



[Let's Get Tropical: More than 60 Cocktail Recipes from Caribbean Classics to Modern Tiki Drinks](#), Published by DK, a division of Penguin Random House LLC. Copyright © 2019 by Georgi Radev.

Our Summary:

Light the tiki torches and get ready to raise your drink flag for some easy-to-make, resort-style tropical cocktails! [Let's Get Tropical](#), a collection of cocktail recipes by Georgi Radev, use the delicious ingredients he fell in love with while in the Caribbean and South Pacific. These drink recipes immerse you in the “tiki and tropical lifestyle,” as Radev likes to call it, and includes alcohol and many mocktail versions of his drink recipes. You'll find plenty of tropical classics as well as inventive new twists on familiar recipes that feature fresh ingredients, fantastic rum blends, theatrical presentations and playful names. Each one gives you that exotic feeling of a being on a sun-drenched tropical island, ready to ease into that first refreshing cocktail.

What you need to know:

Get it: [Let's Get Tropical: More than 60 Cocktail Recipes from Caribbean Classics to Modern Tiki Drinks](#),

Copyright © 2019 by Georgi Radev. Published by DK, a division of Penguin Random House LLC., May 14, 2019 Hardcover \$14.99; ([Amazon \\$10.91](#); [Kindle \\$7.99](#))*.

See it: 144 colorful pages of classic and exotic tropical cocktail recipes with beautiful photographs of each lead recipe, complete with a multitude of garnishes. The introduction includes a wealth of information on rum and information on other tropical spirits and liqueurs. The easy-to-reference Table of Contents and the handy, succinct section on tools, equipment and glassware help you mix-up these recipes like a pro.

Make it: More than 60 tropical cocktail recipes to help you quench your summer thirst, including fantastic component recipes such as homemade simple syrups, a coconut cream syrup for a delicious Pina Colada, fruit purees, and falernum (a homemade spiced liqueur). The illustrations included with each recipe variation help you visualize the ratios of ingredients, glassware needed, and highlights his “lose the booze” options.

Cherie's Review:

Tropical drinks and the bars that serve them are making a comeback. Author and award-winning global bartender Georgi Radev knows that this industry is all about making people happy, and Radev was happy to leave the corporate world behind to create *Laki Kane*, which means lucky human, a London-based bar, and micro rum distillery. Translating his bricks-and-mortar tropical escape to the pages of his book, [Let's Get Tropical](#), represents everything he has learned from his travels and his work in the Caribbean and South Pacific.

Known for his cutting-edge mixology and presentation techniques, Radev writes [Let's Get Tropical](#) to help us escape and create our own tropical cocktails. He says homemade ingredients are a huge part of the tropical cocktail history and culture. So, his *Make it at Home* section contains simple straightforward instructions to create sugar syrups, fruit syrups and spiced syrups. *Make it Your Own* features a colored pie chart that Radev says is the foolproof formula to concoct and balance your own drinks, while you get experimental with his ideas.

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It's always a good idea to have a few "go-to" recipes in your tropical cocktail repertoire and in [Let's Get Tropical](#), Radev offers his *Top 10 Quick Wins*. From a classic *Rum Punch* to the *Tropicaipirinha*, these ten drinks keep you island happy any time of the day. Each recipe is complete with an illustration of the ratios of liquor to mixers, and most have a photo of the finished, garnished drink. But [Let's Get Tropical](#) goes one step further and includes a bit of history for each of the classics so you can impress your guests with fun facts while you show off your mixology skills.

Naturally, [Let's Get Tropical](#) includes more advanced cocktail recipes for the adventurous. These modern tropical drinks, with their clever names and ingredients, raise island fun to the next level. The *Taki Fugu* uses saké to make it live up to its namesake – a poisonous Japanese pufferfish! The "lose the booze" option for this cocktail replaces the alcohol with green tea. And for all the Cognac lovers out there, I would be remiss if I didn't mention the *Laki Lambo* cocktail recipe. This elegant tropical drink gives a nod to the classic *Pina Colada*, but uses Cognac and Cointreau Blood Orange along with the rum to create a tropical masterpiece.

While most of us may only get a rare chance to island hop or find authentic tropical bar's in destination locations like Radev's, we can create our own tropical mood with inspired cocktails from [Let's Get Tropical](#). With this complete reference and recipe book in hand, we're never more than a mix and a shake from that tropical feeling of being in our own exotic island paradise.

Drinks to create from [Let's Get Tropical: More than 60 Cocktail Recipes from Caribbean Classics to Modern Tiki Drinks](#), reprinted by permission of DK, a division of Penguin Random House LLC. Copyright © 2019 by Georgi Radev.

[Royal Palace Mojito](#)

[Coco Mojo](#)

[Mango Mojito](#)

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