



## Midnight Star Coffee Cocktail

1½ ounces (45 ml) hot, fresh espresso or strong coffee

1½ ounces (45 ml) hazelnut-flavored syrup

1½ ounces (45 ml) vanilla-flavored vodka

4 ounces (125 ml) crushed ice

Whipped cream, for garnish

Cocoa powder, for garnish

1. Place the espresso, syrup, vodka, and ice in a cocktail shaker.
2. Shake vigorously—the hot espresso will melt the ice and dilute all the ingredients rapidly, and the mixture should be nice and frothy.
3. Strain into a chilled glass.
4. Float the whipped cream on top.
5. Garnish with cocoa powder in a “star-dusting” fashion.

### *A coffee book with a cause*

Susan Zimmer is donating a portion of the proceeds from *I Love Coffee!* to Coffee Kids, a nonprofit group that has helped thousands of children and adults in coffee-producing regions in Mexico and Central America improve the quality of their lives and build more sustainable communities. See [coffeekids.org](http://coffeekids.org) for more information.



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### *I Love Coffee! Over 100 Easy and Delicious Coffee Drinks*

By Susan Zimmer

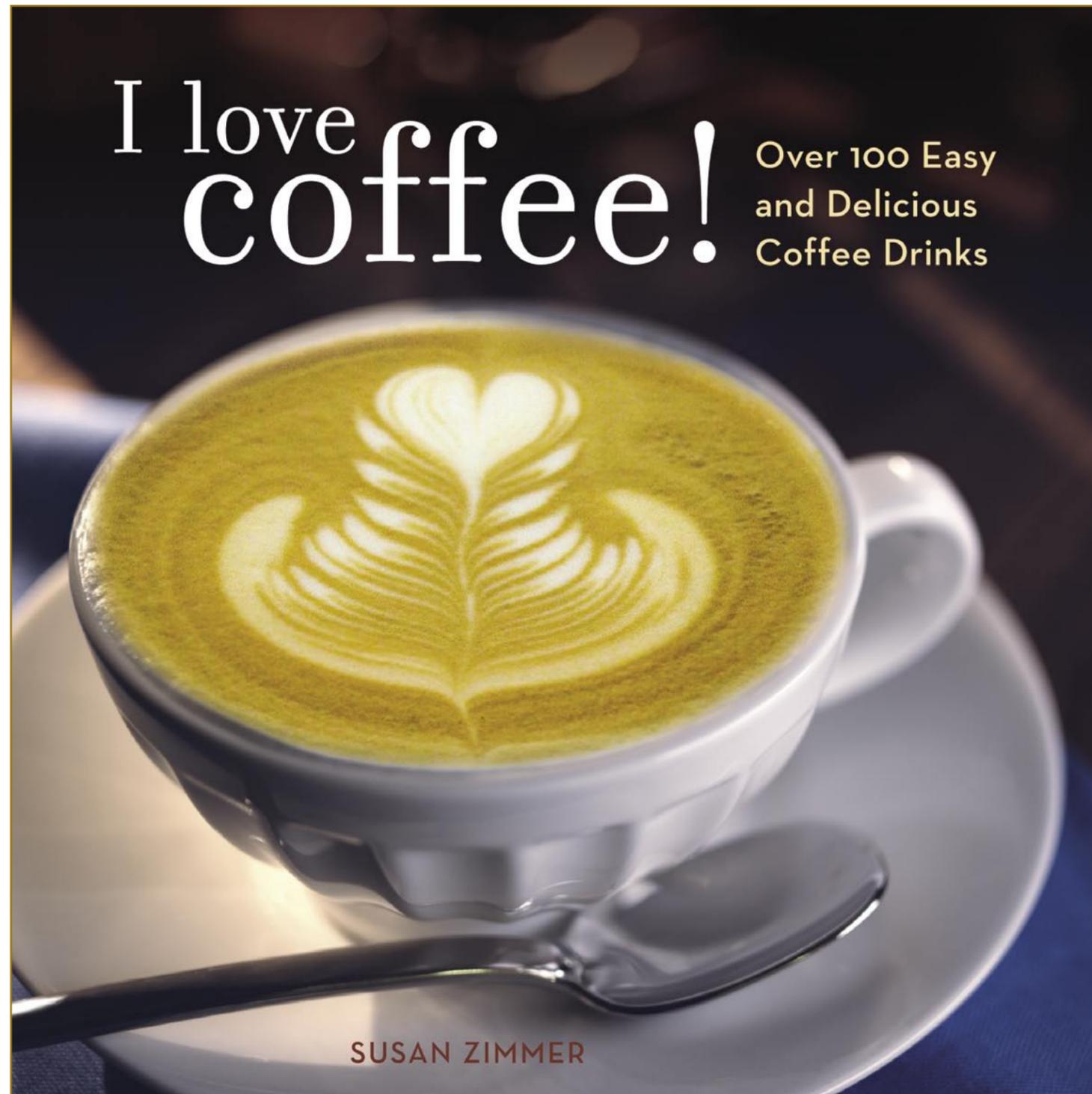
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# I love coffee!

Over 100 Easy  
and Delicious  
Coffee Drinks

SUSAN ZIMMER



For more about *I Love Coffee!* and Susan Zimmer, see [Ilovecoffeestuff.com](http://Ilovecoffeestuff.com)



In a world where 2.25 billion cups of coffee are consumed each day, author Susan Zimmer has created the ultimate coffee guide and cookbook. *I Love Coffee! Over 100 Easy and Delicious Coffee Drinks* is filled to the brim with 111 recipes and a wealth of information from bean field to barista.



### A sampling:

- ☞ Susan tells a secret that strikes near and dear to the pocketbook: How to make a latte or a cappuccino without a machine! Other secret professional coffee techniques also are shared.
- ☞ International recipes for all occasions, including tantalizing hot cappuccinos, iced coffee quenchers, after-dinner coffee drink desserts, and classy coffee martinis. Recipes include Amaretto Coffee Smoothie, French Kiss Caffè Latte, Tiramisù Martini, and Fake-a-Frappéccino.
- ☞ How-to chapters for that perfect cup of coffee or espresso
- ☞ Step-by-step instructions on how a world champion barista creates masterful latte art
- ☞ A complete guide to buying, storing, and grinding coffee beans
- ☞ The pros and cons of all types of coffee and espresso makers
- ☞ Amusing anecdotes
- ☞ Four-color photographs



Whether you're a one-cup-a-day coffee drinker or a seasoned professional, *I Love Coffee!* holds the key to improving your next cup of joe. As Susan says,

# Let's get brewing!

# Kaffeeklatsch with Susan Zimmer

**“Barista” has become part of our daily lexicon. Why have coffee and specialty coffee drinks become so popular?**



They are at the heart of life's simple indulgences. America's coffee revolution has fueled our passions into a *joie de vivre*—a java joy within, and a small specialty coffee drink offers *dolce far niente*—the sweetness of doing nothing. For thousands of years coffee drinking has been associated with relaxing and sociability. American coffee lovers give themselves permission today to relax by watching a barista creatively making a gourmet cup of “I'm worth it!”

### Coffee Facts

It takes approximately 42 coffee beans to make an average serving of espresso.

**What trends do you see coming up?**

Personalization is hot! Coffee consumers want more choices of colors, shapes and sizes, and flavors to reflect their personalities and preferences. New recipes and ranges of flavors are being revealed that coffee enthusiasts may never have considered compatible before. Latte art is quickly becoming the newest trend, creating a fun opportunity for baristas to show

off their skills and creativity. Also big right now are coffee martinis and flavored syrups, from super-caffeinated to sugar-free, carb-free, and calorie-free. And coming our way are cola-coffee hybrid beverages and canned coffees that have been sold in Asia and Europe for years.

**Is it possible to make our favorite coffee drinks at home without breaking the budget?**

Absolutely! Whether they own a simple stovetop espresso maker or a professional espresso/coffee machine, coffee lovers can create more than 100 drinks in the comfort of their own “kitchen-café.” It's similar to cooking: Don't be intimidated, and use the recipes and money-saving tips in *I Love Coffee!* as a guide.

**About the Author** Susan Zimmer's personal and professional relationship with coffee spans more than 20 years. She inherited her coffee culinary vision in European restaurant kitchens, where she spent much of her childhood. Susan demonstrates her innovative approach to the latest coffee recipes, educational tips, and techniques on television and at professional trade shows across the country, including appearances at the 2005 and 2007 International Housewares Association show. Susan lives in Calgary in Alberta, Canada.