mixture is clear. Cool. Store in an airtight glass jar for up to 1 month in the refrigerator.