



[Batch Cocktails: Make-Ahead Pitcher Drinks for Every Occasion](#) by Maggie Hoffman © 2019 by Margaret Jane Hoffman. Published by Ten Speed Press, a division of Penguin Random House LLC, New York. Photographs copyright © 2019 by Kelly Puleio.

Our Summary:

Cheers to the resurrection of the at-home cocktail hour! Maggie Hoffman's latest book, [Batch Cocktails: Make-Ahead Pitcher Drinks for Every Occasion](#) enables all of us to be the perfect cocktail-hour hosts. This outstanding collection of crowd-pleasing alcoholic and non-alcoholic drink recipes is *the* perfect beverage guide for your next get together. The recipes are smartly grouped by flavor profiles with added attention given to seasonal and special occasion drinks. The idea is to make your [Batch Cocktails](#) ahead of time so the drinks continue to flow,

and your stress level remains low. Hoffman says, "reclaiming the relaxing cocktail hour won't save the world, but looking away from our phones for a minute to reconnect with actual human beings over a drink may very well save us from isolation." So, "cheers" to beautiful cocktails and time spent with the humans you love most!

What you need to know:

Get it: [Batch Cocktails: Make-Ahead Pitcher Drinks for Every Occasion](#). Copyright © 2019 by Maggie Hoffman. Published by Ten Speed Press, a division of Penguin Random House LLC, March 19, 2019 Hardcover \$19.99. (Available on line starting as low as \$13.51; ebooks at \$11.99)

See it: 160 pages of cleverly named cocktails with striking photos of each. Beginning with an inspiring *Introduction* and an *Essential Tools and Tips* section this book jumps right in with seven chapters of recipes to make delicious batch-style cocktails. There is a complete sub-section of flavorful *Simple Syrups* and a useful *Volume Conversion Table* that open the doors to cocktail creativity. Concluding with an easy-to-use index, and a *Cocktails by Season and Occasion* section, this book is the perfect companion for your entertaining needs.

Make it: 65 recipes with an emphasis on unique and delicious flavor profiles that are sure to please your guests. Designed to make ahead and stay fresh, these drinks are intended to be served from a pitcher or swing-top bottle. There are serving directions included with each recipe that include garnishes, ice types and amounts, and suggested glassware. Throughout the book there are practical tips and useful practices on aging cocktails to get the most your drinks.

Cherie's Review:

"It's five o'clock somewhere," is my philosophy when it comes to celebrating great friends and delicious cocktails! James Beard Award-winner *Maggie Hoffman* knows her cocktails! In her first book, [The One-Bottle Cocktail](#), she focused on complex-tasting drinks mixed with just a *single spirit*. In her new book, [Batch Cocktails: Make Ahead Pitcher Drinks for Every Occasion](#), Hoffman takes the art of making cocktails to another level. This book is aimed at making your life easier by helping you *batch* drinks in advance, so you can pause, breathe, and catch up with friends during your cocktail party.



This *book* is eye-candy for even the most sophisticated of cocktail lovers. The recipes in [Batch Cocktails](#) are from some of *Hoffman's* favorite bartenders from all over the country. Most of the recipes yield eight to ten servings, but she offers suggestions on how to scale them up or down to serve the number of guests you are expecting. The drink ingredients are listed in cups, rather than ounces to help you measure larger volumes more efficiently.

[Batch Cocktails](#) is organized by flavor that makes it easier to choose the recipe best suited for whatever you happen to be craving, on any particular day. There is the *Herbal and Floral* chapter with the *Garden Rambler*, which uses whatever “enthusiastic” green herbs you happen to have on hand and is mixed with tequila, Chartreuse, pineapple juice, and fresh lime juice. Hoffman describes its taste like a “tart, minty limeade with benefits.” For all the dirty martini loves (myself included), the chapter *Savory and Smoky* has the recipe called *Islay and Olive*. It raises the bar, (pun intended) and combines vodka, Scotch, dry vermouth, olive brine, orange bitters and a pinch of fine sea salt!

[Batch Cocktails](#) gives “Use it Up” tips for most recipes so the home mixologist can make the most of ingredients on hand. Hoffman includes variations of the recipes and ideas for enhancing the flavor profiles of the variations. In the chapter titled, *Bitter*, Hoffman’s recipe for a snappy gin cocktail called, *Closing Argument* offers the “Use it Up,” tip for drinking it “Sbagliato,” with equal parts bubbles and sweet vermouth.

Looking for something alcohol-free? [Batch Cocktails](#) includes a chapter dedicated to *Alcohol-Free Batch Cocktails*. The *Pomegranate-Citrus Sans-gria* is a booze-free sangria with a big bunch of tart citrus and a little kick of spice. The raspberry jam and pomegranate juice give it just the right amount of sweetness. To mimic the heat of the omitted alcohol, Hoffman suggests a pinch of cayenne. Some other alcohol-free recipes include the beautiful and refreshing *Honey Limeade* and the *Kumquat Shandy* .

[Batch Cocktails: Make-Ahead Pitcher Drinks for Every Occasion](#) has something for everyone! *Maggie Hoffman* has done her homework and knows hands down how to flavorfully “batch up cocktails!” So, pick a recipe by flavor profile, season or occasion, and start batching. When you are done, you can welcome your guests with open arms, a relaxed attitude and host a cocktail hour to remember.

Recipes to make from [Batch Cocktails: Make-Ahead Pitcher Drinks for Every Occasion](#). Copyright © 2019 by Maggie Hoffman. Reprinted with permission of Ten Speed Press. All rights reserved.

[Derby Cup](#)

[Grand Prix](#)

[Reina Punch](#)