

Centoventi anni della Famiglia Nonino

# The New York Times

## ‘Shake. Stir. Sip.’ Takes the Math Out of Mixing Cocktails

By ROBERT SIMONSON SEPT. 19, 2016



The paper plane, a cocktail at the Attaboy bar, made with equal parts bourbon, Aperol, Amaro Nonino and lemon juice. Santiago Mejia/The New York Times

A funny thing happened on the way to the cocktail-book boom. Or not so funny: It became very hard to make a cocktail at home.

Many of the recipes in drinks manuals of the last few years resemble academic papers, with asterisks and footnotes and “see page” references. To make a single cocktail, you have to execute two or three recipes: one for the drink, then maybe one for the special syrup needed in the drink, or an infusion.

Kara Newman, the spirits editor at [Wine Enthusiast](#) magazine, noticed this. “Cocktail books have gotten really chef-y,” she said. “They are showcases for the bartenders.”

Her antidote to this plague of complications is [“Shake. Stir. Sip.”](#) a slim and simple volume published this week by Chronicle Books. The subtitle says it all: “More Than 50 Effortless Cocktails Made in Equal Parts.”

That means the recipes are two kinds of simple: None ask for more than five main ingredients (most require only three or four), and all of those ingredients, not including garnishes and bitters, are in matching measurements.



The author Kara Newman, the spirits editor at Wine Enthusiast magazine, photographed at Amor y Amargo, a cocktail bar on East Sixth Street in the East Village. Sasha Maslov for The New York Times

## Centoventi anni della Famiglia Nonino

Equal-parts cocktails have long been part of the cocktail canon. Older examples include the corpse reviver No. 2 (gin, Curaçao, Lillet Blanc, lemon juice) and the Negroni (gin, sweet vermouth, Campari), arguably the king of this drink subset. Modern classics include the paper plane (bourbon, Aperol, Amaro Nonino, lemon juice) and the trident (aquavit, Cynar, dry sherry).

Ms. Newman's aim was a cocktail book that pleased the newly sophisticated palates of today's cocktail drinkers, while sparing them added labor. "The drinks are easy to make," she said, "but not dumbed down."

Cocktail scholars will notice that the sidecar, which started life as an equal-parts mix of Cognac, Curaçao and lemon juice but today is more commonly



"Shake, Stir, Sip," by Ms. Newman, features more than 50 cocktail recipes with ingredients in equal measures. Sonny Figueroa/The New York Times

"It doesn't work" as an equal-parts drink, Ms. Newman contended. Neither, she said, does the blood and sand (Scotch, sweet vermouth, Cherry Heering, orange juice). "The blood and sand is, I think, the single worst equal-parts drink," she said. "I wanted it to work."

Conversely, the martini and the Rob Roy, which are not usually thought of as equal-  
portions cocktails, are here, the Rob Roy in a version that advocates a dose of sweet vermouth to match that of the Scotch.

"It's my personal preference," Ms. Newman said. "I tested it, and I think it works. It's not a one-size-fits-all drink."

# Paper Plane

The drink, invented by the New York bartender Sam Ross, who created the classic modern cocktail the penicillin, has slowly been gaining steam since it was introduced in 2007, showing up on cocktail menus in numerous time zones. It is a rich, immediately likable whiskey sour lent plenty of culinary complexity by the amaro and the Aperol.

### INGREDIENTS

- ¾ ounce bourbon
- ¾ ounce Aperol
- ¾ ounce Amaro Nonino
- ¾ ounce lemon juice

### PREPARATION

#### Step 1

Combine ingredients in a cocktail shaker three-quarters filled with ice. Shake vigorously for 15 seconds. Strain into a coupe glass.