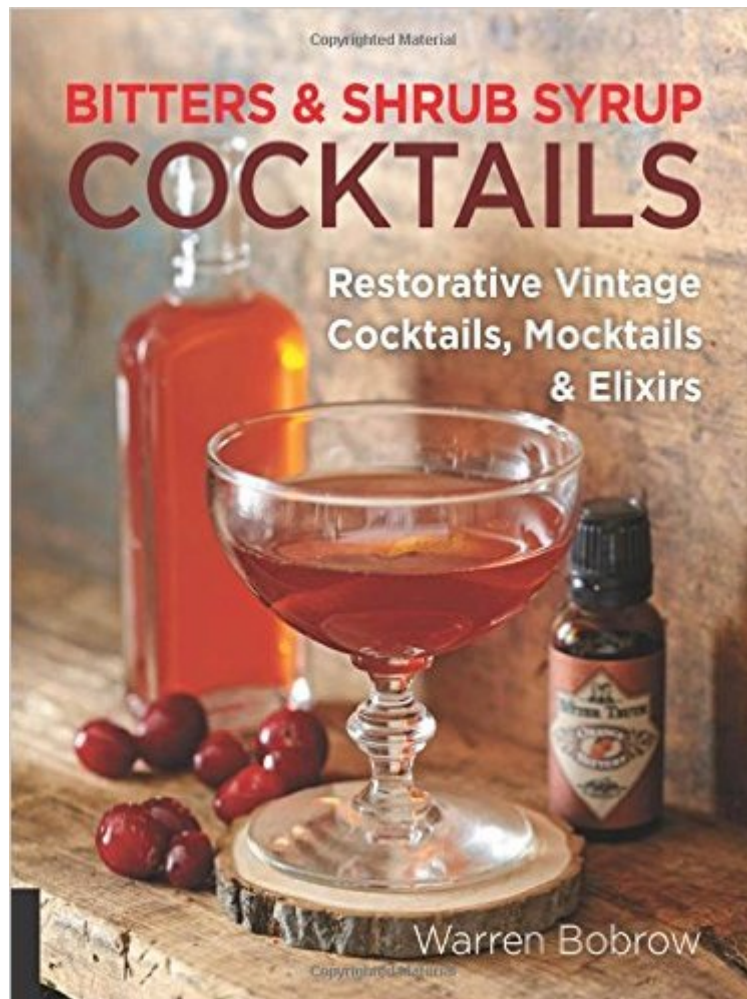


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# Bitters And Shrub Syrup Cocktails: Restorative Vintage Cocktails, Mocktails, And Elixirs



## Synopsis

So simple to create at home, Bitters and Shrub Syrups will add an incredible depth of flavor to any beverage. Historically, cocktail bitters, drinking vinegars, and even infused syrups were originally used for curing sickness with high concentrations of beneficial (healing) herbs and flowers. The slight alcohol base of bitters kept the often-fragile ingredients from rotting in the age before refrigeration. Bitters in the modern cocktail bar are embraced as concentrated and sophisticated flavor agents, although they are still used in holistic healing by herbalists. Shrubs add both tart and sweet notes to a craft cocktail or mocktail. They sate your hunger and quench your thirst, while stimulating digestion and good health of the gut. The Cocktail Whisperer, Warren Bobrow, has been using bitters and shrubs in his quest for added zest in many of his craft cocktails, adding depth and mystery to a generic mixed drink. Bitters and Shrub Syrup Cocktails will send your taste buds back in time with 75 traditional and newly-created recipes for medicinally-themed drinks. Learn the fascinating history of apothecary bitters, healing herbs, flowers, fruits, vegetables, and vinegars that are making a comeback in cocktail and non-alcoholic recipes. If you love vintage cocktails, you'll surely enjoy this guide to mixing delicious elixirs.

## Book Information

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## Customer Reviews

[View larger](#) The Squire's Strawberry-Rhubarb Shrub It's true, the Squire's Shrub does require a couple of extra steps, but I promise it's worth your while: Your patience will be rewarded with a lush, crimson colored syrup that's straight out of the eighteenth century, when America was in its infancy and early pharmacists would have relied

on their gardens to supply the basis for their healing tonics. (Rhubarb has been used as a digestive aid for thousands of years.) There's nothing difficult to it, though, beyond a little extra mixing, and roasting your fruit before making the shrub. The vinegar's high acidity cuts through the sumptuous, charred, caramelized flavor of the roasted strawberries and rhubarb, making it a seductive addition to gin, vodka, and rum-based libations. 2 cups (340 grams) Roasted Strawberries and Rhubarb 1 cup (200 grams) Demerara sugar 1 cup (235 milliliters) light balsamic vinegar Time: 3-4 weeks. Add the roasted strawberries and rhubarb to a nonreactive bowl. Cover with the sugar, stir to combine, and cover it with plastic wrap. Leave at cool room temperature for 24 hours. Stir frequently during this time to combine as the berries and rhubarb give off their liquid. Place a nonreactive strainer above a second nonreactive bowl, pour the fruit-sugar mixture into the strainer, and use a wooden spoon to mash the mixture in order to release as much liquid as possible. (Reserve the mashed fruit to use in cooking or baking, if you like.) Add the balsamic vinegar to the liquid, stir, and let the mixture sit for a few hours. Funnel into sterilized bottles or jars, and age for 3-4 weeks in the refrigerator. This shrub will last nearly indefinitely, but if it begins to quiver, dance, or speak in foreign languages, throw it out.

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