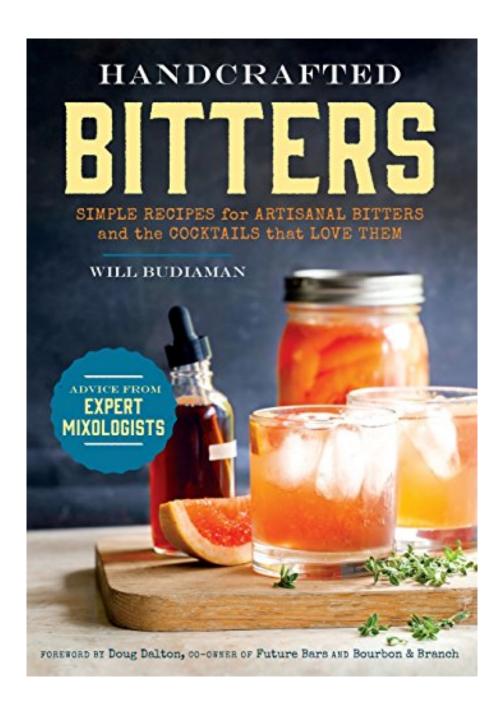


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With more bitters recipes than any other book--and twice as many cocktail recipes to try them out--Handcrafted Bitters belongs on the shelf of every cocktail enthusiast, kitchen crafter, foodie, and happy drunk.

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!

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A Fun Idea, Add Seasonal Interest to Your Cocktails and Gatherings with this Recipe Book By Amy Aldrich

I received this product for free in exchange for my honest and unbiased review.

I have to say, I received this book as part of a set of three items specifically to review. I had a base knowledge of the other products...and while I have heard of bitters, I have never really had much personal experience with them (outside of drinks I've ordered in bars that had bitters in them). It never occurred to me that this was something I could make or that there might be a recipe book out there that I might look for.

I don't do much in the way of drinking these days...but I do enjoy the occasional cocktail. I read through the book and I like the format. What you get is a brief introduction, some information on the "Renaissance" of

bitters and an introduction to what you need to start your own bitters "lab." I have to admit, I really, really like the idea of a bitters lab and managed to conjure up a vision of myself in a lab coat and safety glasses with all of the necessary supplies around me, testing out the recipes. This alone made me quite happy to own the book. I will hence fourth call the recipes formulas...to go with the lab theme.

I am very happy with the arrangement of the remaining information into seasonal sections. The idea of adding some seasonal flavors to drinks is very appealing, not to mention, just plain fun!! I am looking forward to trying out some of the fall and winter recipes in the weeks and months to come. I figure if I start early in each season with one or two recipes, that would give me time to perfect my formulas and try them out alone and with friends.

I'm not a huge fan of any book of recipes or fun ideas that tells me that I need to take meticulous notes...but I definitely see the benefits of taking notes on the formulas you try, so that you can recreate and perfect. The only downside is that each batch requires you to wait...the usual steeping time seems to be 3.5 weeks...so fans of instant gratification (and aren't we all to some degree) won't find that in these pages.

I think this book is ideal for anyone who likes tinkering around in the kitchen, and might be especially suited to someone who already does canning or makes preserves, as you might already have the tools (and the tools needed are readily available and relatively inexpensive) and some of the skills necessary (including patience). It would be great for anyone who likes experimenting with cocktails, enjoys throwing parties (especially seasonal ones), or regularly hosts any kind of club (move, book, game) where food and beverages are part of the experience. It would also make a fantastic gift for anyone listed above. I would definitely recommend it it's accessible, informative and full of great recipes to try, but I think there is likely a limited audience of people who would truly use and enjoy it.

0 of 0 people found the following review helpful.

Great read! Delicious recipes! Highly Recommended!

By Sheri Ann Richerson

I am very familiar with bitters and love playing around making them so this book was ideal for me. The downside is I hate the taste of alcohol - even the tiniest amount. So I use my bitters in baking and cooking. This way the alcohol evaporates. I love that this book is broken down by seasons and has tips for getting the most flavor out of the produce you use. The author of this book offers a lot of education, guidance and great recipes - so you don't make the bitter than leave it sit on the shelf wondering what to do with it.

I found the book very interesting. The recipes looked great and I have shared some of the recipes with friends already who were super excited to give some of them a try!

The author is truly an expert on the subject. The writing is fantastic and it was an enjoyable read! I highly recommend this book to anyone interested in the subject matter of Bitters!

Disclaimer: I received this item for free or at a reduced price in exchange for my honest, unbiased review. All opinions are my own.

0 of 0 people found the following review helpful.

Fascinating book about handcrafted bitters

By Hilary P

This is an excellent educational book about gourmet drinking...bitters are quite the trend these days, and here's basically all you need to know about their use and how to make them for home and professional use. Bitters are the flavoring agent for cocktails. They can be infused, or made into tinctures. The recipes are rather simple. The main effort is in obtaining quality ingredients, and then aging them in vodka or Everclear.

The book includes many classic and updated cocktail recipes using the various bitter flavorings. The choices are broken down into seasons for the type of cocktail that is popular at any time of year, in coordination with the fresh ingredients that are available to turn into the bitters being used. I recommend this book to any home bartender who wants to up their game. I received a free copy of this book in exchange for a fair and unbiased review.

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