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Homemade Liqueurs And Infused Spirits Innovative Flavor Combinations Plus Homemade Versions Of Kahli 1 2 A Cointreau And Other Popular Liqueurs

Meet the natural lovechild of the popular local-foods movement and craft cocktail scene. It's here to show you just how easy it is to make delicious, one-of-a-kind mixed drinks

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with common flowers, berries, roots, and leaves that you can find along roadsides or in your backyard. Foraging expert Ellen Zachos gets the party started with recipes for more than 50 garnishes, syrups, infusions, juices, and bitters, including Quick Pickled Daylily Buds, Rose Hip Syrup, and Chanterelle-infused Rum. You'll then incorporate your handcrafted components into 45 surprising and delightful cocktails, such as Stinger in the Rye, Don't Sass Me, and Tree-tini.

This tour of early American alcohol shares recipes, “fun facts and anecdotes about our forefathers’ drinking habits with a 21-century sense of humor” (Chicago Tribune). In Colonial Spirits, legendary distiller Steven Grasse presents a historical manifesto on drinking, including 50 colonial era– inspired

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cocktail recipes. The book features a rousing timeline of colonial imbibing and a cultural overview of all kinds of alcoholic beverages: beer, rum and punch; temperance drinks; liqueurs and cordials; medicinal beverages; cider; wine, whiskey, bourbon and more. The book is spiced with delightful illustrations and liquored-up adages from our founding fathers. Grasse shares expert guidance on DIY home brewing, plus recipes like the Philadelphia Fish House Punch (a crowd pleaser!) and Snakebites (drink alone!). Hot beer cocktails and rattle skulls have never been so irresistible.

"Homemade cocktails - no bootlegging required! Ever tasted a Thai basil martini, rhubarb margarita, or preserved lemon vodka tonic and wondered, "How'd they do that?" This is your

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complete guide to making infused liquors, cordials, bitters, and cocktails from fresh, delicious ingredients at home. Learn how to combine fresh produce and other botanicals with the liquor you have at home, and you'll never need to beg the bartender for the recipe again. Inside, you'll find:- 50 unique cocktail recipes from an expert "garden-to-bar" mixologist- Step-by-step instructions and photos for all stages of the distilling and infusion process - never miss a detail or a finishing touch!- Tips on how to make the most of your ingredients: enhancing flavor, color, and presentation!"--

Add your favorite flavors and sweeteners to vodka, brandy, whiskey, and rum to make delicious homemade liqueurs. Andrew Schloss shows you simple techniques for making

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liqueurs using standard kitchen equipment, providing hundreds of recipes for blending your own flavored spirits with cinnamon, chocolate, honey, peaches, or anything else that might suit your fancy. Learn how easy it is to make your own versions of Baileys, Triple Sec, and Kahlúa, or try your hand at creating new and unique flavor combinations. Cheers!

DIY Cocktails

The Polish Housewife Cookbook

Infuse

The Home Distilling and Infusing Handbook, Second Edition
Distilled to Perfection

The essential guide to making great cocktails, infusions, syrups, shrubs and more

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The Drunken Botanist
Popular Liqueurs
Wild Drinks & Cocktails

Home Production of Vodkas, Infusion and Liqueurs is another first of its kind book from Stanley and Adam Marianski. This is not just a collection of recipes, but a set of rules that govern the process of making vodka and other alcoholic beverages. A quote from the book: "From the start, we decided not to write another recipe book. A collection of recipes does not make a person proficient in a new skill. You have to know the How and Why of making spirits; you have to know the rules that govern the

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process. First of all you have to realize that alcohol is just a tool, albeit a very important one. Once you understand how to manipulate the properties of alcohol, the rest will fall into place." To get the reader started, a collection of 103 detailed recipes are included, which can be studied and used as a reference. By carefully reading this book you will discover that producing new spirits is almost like cooking, one needs to first know the basics and then let the imagination run wild. Everything falls into place and making new drinks becomes routine. After practicing the technique of creating drinks a

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couple of times, the spirits will consistently be of high quality, become crystal clear and look beautiful. The process can become an art form. Create your own handcrafted drinks and cocktails using local, fresh, or foraged ingredients.

James Beard Award-winning writer, David Leite takes you on a culinary journey into the soul of Portugal. Nestled between the Atlantic Ocean and Spain, Portugal is today ' s hot-spot vacation destination, and world travelers are enthralled by the unique yet familiar cuisine of this country. The New Portuguese Table looks at this fascinating

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country's 11 surprisingly different historical regions, as well as the island of Madeira and the Azores, and their food culture, traditional dishes, and wines. This book also showcases Portugal's pantry of go-to ingredients, such as smoked sausages, peppers, cilantro, seafood, olive oil, garlic, beans, tomatoes, and bay leaves—all common in American kitchens and now combined in innovative ways. In *The New Portuguese Table*, David Leite provides a contemporary look at the flavorful food of this gastronomic region, sharing both the beloved classics he remembers from

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cooking at his grandmother's side, such as Slowly Simmered White Beans and Sausage, as well as modern dishes defining the country today, like Olive Oil-Poached Fresh Cod with Roasted Tomato Sauce. With full-color photographs throughout and a contemporary perspective, *The New Portuguese Table* is the definitive handbook of the exciting cuisine of Portugal.

"Comprehensive...will enhance your gin appreciation" - *The New York Times* An A-Z compendium of everything you need to know about gin, from botanicals to the perfect G&T.

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Includes 20 gin cocktail recipes. Gin is the spirit of the moment, the discerning drinker's tippable of choice. But with a gin revolution currently sweeping the world, it has never been a more fascinating - and complex - subject. The Gin Dictionary is the gin-drinker's guide to this special spirit. With hundreds of entries covering everything from history, ingredients and distilling techniques to flavour notes, cocktails and the many varieties of gin around the world, award-winning gin expert David T. Smith explores the key factors behind your drink.

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The New Portuguese Table

Home Production of Vodkas, Infusions & Liqueurs

The Book of Fun Summer Drinks

An Illustrated Guide to Cocktails

Create fresh seasonal drinks from elderflower
cordial to cinnamon schnapps

Infused

Beyond Canning

Cocktails Inspired by Modern and Contemporary
Artists

***The Ultimate Bar Book — The bartender's bible
and a James Beard nominee for the best Wine***

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and Spirit book, 2008 The cocktail book for your home: The Ultimate Bar Book is an indispensable guide to classic cocktails and new drink recipes. Loaded with essential-to-know topics such as barware, tools, and mixing tips. Classic cocktails and new drinks: As the mistress of mixology, the author Mittie Hellmich has the classics down for the Martini, the Bloody Mary—and the many variations such as the Dirty Martini and the Virgin Mary. And then there are all the creative new elixirs the author brings to the table, like the Tasmanian Twister Cocktail or

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the Citron Sparkler. Illustrated secrets of classic cocktails and more: Illustrations show precisely what type of glass should be used for each drink. With dozens of recipes for garnishes, rims, infusions, and syrups; punches, gelatin shooters, hot drinks, and non-alcoholic beverages; and let's not forget an essential selection of hangover remedies, The Ultimate Bar Book is nothing short of top-shelf. If you liked PTD Cocktail Book, 12 Bottle Bar and The Joy of Mixology, you'll love The Ultimate Bar Book

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CHALLENGE YOUR PALATE Move over sweet.

Cocktail aficionados are mixing up creative concoctions that are herbaceous, smoky and strong. These rims are anything but sugarcoated. Savory Cocktails shakes, stirs and strains nearly 100 hard-hitting distilled delights for a cornucopia of today's coolest drinks. Using everything from classic liqueurs to innovative new bitters, the recipes in this book offer a stylish, sophisticated approach to complex-flavored cocktails like: •Yuzu Sour •Green Tea Gimlet •Off-White Negroni •Pink Peppercorn Hot

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Gin Sling • Greens Fee Fizz • The Spice Trail
Packed with carefully crafted cocktails as well as information on tools, ingredients and imbibing history, Savory Cocktails goes way beyond just recipes. The devilish twists in this barman's companion are taste tested and mixologist approved.

The IACP 2020 winner in the Beer, Wine, & Spirits category, Shannon Mustipher's book on exotic cocktails offers a refreshingly modern take on tiki. With original recipes, techniques, tasting notes and recommendations, and tips on

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style and music, Tiki is an inspirational resource for cocktail lovers ready to explore fine Caribbean rums. Tiki is the endless summer, an instant vacation, a sweet and colorful ticket to paradise with no baggage fees. Romanticized since midcentury but too long overlooked as the province of suburban lodges and family resorts, the tiki cocktail is stepping into its moment with sophisticated spirits lovers, skilled mixologists, and intrepid foodies. In Tiki, Brooklyn-based rum expert Shannon Mustipher brings focus on refreshing flavors, fine spirits, and high-impact

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easy-to-execute presentation. Dozens of easy-to-follow recipes present new versions of classic tiki drinks along with original cocktails using quality rums, infused and fat-washed spirits, liqueurs, fresh fruit juices, and homemade syrups. Tastemakers in the contemporary tiki boom, including Nathan Hazard, Brother Cleve, Laura Bishop, and Ean Bancroft, contribute their recipes. As a true aficionado, Mustipher breaks down Caribbean rums and spirits with practical tasting notes. Fans of classic tiki bibles such as Smuggler's Cove and Potions of the Caribbean

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can embrace Tiki's modern style and spirit while new tiki fans learn from Mustipher's expertise, accessible recipes, and clear instruction.

Look no further than this sturdy little pocket guide to master your Margarita, perfect your punch, and sharpen your shake. Get to know Slings & Sours, Groggs & Nogs: four drink families to unlock The Basics. Then the door is open to explore The Not-So-Basics: more complex recipes, homemade syrups, cordials, and liqueurs, plus advanced techniques. Clearly-written, bartender-tested recipes break down the

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mysteries of classic and craft cocktails. Learn how to curate a core wine selection, stay afloat on best beer and cider choices, and even pick up hospitality tips for home entertaining with ease. Basically, you'll be stirring and straining like a pro in no time. Fully illustrated throughout. Printed in the USA on water-resistant, tear-resistant paper. Hidden coil lay-flat binding.

The Wildcrafted Cocktail

The Ultimate Bar Book

Drinking French

Innovative Flavor Combinations, Plus

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***Homemade Versions of Kahlúa, Cointreau, and
Other Popular Liqueurs***

***Sour Spicy Herbal Umami Bitter Smoky Rich
Strong***

***Over 60 Batched Spirits and Liqueurs to Make at
Home***

***A Complete Guide from Still Design and
Fermentation through Distilling and Aging Spirits
Traditional Recipes You Wish Your Babcia
(Polish Grandmother) Had Written Down
Dandelion beer. Yep, you read that right
and no, it's not some hippy drink brewed by***

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people in kaftans, skipping around fields and waving daisies in the air. This is a man's drink, a tough, no-nonsense, grassroots drink that will lead the home-brewing revolution. Well, one drink may not do all that but *Brew it Yourself*, a collection of home-grown brewing recipes, is sure to put the fizz back in Britain's fervor for home-brewing. The craft drinks market is undergoing a huge resurgence and authors Richard Hood and Nick Moyle (the *Two Thirsty Gardeners*) have taken their two great loves - alcohol and gardening - to

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create a list of more than 75 drink recipes using ingredients, either bought in their local supermarket or grown in their own backyard. With everything from nettle beer to horseradish vodka, Richard and Nick bring the art of brewing back to earth. Focusing on the ingredients as much as the end results, this book provides inspiration for people to turn a bag of fruit or vegetables from a supermarket or a pick-your-own farm, a surplus harvest, or a weed-infested yard into a successful and delicious drink. The book outlines the basic

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approaches to each drinks-making method and what each ingredient contributes to the recipe. Brew it Yourself also debunks myths, celebrates experimentation and takes the fear out of the science of fermentation. It proves that creating your own tasty alcoholic drinks doesn't need to be complicated, doesn't need to be costly and definitely doesn't need to be time-consuming. Chapters: Introduction Sourcing Your Ingredients Making Wine Making Cider and Perry Making Beer Making Mead Making Infusions Making Classic Mixes and

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Curiosities Problem Solving Index

Great adventures often start with a drink—including Alice's expedition down the rabbit hole, which began with a sip of a curiously labelled tippie. Drink Me invites you to do the same; learn how to mix 20 cocktails that will fill you with wonder and childish glee at the surreal flavor combinations, while amassing the perfect selection of drinks for your own spirit-soaked Mad Hatter's tea party. We have delved into the depths of the Pool of Tears in search of the most magical ingredients

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and sumptuous flavors, and after some sage advice from a helpful caterpillar, have compiled a list of recipes that would be regularly enjoyed by the inhabitants of Wonderland. Drink Me includes concoctions for every palate and occasion, no matter your drinking predilection. Perfect pre-dinner aperitifs are in abundance, including The Queen of Hearts, a sweet, refreshing drink with bitter undertones, and Painting The Roses Red, a bubbly highball of sharp raspberry and gin flavors, softened with a hint of rose water. We explore the

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hallucinogenic properties of Absinthe in our ode to the unknown, The Mushroom, a strong mix of aniseed, rose, and complex herbal flavors, while we reminisce over the taste of our childhood with drinks such as Bread and Butterfly Pudding and the Unbirthday Cake Martini. The Duchesses Soup is a refined take on the punch bowl, while we make a refreshing palate cleanser in the form of The Caucus Chaser, a sticky plum and chestnut sharpener low enough in alcohol that you can greedily gulp it without even a hint of regret. Drink Me includes

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everything you need to know for throwing your own Alice in Wonderland-themed cocktail party, including cocktail party advice and techniques for mixing and decorating your drinks. Put on your Cheshire grin and get ready to head down the rabbit hole with your copy of Drink Me in hand.

From the authors of Shake: A New Perspective on Cocktails comes Infuse, a recipe book filled with fresh and flavorful oil, spirit, and water infusions. Authors Eric Prum and Josh Williams' passion for infusing

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oils, spirits and waters began one summer nearly a decade ago when the two first made peach-infused bourbon. They were awestruck. The seemingly simple process of adding fresh, local peaches to a Mason jar of Kentucky Bourbon, and infusing the mixture for a handful of weeks had somehow resulted in something so much greater than the sum of its parts. In Infuse the authors share not only their favorite infusion recipes, but also how to use them in food and cocktails, like a spicy chili oil added to a grilled pizza bianca or a hot

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toddy spiked with the peach bourbon that started it all years ago. With more than 50 recipes for infusing oils, spirits and waters, Infuse provides instructions, quick tips and plenty of inspiration for how you can make delicious infusions part of your everyday. In How to Make Your Own Drinks award-winning author Susy Atkins gives the low-down on how to create delicious cordials, wines, infusions, liqueurs and health-giving juices from fresh, seasonal home-grown or locally sourced ingredients with minimum fuss and maximum results. Recipes include

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***thirst-quenching Apple Juice, rich
Blackcurrant Cordial, tasty Limoncello and
enticing Sloe Gin. Whether you are a
gardener with a glut of summer berries, a
forager seeking inspiration for armfuls of
hand-picked elderflower or a farmers'
market devotee wondering what to do with
a bulk-buy of late-season apples, How to
Make Your Own Drinks will guide you in the
right direction, giving tips, advice and
recipe ideas on how to make easy, cheap,
mouth-watering and additive-free drinks
from the bounty of natural ingredients***

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available.

Modern Tropical Cocktails

Homemade Cocktails

**The Iconic Cocktails, Apéritifs, and Café
Traditions of France, with 160 Recipes**

Homemade Soda

Gin O'clock: A Year of Ginspiration

**200 Recipes for Making & Using Fruit Sodas
& Fizzy Juices, Sparkling Waters, Root Beers
& Cola Brews, Herbal & Healing Waters,
Sparkling Teas & Coffees, Shrubs &
Switchels, Cream Sodas & Floats, & Other
Carbonated Concoctions**

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***Make Your Own Foraged Syrups, Bitters,
Infusions, and Garnishes; Includes Recipes
for 45 One-of-a-Kind Mixed Drinks
Restorative Drinks from Yesterday and
Today***

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Storey Publishing

A collection of traditional Polish recipes written for the
modern home cook. Each of the 54 recipes includes a
color photo. Recipe sections include Soups, Breads,

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Pierogi, Main dishes, Side dishes, Deserts, and Beverages. Perfect binding.

In *How to Distill*, you'll learn every aspect of home distilling, from the fundamentals to controlling flavor development to packaging. Whether you want straightforward information for your first distillation or you're a home distiller looking to learn more and perfect your craft, you've come to the right place. In this book, certified industry expert and knowledgeable home distiller Aaron Hyde lays out the how and why of all the key processes, starting at the mash and fermentation, through distilling, and ending with expert

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information on aging and blending spirits. You'll find:
An Overview of Distilling and the Process: The fundamentals of distillation, concise distillation theory, still design, distilled products, and ingredients are all covered. Pre-Distillation: Move on to learn about the fermentation process, making your own wash from sugar or cereal mashing grain. Distilling: The main event! A robust section on distilling covers modern distillation techniques, the distillation process, key decisions during distillation, process control, collection, and further distillation runs. Post-Distillation: Work your way through flavor development

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and control, polishing spirit, the aging process, quality considerations, blending, and packaging considerations. Recipes: Whether you're interested in making bourbon whiskey, scotch whisky, gin, rum, or vodka, you'll find an easy-to-follow recipe. With reliable, tested information throughout, this is the new standard for distilling.

Raise a glass to the world's most exciting modern and contemporary artists in this inspired cocktail book with over 50 tribute recipes. Go on a boozy tour of art history with this collection of recipes for over 50 expertly crafted cocktails, each one a unique creation

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Inspired by its namesake artist. Unwind with a refreshing tequila-watermelon Frida Kahlo. Spark some inspiration while sipping on a Salvador Dalí. Or mix it up with a colorfully sweet Yayoi Kusama. From painters to sculptors, photographers, and more, each artist profiled has a cocktail recipe that draws deeply from their life and work. Both art lovers and cocktail enthusiasts alike will love pouring over this collection of engaging stories and unique recipes. Inventive and deliciously fun, ART BOOZEL will give you a new appreciation for each of these inspiring artists.

INVENTIVE & FUN RECIPES: Each of these recipes

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draws from elements of the artist's life and work in colorful ways that any cocktail enthusiast will enjoy; think tomato garnishes in the Andy Warhol, golden turmeric in the Gustav Klimt, and flower syrup in the Georgia O'Keeffe. **BESTSELLING TEAM:** Jennifer Croll and Kelly Shami, the author and illustrator who brought you the wildly popular **FREE THE TIPPLE**, are back to deliver more of the colorful cocktail recipes and lush illustration that everyone loves. **PERFECT FOR ART LOVERS:** Any level of art appreciator will enjoy pouring over the diverse biographies and engaging portraits, and will love

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creating drinks inspired by their favorite modern and contemporary artists. Perfect for: mixology enthusiasts; art and art history lovers; museum and gallery visitors, especially visitors to SFMOMA, MoMA, and LACMA; readers of Punch, Bon Appétit, Saveur.

Infused Booze

Cordials from Your Kitchen

Infusions: The Ultimate Guide to Crafting Flavorful

Infusions Using Modernist and Traditional Techniques

A Toast to Our Drunken History

Curious Cocktails from Wonderland

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100 Delicious Vegetarian Recipes to Make You Fall in
Love with Real Food

Modernist Cooking Made Easy

Homemade Liqueurs, Infused Spirits, and Cordial
Recipes

Apothecary Cocktails features 75 traditional
and newly created recipes for medicinally-
themed cocktails. Learn the history of the
top ten apothecary liqueurs, bitters, and
tonics that are enjoying resurgence at trendy
bars and restaurants.

**A complete guide to home uses for neutral
spirits, from infusions and tinctures to**

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cocktails and cleaning solutions. A bottle of rectified alcohol, like The Good Reverend's Universal Spirit from Tamworth Distilling, is a bottle of possibilities. In these pages, you'll discover over 100 recipes for infusions, tinctures, cocktails, cordials, elixirs, punches, and even household cleaners. This handbook will teach you to replicate famous liqueurs and classic cocktails, and help you prepare perfect garnishes and celebratory toasts. With step-by-step instructions and photos, you'll learn processes culinary, scientific, and alchemical to improve everything from your

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parties to your health. You'll learn the processes of osmosis and dissolution that create the perfect infusions. You'll be given the secrets to prep for guests lists of 1 or 100. You'll be guided through pairing your alcoholic creations with the rhythms of nature. Yes, with a bottle of purified spirits, you'll be able to purify your own human spirit. These recipes explain not just the flavor benefits of their ingredients, but also the spiritual and supernatural. Discover the meanings of herbs, the ratio of the Fibonacci sequence, and the effects of moon phases, among so much more. Come for the

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drinks, but stay for the magic.

Popular Liqueurs
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

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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!

Popular husband-and-wife bloggers and podcasters (acouplecooks.com) offer 100 recipes with an emphasis on whole foods and getting into the kitchen together. The couple's non-diet approach features simple lifestyle changes to make healthy cooking sustainable, rather than a short-term fix. A love story at its finest, Alex and Sonja

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Overhiser first fell for each other--and then the kitchen. In a matter of months, the writer-photographer duo went from eating fast and frozen food to regularly cooking vegetarian meals from scratch. Together, the two unraveled a "pretty simple" approach to home cooking that kicks the diet in favor of long-term lifestyle changes. While cooking isn't always easy or quick, it can be pretty simple by finding love in the process. A Couple Cooks | Pretty Simple Cooking is an irresistible combination of spirited writing, nourishing recipes with a Mediterranean flair, and vibrant photography. Dubbed a

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"vegetarian cookbook for non-vegetarians",
it's a beautiful book that's food for
thought, at the same time providing real food
recipes for eating around the table. The book
features: 100 vegetarian recipes, with 75
vegan and 90 gluten-free options A full-color
photograph for every recipe Recipes arranged
from quickest to more time-consuming 10 life
lessons for a sustainably healthy approach to
cooking, artfully illustrated with a custom
watercolor

How to Make Your Own Drinks

Shake, Stir, Pour-Fresh Homegrown Cocktails

Tiki

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The Little Book of Gin

**Make Syrups, Mixers, Infused Spirits, and
Bitters with Farm-Fresh Ingredients-50
Original Recipes**

Oil, Spirit, Water: A Recipe Book

**100+ Recipes for Infused Liqueurs and
Cocktails**

50 Classic Cocktail Recipes, Tips, and Tales

Want to add some delicious flavors and sweeten up your classic drinks? Add a flavorful kick to any vodka, brandy, rum, or even whiskey with homemade liqueurs. With this cookbook, you will learn how to craft delicious liqueurs from the comfort of your own home. Experiment with new flavors that will get your tongue tingling and your

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**drinks dancing. From limoncello to exciting blackberry
tequila, we have it all. Get started now! Cheers!**

**Shaken or stirred, on the rocks or straight up, every
cocktail has a unique history. Bringing this rich lore to
life, An Illustrated Guide to Cocktails showcases the
often romantic origin of classic and modern mixed
drinks and the fascinating characters who made them
famous. From the crooked gangster who inspired the
Jack Rose (a drink often served in Manhattan's gilded
Astor mansion during the Jazz Age) to the legendary
Margarita (associated with the Tijuana dancer now
known by her stage name, Rita Hayworth), the spirited
blend of alcohol and alchemy is showcased on each
beautifully illustrated page. The drink recipes include**

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favorite classics (such as Old Fashion, White Russian, Sidecar) alongside forgotten standards such as the Blood and Sand. With guides to various spirits, suggestions for stocking your home bar, and mixing tips and techniques, **An Illustrated Guide to Cocktails** brings the marvels of mixology to every home bartender.

'This book is dangerous: I had a Boulevardier in my hand five minutes after opening it' Victoria Moore, Wine correspondent, the Daily Telegraph and BBC Good Food
'Cocktail making demystified at last! What a useful book' India Knight
The cocktail scene has exploded in recent years and the bars are booming. From the classics to modern-day twists with infused spirits and tonics, vermouths and bitters, ordering a cocktail at the bar has

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never been so much fun. Which is great news for some but if, like the author, you really don't get out much, then it can feel like you're missing out on all the fun. Until now. Helen McGinn's **Homemade Cocktails** is full of recipes, hints and tips to help you re-write your at-home cocktail repertoire. From classics to the latest in cocktail fashions, this book helps you raise the bar whether it's to impress your guests or simply treat yourself. You'll find ways to use up what's in those bottles lurking at the back of the cupboard and knock up a fabulous cocktail in no time, adding instant glamour to any occasion. This summer drinks book is a fun take on an at-home bartending. And one thing a summer drinks recipe should always be is fun above all else. Honestly, there

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Isn't a need to spend tons of cash on fully stocking your home bar or time on learning and perfecting dozens of complicated cocktails to impress friends and family. First of all, time is precious and money is hard to earn, so let's try to save both of them for better things in life. Secondly, being a bartender is never an easy job, it takes experience, knowledge, training and quite a bit of talent to serve up an array of refreshing alcoholic drinks to a crowd of people with very different tastes. So, if we would find ourselves on a beautiful summer night in the mood for a trendy complex cocktail or a refreshing drink we need to put on a fabulous outfit and take an Uber to the nearest bar. Thirdly, let's remember that COVID pandemic seriously hit bars and restaurants, they

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suffered one of the hardest blows -hence, we all should support the industry: fill the bars and ask for that fabulous summer drink with alcohol and ice the minute we have the green light to do so. Now, let's not digress: this fun summer drinks eBook is all about laidback fun time in the comfort of your own houses. There are no complicated recipes, hard to read explanations, or 10-ingredients drinks. Home should be a place for easy, fun drinks that you can effortlessly make. Plus - and this is a promise -entertaining at home with these homemade liqueurs, infused wines, sangrias and exiting 2 to 5 ingredients cocktails and mixed drinks will quickly become your favorite hobby.Plus, these recipes will make you think of your own summer drink ideas

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because when you'll take a sip of your first home-made fragrant gorgeous sour cherry liqueur - you'll start infusing alcohol with every in-season berry or fruit you'll come across. Not to mention, home-liqueur based cocktails and mixed drinks are exceptionally fabulous. And we have 20+ easiest summer cocktails possible! And then there are infused wines, sangrias, fruity coffees ... To sum up: when you'll find yourself roaming your local farmers market looking for ripe juicy fruit for your home-made liqueurs and infused vodkas, or when a few bushes of lavender, sage or mint will magically appear in your garden or somewhere in the kitchen - you'll know you've mastered home mixology and it's time to start writing your own summer drinks

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book! Summer is ideal for cold coffees, light alcohol beverages, pretty drinks, and memorable new flavors.

The book is beautifully photographed with all of the photos made by the author at home, and most of the fruit, berries, flowers, and herbs are home-grown. There are 40+ easy recipes for a very fun home bartending, including: - Limoncello- Vodka-based plum liqueur - Pear liqueur- Sour cherry liqueur- 44 liqueurs- Sage infused vodka - Honey melon infused dark rum - Peach infused vodka - Lavender simple syrup - Honey, lemon and ginger raw syrup - White wine peach and pear sangria - Vin de citron with champagne- Apple and mandarin sangria - Thyme infused wine with prosecco - Orange peel water and 44 liquor cold coffee- Cardamom and

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**rose water coffee - Strawberry ginger lemonade cocktail
- Sage infused Bloody Mary - Lavender lime and mint
vodka cocktail - Black currant basil mojito - Rosé, gin
and tonic, and more. Please enjoy this fun summer drinks
book and have a gorgeous summer!**

Homemade Liqueurs

**44 Refreshing Cocktails, Mixed Drinks, Iced Fruity
Coffees, Infused Spirits, Sangrias and Fragrant Liqueurs
A Couple Cooks - Pretty Simple Cooking**

Apothecary Cocktails

How to Distill

Gin the Mood

The Good Reverend's Guide to Infused Spirits

A simple guide to creating your own signature drinks

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Create your own delicious liqueurs. Pattie Vargas and Richard Gulling provide recipes for over 100 home-crafted cordials to suit every occasion, from cinnamon coffee liqueur to spiced blackberry brandy, and pineapple rum to black walnut liqueur. The simple instructions and insightful tips will have even beginners filling bottles with after-dinner joy. Learn to use your flavored liqueurs to spice up main dishes or add an extra pop of flavor to timeless desserts, and be sure to invite some friends over to enjoy a few sips.

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A compendium of facts and sayings about the superior spirit, Gin.

If you already love making strawberry jam and basic tomato sauce, this is the perfect book for the next step in your preserving journey! Featuring techniques and ingredients sure to open your mind, Beyond Canning is an invaluable resource for home preservers and small-scale homesteaders who know the basics but are looking to expand their skill-set and repertoire. A deep dive into multiple methods of home preserving, this book

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features unexpected flavors, smart techniques, and root-to-stalk recipes to give you practical ways to eat better and reduce waste. You will not want to miss the wide variety of techniques! - Vinegar preserving that goes beyond pickles. - Water bath canning for new tastes and textures. - Do you like kimchi? You'll love recipes to ferment and culture for amazing results and a world of variety. With 50 gin-based cocktail recipes - from classics to contemporary twists - this is a must-have for anyone Gin the Mood for a

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good time.

Homemade Liqueurs and Infused Spirits
Savory Cocktails

Make Your Own Wine, Beer, and Other
Concoctions

Drink Me

Make Your Own Whiskey & Bourbon Blends,
Infused Spirits, Cordials & Liqueurs

Alchemical Cocktails, Healing Elixirs, and
Cleansing Solutions for the Home and Bar
Handcrafted Squashes, Shrubs, Switchels,
Tonics, and Infusions to Mix at Home

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Making your own soda is easy, inexpensive, and fun. Best of all, you can control the sweetness level and ingredients to create a drink that suits your individual taste. In this guide to all things fizzy, Andrew Schloss presents a handful of simple techniques and recipes that will have you recreating your favorite commercial soft drinks and experimenting with new flavor combinations. Try your hand at Pomegranate Punch, Sparkling Espresso Jolt, Slightly Salty Caramel Seltzer, and more as you explore the endless bubbly possibilities.

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Create your own signature blends at home with the fully updated and newly expanded edition of *The Home Distilling and Infusing Handbook*, featuring dozens of creative infusion recipes! Like to dabble, invent, experiment, and concoct? Like to drink? Move beyond bartending and learn how to combine alcohol with herbs, spices, fruit, and more to create your own custom blends! This book guides you step-by-step through the process of creating unique and delicious alcoholic infusion and blends as well as infused cordials and cremes. No

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fancy degree or equipment required! Also,
learn how to make your very own whiskey
blends. Includes fifty unique recipes from
some of today's leading mixologists,
including: Smoked Bacon Bourbon, October
Apple Liqueur, Horseradish Vodka, Silver
Kiwi Strawberry Tequila, Cucumber Gin,
Cherry Whiskey, and Blueberry Bourbon.
Cheers, and bottoms up!

From tea and coffee to flavored vinegars
and oils, infusions are a part of our
daily lives. Now they are more prevalent
as talented chefs and bartenders create

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custom infusions for use in food and
cocktails. Explore creating infusions by
the traditional process, as well as the
modernist methods of using a whipping
siphon, sous vide and fat washing.

TALES OF THE COCKTAIL SPIRITED AWARD®
WINNER • IACP AWARD FINALIST • The New
York Times bestselling author of My Paris
Kitchen serves up more than 160 recipes
for trendy cocktails, quintessential
apéritifs, café favorites, complementary
snacks, and more. Bestselling cookbook
author, memoirist, and popular blogger

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David Lebovitz delves into the drinking culture of France in *Drinking French*. This beautifully photographed collection features 160 recipes for everything from coffee, hot chocolate, and tea to Kir and regional apéritifs, classic and modern cocktails from the hottest Paris bars, and creative infusions using fresh fruit and French liqueurs. And because the French can't imagine drinking without having something to eat alongside, David includes crispy, salty snacks to serve with your concoctions. Each recipe is accompanied by

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David's witty and informative stories about the ins and outs of life in France, as well as photographs taken on location in Paris and beyond. Whether you have a trip to France booked and want to know what and where to drink, or just want to infuse your next get-together with a little French flair, this rich and revealing guide will make you the toast of the town.

New Techniques, Ingredients, and Flavors to Preserve, Pickle, and Ferment Like Never Before

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The Gin Dictionary

Colonial Spirits

Home Bar Basics (and Not-So-Basics)

Easy, Elegant Liqueurs You Can Make & Give

The Comprehensive Guide to Over 1,000

Cocktails

Brew It Yourself

Exciting Flavors from Europe's Western

Coast: A Cookbook

In Infused Booze, Kathy Kordalis teaches you how to enhance your cocktails and brighten up any home bar. It's so simple to infuse your own spirits - all that's

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required is a glass bottle, your spirit of choice and a little imagination and time. Savour the decadent Cherry Gin, or take summer refreshments to the next level with Lime and Lemongrass Gin. Make your own Licorice Whiskey for the perfect digestif or spice up your parties with Jalapeño Vodka. Most infusions take just 10 minutes to prepare and are ready to drink in just three days. Best of all, Kathy has included a bespoke cocktail for each recipe, to make sure you get the most out of your flavoured booze. With a flavoured

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beverage to suit any occasion, Infused
Booze is full of ideas to boost your
spirits.

*In need of some gin-spiration? Look no
further!*

*The Essential, New York Times-Bestselling
Guide to Botany and Booze “A book that
makes familiar drinks seem new again . . .
Through this horticultural lens, a mixed
drink becomes a cornucopia of
plants.”—NPR's Morning Edition “Amy
Stewart has a way of making gardening seem
exciting, even a little dangerous.” —The*

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New York Times Sake began with a grain of rice. Scotch emerged from barley, tequila from agave, rum from sugarcane, bourbon from corn. Thirsty yet? In The Drunken Botanist, Amy Stewart explores the dizzying array of herbs, flowers, trees, fruits, and fungi that humans have, through ingenuity, inspiration, and sheer desperation, contrived to transform into alcohol over the centuries. Of all the extraordinary and obscure plants that have been fermented and distilled, a few are dangerous, some are downright bizarre, and

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one is as ancient as dinosaurs—but each represents a unique cultural contribution to our global drinking traditions and our history. This fascinating concoction of biology, chemistry, history, etymology, and mixology—with more than fifty drink recipes and growing tips for gardeners—will make you the most popular guest at any cocktail party.

This vibrant little book, filled with innovative ideas and recipes, as well as tips for shaking, stirring, and chilling, reveals how to combine spirits such as

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*vodka and rum with fruits, flowers, herbs,
and spices to create superior liqueurs.*

17,500 first printing.

Art Boozel