

Tony Abou-Ganim kicks off Angostura® aromatic bitters Mixology Masters Series

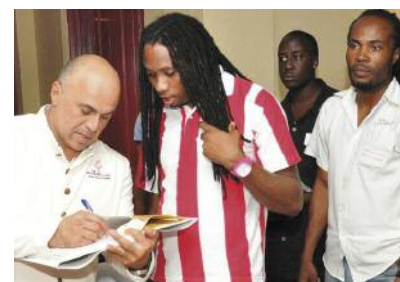
World renowned mixologist Charles Antony “Tony” Abou-Ganim thrilled an audience of 130 bartenders and students as he kicked off the Angostura® aromatic bitters Mixology Masters Series here in Trinidad and Tobago.

Tony Abou-Ganim is one of world’s most celebrated professional mixologists. He is the National Ambassador for the United States Bartender’s Guild and an Associate Member of the Museum of the American Cocktail, and has worked in famous US establishments such as the Brass Rail Bar, Jack Slick’s Balboa Café, Harry Denton’s Starlight Room, and Po Restaurant with Iron Chef Mario Batali. He has made numerous television appearances, most recently on “Iron Chef America” and the Fine Living Network.

Tony presented the basics of modern-day professional bartending and conducted a sensory analysis of Angostura® aromatic bitters to an audience including bartenders from leading local establishments, like the Hilton Trinidad, Jaffa Restaurant, Ruby Tuesdays Restaurants, and Shakers Cocktail Bar, along with students of the Trinidad & Tobago Hospitality and Tourism Institute. Next, he led participants in a comparison tasting of a Manhattan made with Angostura® aromatic bitters vs. one without, demonstrating just why this country’s iconic bitters is in every good bar around the world!

In Tony’s highly interactive cocktail making lesson, students learned to perfect classic cocktails like the Old Fashioned, the Rum Swizzle, the Champagne Cocktail and the Modern Mule. The session ended on a competitive note when five participants competed to win an autographed copy of Tony’s just-released book, “The Modern Mixologist”.

The Angostura® aromatic bitters Mixology Masters Series aims to elevate the skills of bartending globally while instilling a deeper appreciation and understanding about bitters itself, and its role in the crafting of classic cocktails. The workshop series is an annual event, and aspiring mixologists can look forward to more top industry personalities visiting our shores in the future. Tony will return to T&T next year as the head judge of the Angostura® aromatic bitters Global Cocktail Challenge 2012.



ANGOSTURA

Always mix bitters with pleasure!