

# Preface

**Renaissancier** – [ren-uh-sahn-seer] – *A person with a passion for experiencing and mastering a broad spectrum of skills, hobbies, disciplines and professions.*

I am a software entrepreneur, a chemical engineer, web application developer, photographer, stained glass sculptor, woodworker, mixologist, gardener, bartender, chef, entertainer, designer, singer, craftsman, pianist, marksman and writer. I am also a father to four young men.

I approach everything I do with the pursuit of excellence at the forefront, thinking ‘out of the box’ and above all, having the confidence that I can achieve most anything when I focus my intellect, creativity and passion.

This book is by no means a comprehensive cocktail guide, cookbook or DIY handbook, but rather a selection of some of the more interesting endeavors I’ve sought to master and the results of my exploration.



Aside from sharing some delightful recipes and processes with the world, my ultimate goal in writing this book is to persuade you that you also have the ability to bring new creations out of the realm of imagination and into the real world where you can experience them and share with others.

As you discover these creations, you’ll see that some of the tools, materials and ingredients cannot be purchased, but must be created. As this book unfolds, you will start to see that you don’t always need to be taught a recipe or a process, but that once you are familiar with recipes and processes, you only need inspiration and passion to create a new object, invent a delicious cocktail or dish with any flavor that you have in mind. It is my hope that ultimately this will lead you to have confidence that you can create just about anything that you can visualize.

## How to Use this Book

I've organized this book into several sections, each covering one realm of creativity. Within each section are recipes, instructions, photographs and stories about each process, along with Quick Response Codes or "[QR Codes](#)" which have a Web address (URL) encoded into each one. These QR Codes can be scanned by your smartphone, and once successfully captured, will navigate to a page on the Web where you will find more information, or in many cases a place to purchase a hard-to-find ingredient. Search for a free QR Code Reader App on your smartphone, like QRDroid for the Android, and you'll be in business. I color code and underscore the relevant text (as I did with "[QR Codes](#)" in the text above) and match that color to the QR Code elsewhere on that page or on another page under that cocktail. Make sure the lens on your smartphone is clean and then scan this QR Code for more information:



The URLs encoded in these QR Code do not go directly to the website in question, but instead go through a database on my website, [renaissancier.com](http://renaissancier.com). Here, you are redirected to the best URL for that product, which may change over time and will always be up to date, hopefully!

I refrain from mentioning brand names in the recipes unless they are absolutely unique and essential, not that I don't have favorites, but over time, some brands may disappear and reappear. For example, Tanqueray Malacca Gin, a favorite of mine, disappeared in 2001 after being produced for only four years. It then reappeared in 2013. Likewise, Monin Jasmine Syrup was a favorite of mine until it became nearly impossible to find. I searched and found another that I actually liked far more – Amoretti Jasmine Syrup - and immediately changed the URL in the QR Code database to point to the new vendor. Now this brings up another important point. Amoretti Jasmine Syrup has a much more authentic jasmine flavor, as well as being more intense and concentrated than the Monin product. Because of this, the recipe in the book will need to change. When this happens, I will redirect the QR Code for "Jasmine Syrup" to an interim page first with an adjusted recipe – and then provide a link to the new product/vendor. In all cases, I select my favorite product based solely on quality and will never accept money to recommend an inferior product. I may, however, accept money to recommend a different vendor so long as the vendor is reputable and responsive.

All recipes in the Cocktails and Delicacies section are set to the tastes of the many guests I've served. By all means, if a cocktail is too strong for you, in flavor or alcohol, dilute it to your own taste...with seltzer, water or cream, depending on the cocktail. Several of these cocktails can be made 'virgin' simply by leaving out the alcohol. At least a few of these drinks began as virgin drinks that my sons and I would enjoy while watching a movie. When appropriate, I'll let you know how to change a cocktail to its virgin counterpart.

Similarly with any dish, if too salty, use less than I use. Not salty enough? Then you already add salt to everything, so I probably don't need to remind you! Bottom line – if it's not the way you like it, ask yourself “what's missing” and then experiment to craft it to your liking.

As far as ingredients – I describe my favorites and what perhaps could be the finest ingredients to use for most of the recipes in this book. Obviously, if you don't want to wait to purchase Saigon cinnamon bark to grate on top of your Rum Horchata, you can just use powdered cinnamon that you already have in your pantry. Likewise, you don't need to make your own Gomme Syrup before trying your first Savannah Field Club Cocktail, you can substitute white sugar or saturated simple syrup.

When you find a recipe here that you think you may like, I'd encourage you to make it my way at least once and then change it to your own taste.

If you should find a URL in this book that either has changed or does not work at all, if you have any problems with any product or vendor you encounter here, or if you have any other comments or suggestions, please email me personally at [george@renaissancier.com](mailto:george@renaissancier.com).

**Enjoy!!**