

America's Test Kitchen to Publish *Cocktails Illustrated*, the Definitive Guide to Classic and Contemporary Cocktail Making

In a master class in home bartending, Cook's Illustrated experts share techniques, formulas, science, and lore behind hundreds of spirited and nonalcoholic cocktails.



BOSTON, MA (July 8, 2025) – America's Test Kitchen (ATK), a pioneering brand in culinary media, today announced the release of ***Cocktails Illustrated: 400+ Recipes for the Home Bartender, from Spirit Forward to Zero Proof***, set to hit shelves on November 4, 2025. Written and tested for the home bartender, this 496-page, luxuriously photographed book shows how to create professional-level cocktails at home—from properly mixing a stellar Espresso Martini to producing crystal-clear ice cubes for your Manhattan—with minimal investments. Equally enjoyable as a how-to guide and coffee-table book, *Cocktails Illustrated* is for anyone who has savored a transcendent cocktail at a bar or restaurant and wondered, *How can I replicate this at home?*

Cocktails Illustrated also demonstrates that you don't need alcohol to make a great cocktail by offering recipes for more than 50 zero-proof drinks, in addition to cocktails with reduced ABV. (Instead of a classic Gin and Tonic, stir up a lower-ABV Lillet Tonique, or an alcohol-free Tamarind and Tonic.)

“This is a must-have guide to the wide world of cocktails, and anyone who wants to elevate their at-home cocktail game needs this book,” says ATK Chief Content Officer Dan Souza. “No matter your skill or comfort level, *Cocktails Illustrated* will help you

become the home bartender you want to be. You'll learn how to make pro-quality drinks at home with ease, whether you want those drinks to be spirit forward, alcohol-free, or somewhere in between. Plus, it's as drop-dead gorgeous as it is informative."

To make the often-bewildering array of cocktails out there accessible, the book organizes 15 drink chapters around core categories, including Tonics and Bucks, Old-Fashioneds, and Sours. Each chapter presents drinks built around fundamental formulas that help teach how the drinks are related. (In the chapter on Manhattans, you'll learn to trade sweet vermouth for amaro to make a Little Baloney, to use smoky Scotch and tawny port for a Chancellor—and many more.)

Cocktails Illustrated covers every detail of mastering essential techniques, from stirring to muddling, for expert results. Better still, it makes pro techniques you'd never thought you'd be able to do at home—such as aging, clarifying, and fat washing—surprisingly accessible. (You can even freeze and carve perfectly clear blocks of ice with just a small cooler, a kitchen bread knife, and a meat pounder—no ice-carving skills needed.)

Book Highlights:

Essential Techniques Take Your Cocktails from Good to Great: *Cocktails Illustrated* covers everything from proper shaking, stirring, and straining methods to the best ways to cut citrus for garnishes.

Pro Techniques Made Achievable at Home: Create silky-smooth aged cocktails, stunningly clarified drinks, and fat-washed cocktails flavored with browned butter, olive oil, or even tahini, with everyday kitchen items. Freeze crystal-clear ice cubes with the help of a baking dish and kitchen towels.

The Secrets to Memorable Zero-Proof Cocktails: A great nonalcoholic cocktail is more than just juice with a splash of seltzer. Discover the four key components: flavor, aroma, body and texture, and balance. Knowing what ingredients bring these qualities and how to combine them lets you craft fantastic cocktails sans alcohol.

Set Up a Home Bar with ATK's Winning Equipment: The choice of shaker, or mixing glass, or bar spoon isn't just about style—it's an important practical matter. We advise on what to buy and share our preferred brands that we used successfully in recipe testing.

Simple Formulas to Make Many Cocktails: Chapters open with fundamental cocktail formulas (example: sours = spirit + citrus + sweetener) that underpin the recipes that follow. Knowing the formulas not only helps you understand the relationship between various drinks, but also empowers you to customize your own cocktails. Customize Your Cocktail tips throughout get you started with ideas for varying the spirit, liqueurs, and other ingredients to take these drinks in creative new directions.

A Dash of Science Leads to Better Cocktails: Understanding cocktail science helps home bartenders improve their craft. Learn why overshaking a cocktail eventually leads to it *warming up*. We stirred dozens of martinis to learn just how long to stir for the perfect chill, and shook dozens of whiskey sours to figure out how to achieve the foamiest foam.

Big-Batch Cocktails Make for Easy Entertaining: *Cocktails Illustrated* includes 35+ cocktails that serve 6 to 12 people. Our “fridge door” cocktails are specially formulated to be made ahead and then—following a brief chill—poured directly from the bottle.

Homemade Cocktail Ingredients Make Coveted Gifts—for Others or Yourself: The Backbar chapter includes recipes for homemade liqueurs and vermouths, tinctures and bitters, syrups and shrubs, rim salts and sugars, and garnishes from dehydrated citrus to cocktail cherries.

In more than 400 recipes, *Cocktails Illustrated* reframes the entire world of cocktails with the home bartender in mind, complete with beautiful photos, step-by-step tutorials, and a bounty of classic and creative cocktail recipes—many dreamed up by the experts at ATK. To top it off, it's every bit as fun and playful as a great cocktail should be. *Cocktails Illustrated* is the one book every home bartender of any skill level needs to succeed.

About America's Test Kitchen

The mission of America's Test Kitchen (ATK) is to empower and inspire confidence, community, and creativity in the kitchen. Founded in 1992, the company is the leading multimedia cooking resource serving millions of fans with TV shows (America's Test Kitchen, Cook's Country, and America's Test Kitchen: The Next Generation), magazines (Cook's Illustrated and Cook's Country), cookbooks, a podcast (Proof), FAST channels, short-form video series, and the ATK Essential subscription for digital content. Located in a state-of-the-art, 15,000-square-foot test kitchen in Boston's Seaport District, ATK has earned the trust of home cooks and culinary experts alike thanks to its one-of-a-

kind processes and best-in-class techniques. Fifty full-time (admittedly very meticulous) test cooks, editors, and product testers spend their days tweaking every variable to find the very best recipes, equipment, ingredients, and techniques. Learn more at <https://www.americastestkitchen.com/>.