



[Let's Get Fizzical](#), copyright © 2018 by Pippa Guy. Published by DK, a division of Penguin Random House LLC. Photography © 2018 Dorling Kindersley: William Reavell.

Our Summary:

Feeling a bit dull? [Let's Get Fizzical. More than 50 bubbly cocktail recipes with Prosecco, Champagne, and other Sparkling Wines](#), may be exactly what you need to bring back a bit of sparkle into your life. With more than 50 cocktail recipes to inspire you, you'll feel spriteful and sparkly with classic drinks, twists, non-alcoholic variations, and a book full of new cocktails to create. You'll look like an ace mixologist among your favorite sparkling, bubble-imbibing friends when you put the perfect spritz drink in their hand. Plus you'll have enough options to change things up so you'll never be at a loss for a new way to *twinkle*.

What you need to know:

Get it: [Let's Get Fizzical](#), copyright © 2018 by Pippa Guy. Published by DK, a division of Penguin Random House LLC, November 8, 2018, Hardcover \$14.99 (available online as low as \$10.52; ebook \$7.99).

See it: 144 pages of straightforward recipes, recipe photos, illustrations, charts and graphs that all point you in the direction of using every kind of sparkling beverage in an impressive cocktail. A comprehensive 22-page beginner's guide makes understanding fizz easy, and gives you the tools to make substitutions when you can't find the sparkle you're looking for.

Make it: 50+ cocktail recipes, variations and non-alcoholic versions of sparkling spritzers and boozy cocktails. From Bellinis, Mimosas and Spritzes to Classic Cocktails to a little something special, everything you need to be successful is in this handy bar companion.

Chef Donna's Review:

[Let's Get Fizzical](#) is way more than a cocktail recipe book. This small but mighty book contains everything anyone will ever need to know to make fizzy sparkling drinks – not just for parties or special occasions, but for everyday drinking, too. Even a seasoned bubble aficionado will appreciate the ease of reading and navigating the essential first chapter, *A Beginner's Guide to Bubbly*. Beyond that, you'll be thrilled with insider secrets that include everything from the perfect glass shape to mixing your cocktails like a pro. The real *pièce de résistance* is the primer on different sparkling wines. Covering your faves, including Champagne, Prosecco, and Cava, and the lesser knowns, like English Sparkling, you'll know exactly what to substitute and when. That makes this book beyond budget-practical.

Not into a boozy spritz, you say? [Fizzical](#) gives you non-alcoholic options right on the same page as the recipe you're considering. Suddenly, drinks like *Mimosa Reinvented*, *Twinkle*, and *Death in the Afternoon Reinvented* are equally enjoyable, and reliably flavorful, swapping out the bubbles and booze for fruit juices, soda waters, and lemonade.



[Fizzical](#) is friendly. These recipes don't require crazy mixers, elixirs, or strange-sounding liqueurs, like so many new-fangled craft cocktails. Chances are, what you need you already have in your bar or refrigerator. Then, it's just off to the market for fresh fruits to juice, and the edible garnishes that are as inviting as the cocktails. And, regardless of your mixologist savoir faire, each drink recipe has an illustration of the approximate ratios of liquor to juices to simple syrups and ice, right next to the mouth-watering full color photo of the finished cocktail. That makes this probably the easiest bartender's guide to follow. Ever.

Whether you want to sparkle lightly in spring, boldly in summer, or festively through the holidays, [Fizzical](#) will get you there with ease and aplomb. Written by a seasoned bartender with a properly perfect British name like Pippa, this book that originated in the UK has found a happy home both in the United States, and now at your bar.

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[Twinkle](#)

[Old Cuban](#)

[Pink Tequila Fizz](#)