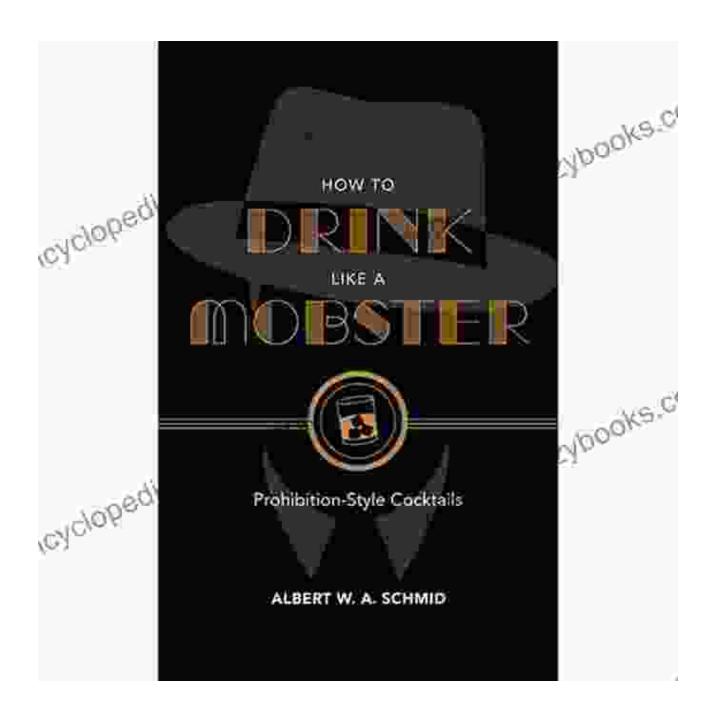
How to Drink Like a Mobster: A Speakeasy Guide to the Cocktails of the Prohibition Era



How to Drink Like a Mobster: Prohibition-Style

Cocktails by Albert W. A. Schmid

★★★★ 4.8 out of 5
Language : English



File size : 968 KB

Text-to-Speech : Enabled

Screen Reader : Supported

Enhanced typesetting : Enabled

Word Wise : Enabled

Print length : 120 pages



: Raising a Glass to the Roaring Twenties

Step into the glamorous and dangerous world of the Prohibition Era, a time when speakeasies flourished and bootleggers reigned supreme. 'How to Drink Like a Mobster' invites you on a spirited journey through the illicit nightlife of Al Capone and his notorious gang, revealing the secrets of the classic cocktails that fueled their lavish parties and clandestine meetings.

Chapter 1: The Genesis of the Speakeasy

Prohibition, a nationwide ban on the sale, manufacture, and transportation of alcohol, gave rise to a thriving underground culture. Speakeasies, secret bars disguised as pharmacies, florists, or even private homes, became the epicenters of social gatherings and illicit drinking. This chapter explores the origins and significance of these hidden watering holes, recounting tales of hidden entrances, secret knocks, and the ever-present threat of police raids.

Chapter 2: The Mob's Liquid Empire

The Prohibition Era presented a lucrative opportunity for organized crime syndicates, who seized control of the illegal alcohol trade. Al Capone and his Chicago Outfit became synonymous with bootlegging and racketeering,

amassing a vast fortune through the sale of illicit liquor. This chapter delves into the mob's role in shaping the cocktail culture of the time, revealing the connections between gangsters and speakeasy owners, and the influence of organized crime on the availability and quality of alcohol.

Chapter 3: Crafting the Perfect Prohibition Cocktail

Speakeasy bartenders, known as "mixologists," became masters of their craft, creating innovative and flavorful cocktails to entice patrons. This chapter provides detailed recipes and step-by-step instructions for recreating iconic Prohibition-era drinks, including the Sidecar, the Manhattan, and the Bee's Knees. Learn the secrets of muddling, shaking, and stirring, and discover the essential ingredients and techniques that defined the era's cocktail culture.

Chapter 4: The Rise and Fall of a Notorious Era

The Prohibition Era came to an end with the repeal of the 18th Amendment in 1933. However, the legacy of the speakeasy and the cocktails that fueled its allure lived on. This chapter examines the impact of Prohibition on American culture, tracing the evolution of cocktail culture from its illicit roots to its modern-day resurgence. Explore the enduring influence of Prohibition-era drinks, and how their flavors and traditions continue to inspire contemporary bartenders.

: A Toast to the Roaring Twenties

'How to Drink Like a Mobster' is not merely a book of recipes; it is a captivating immersion into a bygone era of glamour, danger, and unforgettable cocktails. With its meticulously researched history, engaging anecdotes, and delectable recipes, this book will transport you to the heart

of the Prohibition Era, allowing you to experience the illicit nightlife and imbibe the spirits that fueled the legends of Al Capone and his notorious gang.

So raise a glass, sip, and savor the flavors of a time when cocktails were a symbol of rebellion, romance, and the untamed spirit of the Roaring Twenties.



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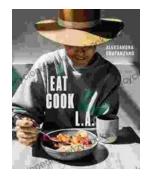
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