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Shake, Stir, Pour-Fresh Homegrown Cocktails: Make Syrups, Mixers, Infused Spirits, And Bitters With Farm-Fresh Ingredients-50 Original Recipes



Synopsis

Create Your Own Fresh, Homegrown Cocktails! Pure, intense, and flavorful—homemade cocktails are best straight from the source. Start in your garden or local market and create an in-season, made-from-scratch cocktail to lift your spirits and impress your guests. But be warned: Once you've tasted the fresh version of your favorite drink, you'll never want to go back. Start by making your own syrups: Simple syrup: an absolute staple and the base for unlimited concoctions Herbal syrups including Thai Basil Syrup, Mint Syrup, and Lavender Syrup Spice syrups, featuring Cinnamon Syrup, Ginger Syrup, and Orange Cardamom Syrup Fruit/vegetable syrups such as Rhubarb Syrup, Pear Syrup, and Celery Syrup Make your own bar basics: Fresh Citrus Cordials like the Ruby Red Grapefruit-Lemongrass Cordial Classic garnishes, including real Cocktail Cherries and Cocktail Onions Classic mixers like Grenadine, Ginger Beer Concentrate, and Bloody Mary Mix Make your own infusions: Base spirits including Cucumber, Lemon & Dill Gin and Jalapeño-Cilantro Vodka Limoncello: a homemade version of the Italian classic Bitters: a cocktail classic with new, unique flavor combinations And explore the more than 50 drink recipes that feature your fresh, homemade creations!

Book Information

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Customer Reviews

Many folks have a book on their bookshelf, or in their kitchen, on how to make a cocktail - JUST in case you have company and they ask for a cocktail you've never heard of. I still have a 25 year-old copy of "Mr. Boston's Bar Guide", first published in 1935, somewhere. But times change and the new trend in restaurants is to have an "in house" celebrity bartender to create "unique" and

"signature" drinks. I have to say up front that I first met Katie Loeb, the author of this new "farm to bar" recipe book, years ago when we both belonged to an "adventurous dining club" which would try new restaurants. At that time, Katie was not only tending bar around Philadelphia but working as a Controller (keeping the financial records) for a restaurant. The dining club dissolved and I lost contact with Katie, but then she started making the local news as joined Amada, the first of the restaurants in Iron Chef Jose Garces' restaurant empire, as their bartender. I've followed her in the newspapers as she's moved around the city as new restaurants opened in Philly and she had a chance to try new techniques in mixing drinks - concentrating on using fresh ingredients. Now she has compiled 50 drinks, and a lot of basic information, in this 160-page hard cover spiral-bound book (it lays flat). Loaded with lots of color photos (so you can see the result of your mixing), this book will certainly appeal to the adventurous cocktail drinker, but many of the drinks - which are based on fresh fruits, spices and - yes - vegetables can be made without the alcohol. The book starts with the "basics": the "tools" and glassware you will need to stock a basic bar and an explanation of the origins of various spirits (vodka, Gin, tequila, bourbon, etc.).

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