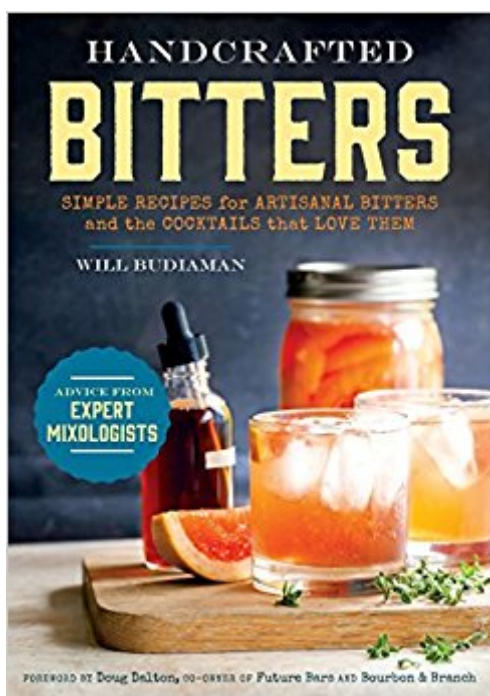


The book was found

Handcrafted Bitters: Simple Recipes For Artisanal Bitters And The Cocktails That Love Them



Synopsis

With more bitters recipes than any other book--and twice as many cocktail recipes to try them out--Handcrafted Bitters belongs on the shelf of every cocktail enthusiast, kitchen crafter, foodie, and happy drunk. An expert at simplifying professional techniques for the DIYer, Will Budiaman has created an easy-to-use and adventurous guide that provides all the tools needed to craft your own bitters and take your cocktails to the next level. Seasonal bitters and cocktail recipes, professional tips and tricks, and plenty of cocktail lore and wisdom demystify the art of making bitters at home. Complete with a foreword by Doug Dalton, owner of Future Bars--including San Francisco's Bourbon & Branch, Local Edition, and Swig--and expert advice from the founders of Scrappy's Bitters and Hella Bitters, Handcrafted Bitters is your complete guide to making your own bitters...and the cocktails that love them. Recipes include: Orange-Fennel Bitters, Habanero Bitters, Lemongrass Bitters, Rhubarb Bitters, Chocolate Bitters, Grapefruit Bitters, and more!

Book Information

Paperback: 192 pages

Publisher: Rockridge Press; Gld edition (July 31, 2015)

Language: English

ISBN-10: 1623156300

ISBN-13: 978-1623156305

Product Dimensions: 5.8 x 0.5 x 8.3 inches

Shipping Weight: 12.6 ounces (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars 104 customer reviews

Best Sellers Rank: #38,849 in Books (See Top 100 in Books) #37 in Books > Cookbooks, Food & Wine > Beverages & Wine > Cocktails & Mixed Drinks #46 in Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Spirits

Customer Reviews

If you could have only one DIY bitters book, I'd have to recommend *Parsons*. It has more of the history and culture of bitters and cocktails, different recipes, and an appeal to more complex flavors. That said, this book offers an interesting and useful contrast. The recipes tend to be simpler - less subtle, perhaps, but possibly more approachable. If complex ingredients (or their cost) put you off, this makes a great alternative. Then, there's something to be said for the more direct approach to flavors - training one's palate a flavor or two at a time before leaping into elaborate blends of unfamiliar tastes can make a lot of sense. This also gives more attention to the "tincture" approach

to bitters-blending: start with extracts of single flavorings and mix them, instead of throwing all the dry flavorings in one pot. Tinctures let you brew each flavoring a different amount of time, according to the needs of each ingredient, and make it possible to adjust the end product more easily. With the one-pot approach, the end product is already defined before you have a chance to see what it needs. Despite the advantages of tinctures, I still appreciate the ease of the one-pot recipes, so I like the fact that this offers both. As I said, if you could have only one book about making your bitters, this might not be first choice. But, if you're looking to expand your vision of the possibilities (and cocktails that use them), this makes a worthwhile addition to the library.-- wiredweird

I have a lot of parties at home and love making cocktails and desserts to entertain my guests. This book was a perfect addition to my collection. I did not know before reading this book how essential bitters are in making a good cocktail. The first few pages explain you in detail about this and reading this book really helped me gain a much better idea of how to make some of really awesome cocktails. The recipes are simple yet interesting. Some were very nice and there were some which did not really hit my taste bud but I did get a lot of tips and tricks thanks to this book. Sample received for review.

Loving this book!! Never would I have thought to create my own bitters until receiving this book. The book begins with a brief background and explains how to get started. The chapters are then broken down by season. Not only does it tell you how to create the bitters but it also tells you how to make the drink!! We have tried a few but can't wait to try out a few more around the holidays to impress all of our friends and family!!* I received this book in return for my honest review

Learning water bitters are, where they come from, and why they're important to us took my by surprise. I never realized just how much we need them, how they're in our every day life, and they're easy to make from home! Splitting recipes into seasons, this book helps you discover the many different ways to spice up your life with bitters, without leaving your home, and with simple ingredients from your local grocery store. I love me a good cocktail, and now I have a great list of recipes, and knowledge, and history, of seasonal drinks that I can enjoy with my friends and family. I received a complimentary copy of this book to review, however all opinions are of my own.

This is definitely a must read for any drinker or anyone who is hosting a party. I've never really been one to make drinks and just threw stuff together but after reading this book, I'll never throw stuff

together again!. This book has some delicious and easy recipes for beginners up to mixologists. I love how the recipes were categorized, definitely will make it easy to find drinks for the holidays coming up. My favorite so far that I've tried is the strawberry sorrel mojito. I can't wait to play with some of these this weekend! This would make a great gift for a person starting out to be a bartender or someone who really just likes to have a fun time. I received this book free in exchange for an honest review.

This book would be a great gift for an aspiring mixologist. Craft cocktails are all the rage these days and a good cocktail definite cannot be without a good bitter to round it out. This book takes you through the basics of what goes into creating different bitters as well as how to incorporate them into different cocktails. This would be helpful to have even if you plan to buy different bitters to try with their cocktail recipes, but their recipes for the bitters are similarly easy to follow, provided you know where to procure bittering agents (orris root, horehound, wormwood, etc). It definitely makes you want to experiment with all different types of cocktails though, so proceed with caution I guess.

A really excellent book that does more than give you recipes. It gives you the basic Bitters 101 understanding you need to get started with making your own recipes and to get truly creative.

Very creative, fun and informative. It is a must read for those who enjoy making superior cocktails.

[Download to continue reading...](#)

Handcrafted Bitters: Simple Recipes for Artisanal Bitters and the Cocktails That Love Them
Bitterman's Field Guide to Bitters & Amari: 500 Bitters; 50 Amari; 123 Recipes for Cocktails, Food & Homemade Bitters
Bitters: A Spirited History of a Classic Cure-All, with Cocktails, Recipes, and Formulas
Wild Drinks & Cocktails: Handcrafted Squashes, Shrubs, Switchels, Tonics, and Infusions to Mix at Home
Mezcal: The History, Craft & Cocktails of the World's Ultimate Artisanal Spirit
Schiller's Liquor Bar Cocktail Collection: Classic Cocktails, Artisanal Updates, Seasonal Drinks, Bartender's Guide
Artisanal Seattle: Traditional Seattle Recipes (Artisan Recipes, Artisan Cookbook, Seattle Cookbook, Seattle Recipes Book 1)
DIY Cocktails for Any Occasion: The Cocktail Party Guidebook to Learn How to Make Edible Cocktails and More
Craft Cocktails: Classic Cocktails For All Seasons 2018 Wall Calendar (CA0182)
Champagne Cocktails: 60 Classic & Contemporary Champagne Cocktails
The Wildcrafted Cocktail: Make Your Own Foraged Syrups, Bitters, Infusions, and Garnishes; Includes Recipes for 45 One-of-a-Kind Mixed Drinks
Vintage Spirits and Forgotten Cocktails: From the Alamagoozlum to the Zombie 100 Rediscovered Recipes

and the Stories Behind Them Flavored Butters: How to Make Them, Shape Them, and Use Them as Spreads, Toppings, and Sauces (50 Series) Essential Spices and Herbs: Discover Them, Understand Them, Enjoy Them Think...like a Bed Bug: A Guide To Knowing What Bed Bugs Are, Whoâ€™s At Risk, How You Get Them, How To Spot Them Early, Health Implications, Prevention ... Tips, And What To Do If You Get Them! COCKTAILS COOKBOOK: 60 Of The World's Best Cocktail Drink Recipes From The Caribbean & How To Mix Them At Home The Beginner's Guide to Cheese Making: Easy Recipes and Lessons to Make Your Own Handcrafted Cheeses Baking with Cookie Molds: Secrets and Recipes for Making Amazing Handcrafted Cookies for Your Christmas, Holiday, Wedding, Tea, Party, Swap, Exchange, or Everyday Treat Homemade Sausage: Recipes and Techniques to Grind, Stuff, and Twist Artisanal Sausage at Home Vinegar Revival: Artisanal Recipes for Brightening Dishes and Drinks with Homemade Vinegars

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)