

Bittermans Field Guide To Bitters Amari 500 Bitters 50 Amari 123 Recipes For Cocktails Food Homemade Bitters

Enjoy two of life's greatest pleasures – coffee and alcohol – with this comprehensive guide to mixing perfect coffee cocktails. World-class mixologist Jason Clark will inspire, excite and educate you by taking you behind the bar for a masterclass in creating coffee-based cocktails. First take a journey into the history and craft of coffee, the world's most popular beverage, from crop to cup. Next follow his expert mixing tips aimed at everyone from keen beginners to bartenders working in the world's best bars. More than 80 recipes follow, covering all styles of cocktails from stirred and shaken through to blended and blazed. Learn how to perfect simple classics such as Espresso Martini and Irish coffee or try your hand at technical modern marvels Golden Velvet and Death By Caffeine. With *The Art and Craft of Coffee Cocktails* in hand your daily grind will never be the same!

Essential for the home bar cocktail enthusiast and the professional bartender alike “The textbook for a new generation.” —Jeffrey Morgenthaler, author of *The Bar Book* “A true classic in its own right . . . that will be used as a reference for the next 100 years and more.” —Gaz Regan, author of *The Joy of Mixology* 2017 JAMES BEARD FOUNDATION BOOK AWARD NOMINEE: BEVERAGE 2017 SPIRITED AWARD® NOMINEE: BEST NEW COCKTAIL & BARTENDING BOOK Frank Caiafa—bar manager of the legendary Peacock Alley bar in the Waldorf Astoria—stirs in recipes, history, and how-to while serving up a heady mix of the world's greatest cocktails. Learn to easily prepare pre-Prohibition classics such as the original Manhattan, or daiquiris just as Hemingway preferred them. Caiafa also introduces his own award-winning creations, including the Cole Porter, an enhanced whiskey sour named for the famous Waldorf resident. Each recipe features tips and variations along with notes on the drink's history, so you can master the basics, then get adventurous—and impress fellow drinkers with fascinating cocktail trivia. The book also provides advice on setting up your home bar and scaling up your favorite recipe for a party. Since it first opened in 1893, the Waldorf Astoria New York has been one of the world's most iconic hotels, and Peacock Alley its most iconic bar. Whether you're a novice who's never ventured beyond a gin and tonic or an expert looking to expand your repertoire, *The Waldorf Astoria Bar Book* is the only cocktail guide you need on your shelf.

Everyone who loves the excitement and pleasure of discovering new cooking techniques will enjoy this guide to grilling and entertaining with salt blocks. The introduction is your salt block owner's manual, with everything you need to know to purchase, use, and maintain salt blocks with confidence. The six chapters that follow are divided into over 70 recipes organized by key ingredients: Meat, Seafood, Poultry, Vegetables and Fruit, Dairy, and Doughs. You'll find recipes for Salt Seared Smoked Pork Belly, Lamb Satay with Mint Chutney and Spicy Peanut Crumble, Salt Seared Tuna Nicoise Salad, Hot Salted Edamame with Sesame, Shiso, and Szechuan Pepper, and Salty, Smoky Walnut-Chocolate Chunk Cookies. Bitterman is the foremost salt block expert and one of the largest importers and retail distributors of salt blocks. The precious pink mineral mined from ancient hills in

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Pakistan's Punjab province has arrived on the American cooking scene as an exciting and enticing new form of grilling. Himalayan salt blocks are available at specialty retail stores around the world and the market is growing.

Make your own bitters at home to enhance your medicine cabinet, and your bar! Used since the Middle Ages, bitters are made by combining various plant botanicals and/or spices with 100-proof alcohol and letting them sit until the bitter and medicinal qualities have been extracted. Just a small amount of the resulting liquid can then be used to stimulate the digestive system and promote healthy digestion. This is why "apertifs" and "digestifs" are so popular--both then and now! "DIY Bitters" is a how-to guide that explores the history and health benefits of bitters, and shows you how to make your own bitters at home, to be used alone or in cocktails, tonics, and even main meals. Herbalists Jovial King and Guido Mase, owners of the bitters company Urban Moonshine, teach you how to make recipes for classic bitters like "orange" and "angostura," or explore more innovative bitters like "elderflower-echinacea-honey" and "chocolate love tonic." You can even find a guide for creating your own unique flavors from the plants and ingredients you have on hand. Whether enjoyed as an apertif, digestif, or as a remedy to settle an upset stomach, bitters are back! 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!

Originally published as a separate book packaged inside The NoMad Cookbook, this revised and stand-alone edition of The NoMad Cocktail Book features more than 100 additional recipes, a service manual explaining the art of drink-making according to the NoMad, and 30 new full-color cocktail illustrations. Organized by type of beverage from aperitifs and classics to light, dark, and soft cocktails and syrups/infusions, this comprehensive guide shares the secrets of bar director Leo Robitschek's award-winning cocktail program. The NoMad Bar celebrates classically focused cocktails, while delving into new arenas such as festive, large-format drinks and a selection of reserve cocktails crafted with rare spirits.

James Patterson presents a bold new heroine -- a cross between Katniss Everdeen and Annie Oakley: Serendipity Jones, the fastest sharpshooter in tomorrow's West. Seventeen-year-old Serendipity "Pity" Jones inherited two things from her mother: a pair of six shooters and perfect aim. She's been offered a life of fame and fortune in Cessation, a glittering city where lawlessness is a way of life. But the price she pays for her freedom may be too great . . . In this extraordinary debut from Lyndsay Ely, the West is once again wild after a Second Civil War fractures the U.S. into a broken, dangerous land. Pity's struggle against the dark and

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twisted underbelly of a corrupt city will haunt you long after the final bullet is shot.

The ultimate bartender's book, this richly illustrated hardcover compilation of 750 recipes comprises non-alcoholic drinks as well as sours, toddies, flips, slings, fizzes, coolers, rickeys, juleps, punches, and other refreshments.

Explains how to use Himalayan salt blocks in seventy recipes that draw on a variety of cooking techniques, and provides an overview of the mineral's provenance and properties.

With an array of cocktails both classic and cutting edge, this brightly illustrated guide proves whiskey is for everyone. Oaky, smoky, young, or old, whiskey is a versatile and lively spirit that's been the backbone of cocktails since the old-fashioned was new. From the highlands of Scotland to Bourbon County, Kentucky, whiskey distilleries have spread across the world, and today there are multitudes of styles and flavors to complement any manner of mixer. This beautifully illustrated book will introduce you to the wider world of malts while showcasing the true potential of whiskey and bourbon. Author Lance Mayhew, award-winning mixologist and Certified Specialist of Spirits, explains everything you need to know: how to choose the right spirit, mix the ultimate Manhattan, and find the perfect cocktail for any occasion. From grown-up scotch and sodas, celebratory mint juleps, or playful picklebacks, *Whiskey Made Me Do It* has recipes here for any mood, any event, and any drinker.

Witty and ironic, this novel follows an intriguing return to the family home on the lonely margins of the sea. Stephanie was always the outsider - never allowed to play with the china dolls on the staircase landing, always on the edge of family events, shut out of the important secrets. Now, after many years, she returns to the family house, on the lonely margins of the sea, to care for her cousin Louise. But now it is her immediate past, too, that haunts her - the time she has spent locked away for a crime she dare not recall. With consummate skill, insight and poignancy, Shonagh Koea weaves her magic once again in this memorable novel.

Featuring more than 100 recipes, *Amaro* is the first book to demystify the ever-expanding, bittersweet world, and is a must-have for any home cocktail enthusiast or industry professional. The European tradition of making bittersweet liqueurs--called amari in Italian--has been around for centuries. But it is only recently that these herbaceous digestifs have moved from the dusty back bar to center stage in the United States, and become a key ingredient on cocktail lists in the country's best bars and restaurants. Lucky for us, today there is a dizzying range of amaro available—from familiar favorites like Averna and Fernet-Branca, to the growing category of regional, American-made amaro. Starting with a rip-roaring tour of bars, cafés, and distilleries in Italy, amaro's spiritual home, Brad Thomas Parsons—author of the James Beard and IACP Award–winner *Bitters*—will open your eyes to the rich history and vibrant culture of amaro today. With more than 100 recipes for amaro-centric cocktails, DIY amaro, and even amaro-spiked desserts, you'll be living (and

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drinking) la dolce vita.

Gone are the days when a lonely bottle of Angostura bitters held court behind the bar. A cocktail renaissance has swept across the country, inspiring in bartenders and their thirsty patrons a new fascination with the ingredients, techniques, and traditions that make the American cocktail so special. And few ingredients have as rich a history or serve as fundamental a role in our beverage heritage as bitters. Author and bitters enthusiast Brad Thomas Parsons traces the history of the world's most storied elixir, from its earliest "snake oil" days to its near evaporation after Prohibition to its ascension as a beloved (and at times obsessed-over) ingredient on the contemporary bar scene. Parsons writes from the front lines of the bitters boom, where he has access to the best and boldest new brands and flavors, the most innovative artisanal producers, and insider knowledge of the bitters-making process. Whether you're a professional looking to take your game to the next level or just a DIY-type interested in homemade potables, Bitters has a dozen recipes for customized blends--ranging from Apple to Coffee-Pecan to Root Beer bitters--as well as tips on sourcing ingredients and step-by-step instructions fit for amateur and seasoned food crafters alike. Also featured are more than seventy cocktail recipes that showcase bitters' diversity and versatility: classics like the Manhattan (if you ever get one without bitters, send it back), old-guard favorites like the Martinez, contemporary drinks from Parsons's own repertoire like the Shady Lane, plus one-of-a-kind libations from the country's most pioneering bartenders. Last but not least, there is a full chapter on cooking with bitters, with a dozen recipes for sweet and savory bitters-infused dishes. Part recipe book, part project guide, part barman's manifesto, Bitters is a celebration of good cocktails made well, and of the once-forgotten but blessedly rediscovered virtues of bitters.

Micah LeMon had one slight problem when he started bartending nearly twenty years ago: he had no idea what he was doing. Mixology, he came to understand, is based on principles that are indispensable but not widely known. In *The Imbible*, LeMon shares the knowledge he has gained over two decades, so that even beginning bartenders can execute classic cocktails--and riff on those classics to create originals of their own. A good cocktail is never a random concoction. LeMon introduces readers to the principal components of every drink--spirit, sweet, and sour or bitter--and explains the role each plays in bringing balance to a beverage. Choosing two archetypes--the shaken Daiquiri and the stirred Manhattan—he shows how bartenders craft delicious variations by beginning with a good foundation and creatively substituting like ingredients. Lavishly illustrated in color and laid out in an inviting and practical way, *The Imbible* also provides a thorough overview of the bartender's essential tools and techniques and includes recipes for over forty drinks--from well executed classics to original creations exclusive to this book. Both a lesson for beginners and a master class for more experienced bartenders, LeMon's book opens the door to endless variations without losing sight of the

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true goal--to make a delicious cocktail.

Hundreds of cocktail bitters are on the market, and millions are turning to them to add punch, pizzazz, and complexity to their cocktails and even their cooking. But the storm of exciting brands and flavors has even the savviest bartenders puzzled over their personalities and best uses. Bitterman's Field Guide to Bitters and Amari is the handbook that decodes today's burgeoning selection of bitters, along with their kindred spirits amari and shrubs, complete with 190 photographs. The introduction includes everything you need to know to understand what bitters and amari are and how to use them. recipes for making essential and inventive bitters at home. The next section offers 123 recipes for making essential bitters at home, mixing, and cooking bitters, from a Burnt Grapefruit Gimlet to a Martini Julep, from Bittered Bittersweet Chocolate Torte to BBQ Pork Ribs with Bittersweet BBQ Sauce. Bitterman's Field Guide to Bitters and Amari cracks open the full potential of bitters, inspiring and empowering people to try them. The final section includes a comprehensive field guide to the wide world of the more than 500 great bitters and 50 amari available today. Complete with tasting notes, profiles of important makers and brand photography, the guide gives everyone from pro bartenders to home cooks a solid foundation for buying and using bitters.

A Craft Cocktail book for the rest of us by the top female mixologist in the country. Julie Reiner, the co-owner of The Clover Club in Brooklyn and The Flatiron Lounge in Manhattan, has written a book that provides inspiration for the rest of us, not only the cocktail geeks. She wants to balance the needs of the everyday drinker with those of the passionate mixologist. Recipes are organized around seasonality and occasion, with different events and themes appropriate to the specific time of the year. Each section will include a mixture of holiday-inspired drinks, classic cocktails, and innovative new drinks, all along with fun cocktail lore. Tricks, tips, and techniques -- such as batching and infusions, tools of the trade, notes on spirit types, and easy substitutions to utilize what you already have on hand -- will round out the amazing amount of information in Reiner's book.

Black Rose, Blood Orange Tequila & Soda, Kentucky Apple Sour: the newest trend in cocktails is creating your own! Now, the editors of DrinkoftheWeek.com have concocted the only guide that teaches you to create your own infallible thirst-quenchers. Using a simple system of basic ratios, you will learn to: Mix new flavor combinations for the perfect new blend using the Flavor Profile Chart as a guide Master advanced mixology techniques from infusing liquors at home to creating custom-flavored syrups Serve the perfect drink every time, whether it kicks off a rowdy party or winds down a romantic evening! With only nine ratios to master, you'll shake, stir, roll, and build literally thousands of unique and exceptional cocktails. All you need is a good thirst, an active imagination--and this guide!

World's Best Cocktails is an exciting global journey, providing the secrets to successful cocktail making, their history and provenance, and where to seek out the world's best bars and bartenders, from London to Long Island and beyond. Cocktail and liquor connoisseur Tom Sandham provides a comprehensive appraisal of global cocktail culture, highlighting the trends and techniques that make the finest drinks

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popular in their native climes and across the world. Cocktail lovers will appreciate personal tips from key bartenders such as Jim Meehan and Dale de Groff in New York and Tony Conigliaro and Salvatore Calabrese in London, while cutting-edge recent award winners point to the future with their new daring flavor combinations. At last, discerning drinkers can learn more about what to drink and where, then bring back their coolest cocktail experiences to enjoy at home.

Not every revolution requires an insurrection, and not every renaissance begins in salons, galleries or cloistered chambers. The cocktail seemed an unlikely candidate to start either a revolution or a renaissance, but somehow over the past decade, it has managed to become the center of both. Today the cocktail is celebrated at week-long conferences and festivals that draw thousands. Taking cues from a wider culinary movement that's been building steam for decades, craft-cocktail bars (and the bartenders and writers who inhabit them) are digging in the depths of the drink's rich history and apply these fresh-taught lessons to new drinks, appropriating techniques and skills acquired everywhere from centuries-old handbooks. However, as fascinating as today's artisan-driven or tech-savvy craft-cocktail bars can be, there's also a need for cocktail comfort food for exciting drinks that have the benefit of being delicious, and that can be easily prepared by non-professionals. From Paul Clarke, the 2014 Best Cocktail & Spirits Writer and founder of the groundbreaking spirits blog, *The Cocktail Chronicles*, comes an approachable guide to the cocktail renaissance thus far and as the name implies a chronicle of the cocktails that have come along the way. *The Cocktail Chronicles* is not a lab manual for taking the cocktail experience to a molecular level; nor is it an historical monograph tracing the details of our forebears as they developed and mixed the drinks we enjoy today. Instead, *The Cocktail Chronicles* is a collection of approachable, and easily replicable drinks that all share the same thing: a common deliciousness and a role -- both big and small -- in the ongoing and thriving cocktail renaissance. This collection of expertly curated recipes represent a photo album of sorts snapshots of people encountered over the years, with some close friends and family members depicted alongside a few dimly remembered strangers. *The Cocktail Chronicles* believes cocktails should be fun: it doesn't demand the purchase of a new product for every recipe or require hours spent preparing a single ingredient -- that is a sure way to suck the joy right out of it. Life is complicated a good drink doesn't have to be. To that end, *The Cocktail Chronicles* has you covered."

An illustrated history, exploration, and celebration of the Italian liqueur everyone loves. This gorgeous guide teaches you everything you need to know about amaro, the delightfully complex and bittersweet Italian liqueur. Traditionally a digestif, it's also a popular ingredient in modern cocktails. The first part of the book is dedicated to the drink's creation and extraction processes, both traditional and contemporary. The second is a complete history of the beverage, from its origins in medieval alchemy to today's popular renaissance. Further chapters explore the liqueur's botanical profiles and natural properties, followed by a thorough buying guide with descriptions of bottles from Italy, Europe, and beyond. Finally, Zed showcases how best to use amaro behind the bar and in the kitchen, with recipes such as The Golden Mai Tai and Bitter Goat Cheese Risotto. A lovingly crafted tribute to a celebrated drink, *The Big Book of Amaro* is an eye-catching triumph that will delight anyone with a passion for amaro, mixology, food science, or all things Italian.

Organized crime and current Native American culture hit head-on in this brutal series as the lead characters inch closer and closer to the vices that could do them in for good. Fifteen years ago, Dashiell -Dashî Bad Horse ran away from a life of poverty and hopelessness on the Prairie Rose Indian Reservation in search of something better. Now he's come back home armed with nothing but a set of nunchucks, a hell-bent-for-leather attitude and one dark secret. He finds nothing much has changed on -The Rezî _ short of a glimmering new casino run by a corrupt leader named Red Crow, and a once-proud people overcome by drugs and organized crime.

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"From the James Beard Award-winning author of Bitters and Amaro comes this poignant, funny, and often elegiac exploration of the question, What is the last thing you'd want to drink before you die?, with bartender profiles, portraits, and cocktail recipes"--

The next best thing to having Mark Bittman in the kitchen with you Mark Bittman's highly acclaimed, bestselling book How to Cook Everything is an indispensable guide for any modern cook. With How to Cook Everything The Basics he reveals how truly easy it is to learn fundamental techniques and recipes. From dicing vegetables and roasting meat, to cooking building-block meals that include salads, soups, poultry, meats, fish, sides, and desserts, Bittman explains what every home cook, particularly novices, should know. 1,000 beautiful and instructive photographs throughout the book reveal key preparation details that make every dish inviting and accessible. With clear and straightforward directions, Bittman's practical tips and variation ideas, and visual cues that accompany each of the 185 recipes, cooking with How to Cook Everything The Basics is like having Bittman in the kitchen with you. This is the essential teaching cookbook, with 1,000 photos illustrating every technique and recipe; the result is a comprehensive reference that's both visually stunning and utterly practical. Special Basics features scattered throughout simplify broad subjects with sections like "Think of Vegetables in Groups," "How to Cook Any Grain," and "5 Rules for Buying and Storing Seafood." 600 demonstration photos each build on a step from the recipe to teach a core lesson, like "Cracking an Egg," "Using Pasta Water," "Recognizing Doneness," and "Crimping the Pie Shut." Detailed notes appear in blue type near selected images. Here Mark highlights what to look for during a particular step and offers handy advice and other helpful asides. Tips and variations let cooks hone their skills and be creative.

A James Beard Award-winning field guide to artisan salts, with profiles of 80 varieties and 50 recipes that showcase the versatile ingredient. In Salted, Bitterman traces the mineral's history, from humankind's first salty bite to its use in modern industry to the resurgent interest in artisan salts. Featuring more than 50 recipes that showcase this versatile and marvelous ingredient, Salted also includes a field guide to artisan salts profiling 80 varieties and exploring their dazzling characters, unique stories, production methods, and uses in cooking; plus a quick-reference guide covering over 150 salts. Salting is one of the more ingrained habits in cooking, and according to Bitterman, all habits need to be questioned. He challenges you to think creatively about salting, promising that by understanding and mastering the principles behind it—and becoming familiar with the primary types of artisanal salts available—you will be better equipped to get the best results for your individual cooking style and personal taste. Whether he's detailing the glistening staccato crunch of fleur de sel harvested from millennia-old Celtic saltmaking settlements in France or the brooding sizzle of forgotten rock salts transported by the Tauregs across the Sahara, Bitterman's mission is to encourage us to explore the dazzling world of salt beyond the iodized curtain. Mark Bitterman is a man truly possessed by salt. As "selmelier" at The Meadow, the internationally recognized artisan-product boutique, Bitterman explains the promise and allure of salt to thousands of visitors from across the country who flock to his showstopping collection. "Salt can be a revelation," he urges, "no food is more potent, more nutritionally essential, more universal, or more ancient. No other food displays salt's crystalline beauty, is as varied, or as storied." Winner – 2011 James Beard Cookbook Award – Reference & Scholarship Category IACP Cookbook Award Finalist in two categories

Fourth edition, fully revised and updated. 101 Whiskies to Try Before You Die is a whisky guide with a difference. It is not an awards list. It is not a list of the 101 'best' whiskies in the world in the opinion of a self-appointed whisky guru. It is simply a guide to the 101 whiskies that enthusiasts must seek out and try in order to complete their whisky education. Avoiding the deliberately obscure, the ridiculously limited and the absurdly expensive, whisky expert Ian Buxton recommends an eclectic selection of old favourites, stellar newcomers and mystifyingly

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unknown drams that simply have to be drunk. The book decodes the marketing hype and gets straight to the point; whether from Canada, India, America, Sweden, Ireland, Japan or the hills, glens and islands of Scotland, here are the 101 whiskies that you really want. Try them before you die - Slainte!

Features recipes for Hemingway's favorite cocktails and looks at how they made their way into his works, while offering anecdotes about the celebrated author's drinking habits and frequent haunts.

The Bar Book — Bartending and mixology for the home cocktail enthusiast Learn the key techniques of bartending and mixology from a master: Written by renowned bartender and cocktail blogger Jeffrey Morgenthaler, The Bar Book is the only technique-driven cocktail handbook out there. This indispensable guide breaks down bartending into essential techniques, and then applies them to building the best drinks. Over 60 of the best drink recipes: The Bar Book contains more than 60 recipes that employ the techniques you will learn in this bartending book. Each technique is illustrated with how-to photography to provide inspiration and guidance. Bartending and mixology techniques include the best practices for: Juicing Garnishing Carbonating Stirring and shaking Choosing the correct ice for proper chilling and dilution of a drink And, much more If you found PTD Cocktail Book, 12 Bottle Bar, The Joy of Mixology, Death and Co., and Liquid Intelligence to be helpful among bartending books, you will find Jeffrey Morgenthaler's The Bar Book to be an essential bartender book. This book might make it harder to excuse bad behavior, but it's proof positive that you don't need spirits to concoct complex, refreshing, and absolutely delicious cocktails! Watching your health? Shooting for dry January? Just want to try something new? There are plenty of reasons to pass on booze, but that doesn't mean you need to skip the delicious drinks. Featuring 60 stylish, beautifully illustrated recipes, Mocktails Made Me Do It is just what mindful drinkers need to satisfy their senses with novel mocktails. From pomelo juniper and tonics to probiotic piña coladas, this book has tons of brilliant ideas for expecting mothers, for anyone wanting to make healthier choices, and for amateur mixologists looking to expand their repertoire.

"A single-subject cocktail book devoted to the brunchtime classic, the Bloody Mary, with 50 recipes. The Bloody Mary is one of the most universally-loved drinks. Perfect for breakfast, brunch, lunch, dinner, and beyond, there simply isn't a wrong time for a Bloody. In The Bloody Mary, author Brian Bartels--beverage director for the beloved West Village restaurants Jeffrey's Grocery, Joseph Leonard, Fedora, Perla, and Bar Sardine--delves into the fun history of this classic drink. (Did Hemingway create it, as legend suggests? Or was it an ornery Parisian bartender?) More than 50 eclectic recipes, culled from top bartenders around the country, will have drinkers thinking outside the vodka box and taking garnishes to a whole new level"--

The story of the cocktail --"the only American invention as perfect as the sonnet," according to H.L. Mencken --featuring 45 recipes for rediscovered classics and inspired originals. A cocktail-- the fascinating alchemy of simple alcohols into complex potables-- is an invention as unlikely as it is delicious, and an American innovation whose history marches in step with that of the Republic. In Spirits Sugar Water Bitters, nationally recognized bartender and spirits expert Derek Brown tells the story of the cocktail's birth, rise, fall, and eventual resurrection, tracing the contours of the American story itself. In this spirited timeline, Brown shows how events such as the Whiskey Rebellion, Prohibition, and the entry of Hawaii into the United States shaped the nation's drinking habits. Brown also tells the stories of the great men and women who made their mark on cocktail culture, including America's Distiller-In-Chief George Washington and modern-day King Cocktail Dale DeGroff, as well as lesser-known mixology heroes like Martha Niblo, the nineteenth-century New York proprietress famous for her Sherry Cobblers, and Frederic Tudor, whose ice-shipping business gave early drinks like the Cobbler and the Mint Julep the chill they needed.

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Featuring classic and original recipes inspired by each period, this book serves up the perfect mix of geography, history, culture, and taste. In this beautiful new compendium, best-selling New Zealand cookbook author Annabel Langbein gathers more than 650 of her best-ever savoury recipes. Packed with clever cooking tips, variations and springboard recipes demonstrating key techniques, it's a lifetime of cooking and eating inspiration and an essential kitchen handbook for today's busy lives.

The James Beard Award-winning author of *Salted* presents more than sixty recipes showcasing a range of natural, healthful, hand-crafted salts. Today, our planet is home to hundreds of craft salts, each reflecting its own native ecology and culinary traditions. In terms of flavor, nutrition, and sustainability, these salts are a world apart from your typical iodized, kosher, or even industrially manufactured sea salt. Now salt expert Mark Bitterman offers a master class in craft salt—from rock salt and fleur de sel to the many smoked and infused varieties—in this unique and enlightening cookbook. Mark introduces the different varieties of craft salt with convenient charts that make it easy to find the right salt for the right food. The recipes cover everything from Meat, Poultry, and Seafood to Sweets, Cocktails, and more. You'll enjoy mouthwatering dishes like Colorado Beef Burgers with Mesquite Smoked Salt; Truffle Salt Smashed Roasted Potatoes; and Salted Latte Ice Cream with Lemon Espresso Drizzle. Plus, Mark's the tips, techniques, and suggestions will help you elevate your own favorite dishes with the magic of craft salt.

A bitters-making handbook with a beautiful, botanical difference; three scientists present the back-stories and exciting flavours of plants from around the globe, in a range of tasty, healthy tinctures.

Ready to escape "vanilla" ho-hum recipes, embrace your culinary creativity, and taste something new? Yeah, we thought so. Pick up this cookbook--your ticket to a world of flavor. *Infusing Flavors* features recipes to infuse mind-blowing flavors into teas, tisanes, bitters, liqueurs, aguas frescas, waters, vinegars, oils, gastriques, shrubs, ice creams, soft drinks, and more. Each section in the book is packed with unique recipes. You'll learn which herbs, fruits, flowers, vegetables, and even seeds can be prepared and infused into all-natural food and drink recipes. With its emphasis on flavor infusions that stretch beyond your standard cocktail bitters, this book is a special treat for any food lover. Here's a taste of some of the ingredients you'll use in *Infusing Flavors*: Herbs and flowers - chamomile, lavender, lemongrass, rosemary, mint, sage, thyme, lemon verbena, ginger, basil Fruits - cherry, peach, strawberries, raspberries, blackberries, blueberries, citrus (lemons and oranges), watermelon Veggies, berries, and roots - celery, fennel, dandelion The blending and infusing chapter, plus the diverse recipe sections of the cookbook, promise to keep readers enthralled and learning something they never guessed about these wide-ranging ingredients for flavor infusion. The book includes information about the following: Peel-to-stem is the new nose-to-tail: introduction to the movement Blending Infusing Storing Experimenting with flavors Health benefits (including tips on growing your own fresh herbs) The Recipes Teas and tisanes - herbal and fruit; iced and hot Honeys, sugars, and simple syrups Extracts and bitters - from baker to bartender Shrubs, switchels, and kombuchas Soft drinks and infused waters (sodas, beer, and "ade") Flavored oils - the chef's secret Vinegars and gastriques Broths Desserts and sweets

Winner of the Tales of the Cocktail Spirited Award for Best New Cocktail & Bartending Book *Dead Rabbit Grocery & Grog* in Lower Manhattan has dominated the bar industry, receiving award after award including World's Best Bar, World's Best Cocktail Menu, World's Best Drink Selection, and Best American Cocktail Bar. Now, the critically acclaimed bar has its first cocktail book, *The Dead Rabbit Drinks Manual*, which, along with its inventive recipes, also details founder Sean Muldoon and bar manager Jack McGarry's inspiring rags-to-riches story that began in Ireland and has brought them to the top of the cocktail world. Like the bar's décor, *Dead Rabbit's* award-winning drinks

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are a nod to the “Gangs of New York” era. They range from fizzes to cobbles to toddies, each with its own historical inspiration. There are also recipes for communal punches as well as an entire chapter on absinthe. Along with the recipes and their photos, this stylish and handsome book includes photographs from the bar itself so readers are able to take a peek into the classic world of Dead Rabbit. Describes what quinoa is and offers recipes for soups, breads, pasta dishes, salads, vegetarian dishes, meat dishes, poultry dishes, seafood, and desserts.

Bitterman's Field Guide to Bitters & Amari 500 Bitters; 50 Amari; 123 Recipes for Cocktails, Food & Homemade Bitters Andrews McMeel Publishing

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