

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

RIGHT HERE, WE HAVE COUNTLESS BOOK **HOMEMADE LIQUEURS AND INFUSED SPIRITS INNOVATIVE FLAVOR COMBINATIONS PLUS HOMEMADE VERSIONS OF KAHLI 1 2 A COINTREAU AND OTHER POPULAR LIQUEURS** AND COLLECTIONS TO CHECK OUT. WE ADDITIONALLY OFFER VARIANT TYPES AND AS WELL AS TYPE OF THE BOOKS TO BROWSE. THE ALL RIGHT BOOK, FICTION, HISTORY, NOVEL, SCIENTIFIC RESEARCH, AS WELL AS VARIOUS FURTHER SORTS OF BOOKS ARE READILY CLEAR HERE.

AS THIS **HOMEMADE LIQUEURS AND INFUSED SPIRITS INNOVATIVE FLAVOR COMBINATIONS PLUS HOMEMADE VERSIONS OF KAHLI 1 2 A COINTREAU AND OTHER POPULAR LIQUEURS**, IT ENDS OCCURRING INBORN ONE OF THE FAVORED BOOKS **HOMEMADE LIQUEURS AND INFUSED SPIRITS INNOVATIVE FLAVOR COMBINATIONS PLUS HOMEMADE VERSIONS OF KAHLI 1 2 A COINTREAU AND OTHER POPULAR LIQUEURS** COLLECTIONS THAT WE HAVE. THIS IS WHY YOU REMAIN IN THE BEST WEBSITE TO SEE THE INCREDIBLE EBOOK TO HAVE.

AMARO BRAD THOMAS PARSONS 2016-10-11 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, CAFÉ S, 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 DRINKING) LA DOLCE VITA.

AMAZING (MOSTLY) EDIBLE SCIENCE ANDREW SCHLOSS
2016-01-15 TEACHING YOUR KIDS SCIENCE JUST GOT BETTER--AND TASTIER! WITH THE AWE-INSPIRING AND ACCESSIBLE RECIPES AND PROJECTS IN AMAZING (MOSTLY) EDIBLE SCIENCE, UNITING SCIENCE AND COOKING HAS NEVER BEEN EASIER. INTRODUCE YOUR CHILDREN TO THE WONDERS OF

SCIENCE BY CREATING PROJECTS AND EXPERIMENTS IN YOUR VERY OWN KITCHEN. ENTERTAINING TO MAKE AND SPECTACULAR TO BEHOLD, NOT ONLY WILL YOUR CHILD LEARN IMPORTANT SCIENTIFIC PRINCIPLES ABOUT THE CHEMISTRY OF COOKING, BUT THEY CAN EVEN ENJOY THE DELICIOUS FINAL PRODUCT. ALMOST EVERYTHING MADE IN THIS BOOK IS EDIBLE. LEARN AND APPRECIATE PROJECTS LIKE CLASSIC EXPLODING VOLCANO CAKES, GLOW-IN-THE-DARK JELL-O, SINGING CAKES, AND BOUNCY EGGS. FOOD EXPERT ANDREW SCHLOSS PROVIDES YOU AND YOUR KIDS WITH PRACTICAL AND HUMOROUS PROJECTS THAT INCLUDE STEP BY STEP INSTRUCTIONS, ILLUSTRATED WITH FUN FULL-COLOR PHOTOS SURE TO APPEAL TO KIDS OF ALL AGES. * ALL RECIPES/PROJECTS IN THIS BOOK ARE NON-TOXIC AND SAFE FOR CONSUMPTION; SOME JUST TO TASTE (SLIME, ECTOPLASM) AND MANY YOU WILL LOVE, SUCH AS MOLTEN CHOCOLATE CUPCAKES, DISAPPEARING PEPPERMINT PILLOWS, AND AMBER MAPLE SYRUP CRYSTALS! EACH PROJECT CONTAINS A "HOW DID THAT HAPPEN?" SECTION WHICH EXPLAINS THE SCIENCE BEHIND THE FUN. AMAZING (MOSTLY) EDIBLE SCIENCE IS AN AAAS/SUBARU SB&F PRIZE FOR EXCELLENCE IN SCIENCE BOOKS FINALIST. THE AAAS/SUBARU SB&F PRIZE FOR EXCELLENCE IN SCIENCE BOOKS CELEBRATES OUTSTANDING SCIENCE WRITING AND ILLUSTRATION FOR CHILDREN AND YOUNG ADULTS.

INFUSED SUSAN ELIA MACNEAL 2006-09-21 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 VODKA AND RUM WITH FRUITS, FLOWERS, HERBS, AND SPICES TO CREATE SUPERIOR LIQUEURS. 17,500 FIRST PRINTING.

CORDIALS FROM YOUR KITCHEN PATTIE VARGAS

1997-01-01 INCLUDES RECIPES FOR FRUIT-, NUT-, HERB-, AND CREAM-BASED LIQUEURS, COFFEE LIQUEURS, AND FLAVORED BRANDIES, VODKAS, AND RUMS

THE ULTIMATE A-TO-Z BAR GUIDE SHARON TYLER HERBST

2009-07-01 WHAT'S A DIRTY MARTINI? HOW DO YOU PRONOUNCE CUARENTA Y TRES? WHICH GLASS DO YOU USE FOR A STINGER? HOW DID THE MARGARITA GET ITS NAME? ANSWERS TO THESE QUESTIONS AND THOUSANDS MORE CAN BE FOUND IN THE ULTIMATE A-TO-Z BAR GUIDE, A ONE-STOP, USER-FRIENDLY COCKTAIL GUIDE FEATURING MORE THAN 1,000 DRINK RECIPES AND 600 DEFINITIONS FOR COCKTAIL-RELATED TERMS. THE ULTIMATE A-TO-Z BAR GUIDE OFFERS A UNIQUE BLEND OF FEATURES, INCLUDING: • DEFINITIONS OF OVER 600 COCKTAIL- AND DRINK-RELATED TERMS, INCLUDING LIQUEURS, TYPES OF DRINKS, COCKTAIL JARGON, AND THE ETYMOLOGY OF DRINKS LIKE THE MARTINI AND THE FUZZY NAVAL, ALL ORGANIZED IN AN EASY-TO-USE A-TO-Z FORMAT WITH SOUND-OUT PHONETICS. • DRINK RECIPES FOR MORE THAN 1,000 COCKTAILS FOR EVERY SEASON AND OCCASION. EACH RECIPE IS COMPLETE WITH A GRAPHIC SHOWING THE

APPROPRIATE GLASS TO USE. • IDEAS ON HOW TO MAKE SURE GUESTS HAVE A GREAT TIME WHILE ENCOURAGING RESPONSIBLE DRINKING. • TIPS ON EVERYTHING FROM STOCKING A HOME BAR TO CHOOSING THE RIGHT GLASSWARE, PLUS LOADS OF PROFESSIONAL BARTENDING TRICKS AND SHORTCUTS FOR CREATING THE PERFECT COCKTAIL. • HUMOR THROUGH ANECDOTES, TOASTS, AND QUOTES FROM THE FAMOUS AND INFAMOUS. • FOUR INDEXES THAT MAKE FINDING THE LISTING YOU WANT A SNAP! ACCESSIBLE, FUN, HIP, AND WRITTEN IN THE HERBSTS' INIMITABLE STYLE, THE ULTIMATE A-TO-Z BAR GUIDE DESERVES A PLACE AT EVERY HOME AND PROFESSIONAL BAR.

THE HOME DISTILLER'S HANDBOOK MATT TEACHER

2011-11-29 CREATE YOUR OWN SIGNATURE BLENDS! 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 FANCY DEGREE OR EQUIPMENT REQUIRED! ALSO, LEARN HOW TO MAKE YOUR VERY OWN WHISKEY BLENDS. INCLUDES UNIQUE RECIPES FROM SOME OF TODAY'S LEADING MIXOLOGISTS, AS WELL AS FIFTY RECIPES, INCLUDING: SMOKED BACON BOURBON OCTOBER APPLE LIQUEUR HORSERADISH VODKA SILVER KIWI

STRAWBERRY TEQUILA CUCUMBER GIN CHERRY WHISKEY
BLUEBERRY BOURBON CHEERS, AND BOTTOMS UP!

THE NOMAD COCKTAIL BOOK LEO ROBITSCHKEK
2019-10-22 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
ROBITSCHKEK'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.

INFUSE ERIC PRUM 2015 "THE COMPANION BOOK TO SHAKE
AND TO THE SOON-TO-BE-ROLLED-OUT MASON INFUSER,
INFUSE IS BOTH AN INSTRUCTIONAL MANUAL AND AN IDEA
BOOK FOR INFUSING WATER, SPIRITS, AND OILS WITH
ANYTHING THAT'S FRESH AND FLAVORFUL--FROM MELLOW
CUCUMBERS TO FIERY CHILES; THERE ARE RECIPES, TOO, FOR
WHAT TO MAKE WITH THE INFUSIONS. ONE CAN INFUSE ANY
WATER, SPIRIT, OR OIL WITH JUST ABOUT ANYTHING--AND

IT'S NEVER BEEN MORE CONVENIENT THAN WITH THE MASON
INFUSER, THE AUTHORS' FOLLOW-UP TO THE MASON SHAKER.
THE MASON INFUSER IS OUTFITTED WITH A HIGH-QUALITY
STAINLESS-STEEL INFUSER CAP. BUT YOU DON'T NEED THE
PRODUCT TO ENJOY THIS BOOK. ANY VESSEL WITH A TIGHT
SEAL WILL DO. INFUSE HAS THE SAME COOL, INSTRUCTIONAL
DESIGN AS ITS SISTER BOOK, SHAKE, BUT IT GOES BEYOND
ALCOHOL TO FLAVORED WATERS AND OILS MADE WITH FRESH
INGREDIENTS THAT CAN LATER BE USED TO PREPARE
REFRESHMENTS AND CONDIMENTS. THE RECIPES INCLUDE INFUSED
WATERS SUCH AS OVERNIGHT CHAI AND GINGER LEMONGRASS
COCONUT WATER, SPIRITS LIKE COFFEE LIQUEUR AND
LIMONCELLO, AND OILS INCLUDING PRESERVED LEMON AND
GARLIC CONFIT OIL. THERE ARE RECIPES THROUGHOUT THAT
INCLUDE THE INFUSIONS IN FOOD AND DRINK PREPARATIONS"--
COCKTAIL CULTURE SHAWN SOOLE 2013-09-10 THE NEW
ART OF THE COCKTAIL HAS ARRIVED IN BARS AND LOUNGES. IN
THIS EXQUISITELY PRODUCED BOOK, WORLD-CLASS
BARTENDERS SHAWN SOOLE AND NATE CAUDLE COMPILE
CUTTING-EDGE RECIPES FOR THE EXPERIENCED BARTENDER AND
BEGINNER MIXOLOGIST ALIKE. THE ULTIMATE COCKTAIL BOOK,
COCKTAIL CULTURE BOASTS OVER 110 ORIGINAL RECIPES,
FROM CLASSIC-INSPIRED DRINKS AND TIKIS TO WEIRD,
EXPERIMENTAL & MAINSTAYS AND FLIPS. ADD A VARIETY OF
FUN AND DELICIOUS COCKTAILS TO YOUR DRINK MENU, SUCH
AS THE KILT IN THE MONASTERY, CANNIBAL'S CAMPFIRE,

BLUME SAUER, JAMAICAN SAZERAC, HIGH TEA IN MILAN, KRACK NOG, MY HOMIE'S NEGRONI, MOREL DISPOSITION, ICED MAYAN MOCHA, AND SARSAPARILLA JULEP. THE BOOK ALSO COVERS THE BURGEONING COCKTAIL SCENE IN VICTORIA, BC, WHICH IS ON PAR WITH THE WORLD'S TRENDIEST HOT SPOTS, AND GIVES A HUMAN FACE TO IT ALL, WITH FAVOURITE AND UNIQUE DRINK RECIPES FROM THE CITY'S BEST BARTENDERS, RESTAURANTS, AND WATERING HOLES. WITH GORGEOUS COLOUR PHOTOS AND A GLOSSARY OF GLASSWARE, GARNISHES, AND TECHNIQUES AS WELL AS DEFINITIONS OF THE VARIOUS SPIRITS, COCKTAIL CULTURE SHOWCASES A YOUNG, INTERESTING, NEW COCKTAIL CULTURE WAITING TO BE ENJOYED.

SHAKE, STIR, POUR-FRESH HOMEGROWN COCKTAILS KATIE LOEB 2012-07-01 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!

TINY BUBBLES CHRONICLE BOOKS 2008-09 SPARKLING WINE IS GREAT FOR CELEBRATING, BUT POUR IT INTO A COCKTAIL AND THE REAL PARTY BEGINS. TINY BUBBLES STIRS UP 40 REFRESHING CONCOCTIONS USING CHAMPAGNE, PROSECCO, CAVA, AND OTHER BUBBLY WINES. DRINKS INCLUDE FAVORITES LIKE MIMOSAS AND CHAMPAGNE COCKTAILS, PLUS WONDERFUL NEW INVENTIONS LIKE THE HOMAGE TO MARASCHINO CHERRIES, THE MARASCO FIZZ, AND THE SWEET-TART MELAGRANA WITH ITS COMBINATION OF LIMONCELLO AND POMEGRANATE. "MOCKTAILS" ARE INCLUDED FOR THOSE WHO LIKE THE FIZZ WITHOUT THE BUZZ AND A

SELECTION OF BUBBLY BITES OFFER SOME TASTY TREATS TO GO ALONG WITH THE DRINKS. TINY BUBBLES GIVES EVERYONE A REASON TO RAISE A GLASS.

HOMEMADE SODA ANDREW SCHLOSS 2011-06-01 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.

THE BAR BOOK JEFFREY MORGENTHALER 2014-06-03 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.

A COUPLE COOKS - PRETTY SIMPLE COOKING SONJA OVERHISER 2018-02-06 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 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 "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

HOMEMADE LIQUEURS AND INFUSED SPIRITS ANDREW SCHLOSS 2013-11-19 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 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 KAHL[®] A, OR TRY YOUR HAND AT CREATING NEW AND UNIQUE

FLAVOR COMBINATIONS. CHEERS!

THE FORAGER CHEF'S BOOK OF FLORA ALAN BERGO 2021-06-24 "IN THIS REMARKABLE NEW COOKBOOK, BERGO PROVIDES STORIES, PHOTOGRAPHS AND INVENTIVE RECIPES."—STAR TRIBUNE AS SEEN ON NBC'S THE TODAY SHOW! "WITH A PASSION FOR BRINGING A TASTE OF THE WILD TO THE TABLE, [BERGO'S] INSPIRATION FOR EXPERIMENTATION SHOWS IN HIS INVENTIVE DISHES CREATED AROUND INGREDIENTS FOUND IN HIS OWN BACKYARD."—TASTEMADE FROM ROOT TO FLOWER—AND FEATURING 180 RECIPES AND OVER 230 OF THE AUTHOR'S OWN BEAUTIFUL PHOTOGRAPHS—EXPLORE THE EDIBLE PLANTS WE FIND ALL AROUND US WITH THE FORAGER CHEF ALAN BERGO AS HE BREAKS NEW CULINARY GROUND! IN THE FORAGER CHEF'S BOOK OF FLORA YOU'LL FIND THE EXOTIC TO THE FAMILIAR—FROM RAMP LEAF DUMPLINGS TO SPRUCE TIP PANNA COTTA TO CRISP FIDDLEHEAD PICKLES—WITH CHEF BERGO'S UNIQUE BLEND OF EASY-TO-FOLLOW INSTRUCTION AND OUT-OF-THIS-WORLD INSPIRATION. OVER THE PAST FIFTEEN YEARS, MINNESOTA CHEF ALAN BERGO HAS BECOME ONE OF AMERICA'S MOST EXCITING AND RESOURCEFUL CULINARY VOICES, WITH MILLIONS SEEKING HIS GUIDANCE THROUGH HIS WILDLY POPULAR WEBSITE AND VIDEO TUTORIALS. BERGO'S INVENTIVE CULINARY STYLE IS DEFINED BY HIS ENCYCLOPEDIA CURIOSITY, AND HIS ABIDING, ROOT-TO-FLOWER PASSION FOR BOTH WILD AND CULTIVATED

PLANTS. INSTEAD OF WAITING FOR FALL SQUASH TO RIPEN, BERGO EAGERLY HARVESTS THEIR EARLY SHOOTS, FLOWERS, AND YOUNG GREENS—TAKING A HOLISTIC APPROACH TO COOKING WITH ALL PARTS OF THE PLANT, AND DISCOVERING EXTRAORDINARY NEW FLAVORS AND TEXTURES ALONG THE WAY. THE FORAGER CHEF'S BOOK OF FLORA DEMONSTRATES HOW UNDERSTANDING THE DIFFERENT PROPERTIES AND GROWING PHASES OF ROOTS, STEMS, LEAVES, AND SEEDS CAN INFORM YOUR PREPARATION OF SOMETHING LIKE THE HEAD OF AN IMMATURE SUNFLOWER—AS WELL AS THE LESSER-USED PARTS OF COMMON VEGETABLES, LIKE BROCCOLI OR EGGPLANT. AS A SOCIETY, WE'VE FORGOTTEN THIS TYPE OF OLD-SCHOOL KNOWLEDGE, INCLUDING MANY BRILLIANT CULINARY TECHNIQUES THAT WERE BORNE OF THRIFT AND NECESSITY. FOR OUR OWN SAKE, AND THAT OF OUR PLANET, IT'S TIME WE REMEMBERED. AND IN THE PROCESS, WE CAN UNLOCK NEW FLAVORS FROM THE ABUNDANT LANDSCAPE AROUND US. “[AN] EXCELLENT DEBUT. . . . ADVOCATING THAT PLANTS ARE EDIBLE IN THEIR ENTIRETY IS ONE THING, BUT THIS [BOOK] DELIVERS THE DELECTABLE MEANS TO PROVE IT.”—PUBLISHERS WEEKLY “ALAN BERGO WAS FORAGING IN THE MIDWEST WAY BEFORE IT WAS TRENDY.”—OUTSIDE MAGAZINE

BITTERS BRAD THOMAS PARSONS 2011-11-01 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.

DRINK ME NICK PERRY 2018-10-16 GREAT ADVENTURES OFTEN START WITH A DRINK—INCLUDING ALICE'S EXPEDITION DOWN THE RABBIT HOLE, WHICH BEGAN WITH A SIP OF A CURIOUSLY LABELLED TIPPLE. 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 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 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 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.

GAZOS BENNY BRIGA 2021-05-25 GAZOS, HERALDED BY BON APPÉTIT AS ONE OF THE NEXT BIG DRINK TRENDS, IS NOW AVAILABLE AS A COOKBOOK.

LIQUID INTELLIGENCE: THE ART AND SCIENCE OF THE PERFECT COCKTAIL DAVE ARNOLD 2014-11-10 WINNER OF THE

2015 JAMES BEARD AWARD FOR BEST BEVERAGE BOOK AND THE 2015 IACP JANE GRIGSON AWARD. A REVOLUTIONARY APPROACH TO MAKING BETTER-LOOKING, BETTER-TASTING DRINKS. IN DAVE ARNOLD'S WORLD, THE SHAPE OF AN ICE CUBE, THE SUGARS AND ACIDS IN AN APPLE, AND THE BUBBLES IN A BOTTLE OF CHAMPAGNE ARE ALL INGREDIENTS TO BE MEASURED, TESTED, AND TWEAKED. WITH LIQUID INTELLIGENCE, THE CREATIVE FORCE AT WORK IN BOOKER & DAX, NEW YORK CITY'S HIGH-TECH BAR, BRINGS READERS BEHIND THE COUNTER AND INTO THE LAB. THERE, ARNOLD AND HIS COLLABORATORS INVESTIGATE TEMPERATURE, CARBONATION, SUGAR CONCENTRATION, AND ACIDITY IN SEARCH OF WAYS TO ENHANCE CLASSIC COCKTAILS AND INVENT NEW ONES THAT REVOLUTIONIZE YOUR EXPECTATIONS ABOUT WHAT A DRINK CAN LOOK AND TASTE LIKE. YEARS OF RIGOROUS EXPERIMENTATION AND STUDY—BOTCHED ATTEMPTS AND INSPIRED SOLUTIONS—HAVE YIELDED THE RECIPES AND TECHNIQUES FOUND IN THESE PAGES. FEATURING MORE THAN 120 RECIPES AND NEARLY 450 COLOR PHOTOGRAPHS, LIQUID INTELLIGENCE BEGINS WITH THE SIMPLE—HOW ICE FORMS AND HOW TO MAKE CRYSTAL-CLEAR CUBES IN YOUR OWN FREEZER—AND THEN PROGRESSES INTO ADVANCED TECHNIQUES LIKE CLARIFYING CLOUDY LIME JUICE WITH ENZYMES, NITRO-MUDDLING FRESH BASIL TO PREVENT BROWNING, AND INFUSING VODKA WITH COFFEE, ORANGE, OR PEPPERCORNS. PRACTICAL TIPS FOR PREPARING DRINKS BY THE

PITCHER, MAKING HOMEMADE SODAS, AND BUILDING A SPECIALIZED BAR IN YOUR OWN HOME ARE EXACTLY WHAT DRINK ENTHUSIASTS NEED TO KNOW. FOR DEVOTEES SEEKING THE CUTTING EDGE, CHAPTERS ON LIQUID NITROGEN, CHITOSAN/GELLAN WASHING, AND THE APPLICATIONS OF A CENTRIFUGE EXPAND THE BOUNDARIES OF TRADITIONAL COCKTAIL CRAFT. ARNOLD'S BOOK IS THE BEGINNING OF A NEW METHOD OF MAKING DRINKS, A PROBLEM-SOLVING APPROACH GROUNDED IN ATTENTIVE OBSERVATION AND CREATIVE TECHNIQUES. READERS WILL LEARN HOW TO EXTRACT THE SWEET FLAVOR OF PEPPERS WITHOUT THE SPICE, WHY BOTTLING CERTAIN DRINKS BEFOREHAND BEATS SHAKING THEM AT THE BAR, AND WHY QUININE POWDER AND SUCCINIC ACID LEAD TO THE PERFECT GIN AND TONIC. LIQUID INTELLIGENCE IS ABOUT SATISFYING YOUR CURIOSITY AND REFINING YOUR TECHNIQUE, FROM RED-HOT POKERS TO THE ELEGANCE OF AN OLD-FASHIONED. WHETHER YOU'RE IN SEARCH OF ASTOUNDING DRINKS OR A ONE-OF-A-KIND JOURNEY INTO THE NEXT GENERATION OF COCKTAIL MAKING, LIQUID INTELLIGENCE IS THE ULTIMATE STANDARD—ONE THAT NO BARTENDER OR DRINK ENTHUSIAST SHOULD BE WITHOUT.

HOMEMADE LIQUEURS DONA Z. MEILACH 1979
THE WILDCRAFTED COCKTAIL ELLEN ZACHOS 2017-05-16
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 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.

COCKTAILS FOR BOOK LOVERS TESSA SMITH MCGOVERN 2014-07-01 THE PERFECT PAIRING FOR ANYONE WITH A LITERARY THIRST! FROM JANE AUSTEN'S LITTLE-KNOWN FONDNESS FOR WINE TO HEMINGWAY'S BELOVED MOJITOS, LITERATURE AND LIBATIONS GO HAND IN HAND. COCKTAILS FOR BOOK LOVERS BLENDS THESE IN A DELECTABLE BOOK THAT WILL DELIGHT BOTH READERS AND COCKTAIL ENTHUSIASTS ALIKE. THIS IRRESISTIBLE COLLECTION FEATURES 50 ORIGINAL AND CLASSIC COCKTAIL RECIPES BASED ON WORKS OF FAMOUS AUTHORS AND POPULAR DRINKS OF THEIR ERAS, INCLUDING ORANGE CHAMPAGNE PUNCH, SALTED CARAMEL AND BOURBON MILKSHAKES, AND EVEN ZOMBIE COLA. SO DIP IN, PICK YOUR FAVORITE AUTHOR OR BOOK, AND TAKE A SIP—OR START AT THE BEGINNING AND WORK YOUR WAY THROUGH. CHEERS! COCKTAILS INSPIRED BY YOUR FAVORITE AUTHORS: • CHARLOTTE BRONTE • DANI SHAPIRO •

DOROTHY PARKER • ERNEST HEMINGWAY • F. SCOTT FITZGERALD • FLANNERY O'CONNOR • JHUMPA LAHIRI • JUNOT DIAZ • VIRGINIA WOOLF • WALLY LAMB • AND 40 MORE!
UNDER THE TABLE KEVIN C. FITZPATRICK 2013-11-05 "I LOVE A MARTINI— BUT TWO AT THE MOST. THREE, I'M UNDER THE TABLE; FOUR, I'M UNDER THE HOST." RAISE A GLASS TO DOROTHY PARKER'S WIT AND WISDOM. KEVIN C. FITZPATRICK, FOUNDER AND PRESIDENT OF THE DOROTHY PARKER SOCIETY, GIVES US AN INTOXICATING NEW LOOK AT THE DOYENNE OF THE RIPPING RIPOSTE THROUGH THE LENS SHE MOST PREFERRED: THE BOTTOM OF A GLASS. A BAR BOOK FOR PARKER ENTHUSIASTS AND LITERARY TIPPLERS ALIKE, UNDER THE TABLE OFFERS A UNIQUE TAKE ON MRS. PARKER, THE ALGONQUIN ROUND TABLE, AND THE JAZZ AGE BY CELEBRATING THE COCKTAILS THAT SHE, HER BITTER FRIENDS, AND SWEETEST ENEMIES ENJOYED. EACH ENTRY OF THIS DELICIOUS COMPENDIUM OFFERS A FASCINATING AND LIVELY HISTORY OF A PERIOD COCKTAIL, A COMPLETE RECIPE, AND THE CHARACTERS ASSOCIATED WITH IT. THE BOOK ALSO FEATURES A SPECIAL SELECTION OF TWENTY-FIRST-CENTURY SPEAKEASY-STYLE RECIPES FROM THE COUNTRY'S TOP MIXOLOGISTS. TOPPING IT OFF ARE EXCERPTS FROM PARKER'S POEMS, STORIES, AND OTHER WRITINGS THAT WILL ALLOW YOU TO ENJOY HER WORLD FROM THE SPEAKEASIES OF NEW YORK CITY TO THE WATERING HOLES OF HOLLYWOOD.
THE ONE-BOTTLE COCKTAIL MAGGIE HOFFMAN

2018-03-06 A COLLECTION OF MORE THAN 80 WONDERFULLY CREATIVE, FRESH, AND DELICIOUS COCKTAILS THAT ONLY REQUIRE A BOTTLE OF YOUR FAVORITE SPIRIT, PLUS FRESH INGREDIENTS YOU CAN EASILY FIND AT THE MARKET. IN THE ONE-BOTTLE COCKTAIL, MAGGIE HOFFMAN BRINGS FANCY DRINKING TO THE MASSES BY MAKING COCKTAILS APPROACHABLE ENOUGH FOR THOSE WITH A TINY HOME BAR. CONVERSATIONAL AND AUTHORITATIVE, THIS BOOK PUTS SIMPLE, DELICIOUS, AND INVENTIVE DRINKS INTO YOUR HANDS WHEREVER YOU ARE, WITH INGREDIENTS YOU CAN EASILY SOURCE AND NO MORE THAN ONE SPIRIT. ORGANIZED BY SPIRIT--VODKA, GIN, AGAVE, RUM, BRANDY, AND WHISKEY--EACH CHAPTER OFFERS FRESH, EYE-OPENING COCKTAILS LIKE THE GARDEN GNOME (VODKA, GREEN TOMATO, BASIL, AND LIME), NIGHT OF THE HUNTER (GIN, FIGS, THYME, AND GRAPEFRUIT SODA), AND THE BLUEST CHAI (RYE WHISKEY, CHAI TEA, AND BALSAMIC VINEGAR). THESE RECIPES WON'T BREAK THE BANK, WON'T REQUIRE AN EMERGENCY RUN TO THE LIQUOR STORE, AND (BEST OF ALL!) WILL DELIGHT COCKTAIL LOVERS OF ALL STRIPES.

HOMEMADE LIQUEURS AND INFUSED SPIRITS ANDREW SCHLOSS 2013-11-01 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 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 KAHL[®] A, OR TRY YOUR HAND AT CREATING NEW AND UNIQUE FLAVOR COMBINATIONS. CHEERS!

TEXAS JACK'S FAMOUS "HOW TO MAKE INFUSED VODKA" RECIPE BOOK DENNIS WALLER 2014-07-21 INFUSED VODKAS HAVE BECOME VERY POPULAR OVER THE LAST FEW YEARS. IN FACT, SOME WOULD CALL IT A RAGE WITHIN THE INDUSTRY. ONE LOOK DOWN THE VODKA AISLE AT ANY LOCAL LIQUOR STORE WILL CONFIRM THAT. FROM VANILLA, ROOT BEER, MARSHMALLOW, TO BACON, WHATEVER YOU CAN THINK OF, IT'S AVAILABLE AT A STORE SOMEWHERE. NOW DAYS WHEN YOU WALK INTO A LIQUOR STORE, THERE ARE ENTIRE ROWS DEDICATED TO ALL THE FLAVORED VODKAS PRODUCED BY THE LEADING MAKERS OF QUALITY VODKA. SOME OF THESE INFUSED VODKAS SELL FOR A PRETTY PENNY TOO. WELL, GOOD OLD TEXAS JACK HAS SOME GREAT NEWS FOR YOU. THERE IS NO NEED TO BUY THESE INFUSED VODKAS AT THE STORE. NO SIR. INFUSED VODKAS ARE INCREDIBLY SIMPLE TO MAKE, EVEN IF YOU HAVE NO COOKING SKILLS. DOESN'T MATTER IF YOU DON'T KNOW THE DIFFERENCE BETWEEN AN EGG FLIPPER AND A WHISK, YOU'LL BE MAKING YOUR OWN INFUSED VODKA IN NO TIME. THEY ARE SIMPLE AND RELATIVELY AFFORDABLE TO MAKE. THE ONLY LIMIT TO

CREATING YOUR VERY OWN EXOTIC FLAVORS IS YOUR IMAGINATION.

JULEP ALBA HUERTA 2018-03-13 A TRIBUTE TO THE SPIRITS AND DRINKING TRADITIONS OF THE SOUTH THROUGH A LEADING BARWOMAN'S GLASS, WITH 80 RECIPES AND PHOTOS. IACP AWARD WINNER CRAFT COCKTAIL MAVEN ALBA HUERTA SUCCINCTLY TELLS THE STORY OF DRINKING IN THE SOUTH THROUGH THEMES SUCH AS "TRADING WITH THE ENEMY," "THE RURAL SOUTH," "THE DRINKING SOCIETY," "THE SALTWATER SOUTH," AND OTHERS THAT ANCHOR THE MENU AT HER DESTINATION BAR, JULEP. WITH HISTORICAL OVERVIEWS, 15 BAR SNACK RECIPES, AND 65 BESPOKE COCKTAIL RECIPES, RANGING FROM THE ICONIC MINT JULEP (AND VARIATIONS SUCH AS RYE JULEP AND SPARKLING JULEP) TO MODERN INVENTIONS LIKE THE SNAKEBIT SPROUT, LIQUID CURRENCY, AND HOT JULY, HUERTA RECOUNTS THE TALES AND TRADITIONS THAT DEFINE DRINKING CULTURE IN THE AMERICAN SOUTH TODAY. APPROXIMATELY 80 EVOCATIVE COCKTAIL AND LOCATION PHOTOGRAPHS CONVEY THE ROMANCE AND STYLE THAT DISTINGUISH JULEP AND SERVE TO INSPIRE BEVERAGE ENTHUSIASTS TO RELIVE SOUTHERN HISTORY VIA THE BAR CART.

THE FLAVOR BIBLE ANDREW DORNENBURG 2008-09-16 THE TIMELESS GUIDE TO CULINARY CREATIVITY AND FLAVOR EXPLORATION, BASED ON THE WISDOM OF THE WORLD'S MOST INNOVATIVE CHEFS EIGHT YEARS IN THE MAKING, THE FLAVOR

BIBLE IS A LANDMARK BOOK THAT WILL INSPIRE THE GREATEST CREATIONS OF INNOVATIVE COOKS AND CHEFS BY SERVING AS AN INDISPENSABLE GUIDE TO CREATIVITY AND FLAVOR AFFINITIES IN TODAY'S KITCHEN. CUISINE IS UNDERGOING A STARTLING HISTORIC TRANSFORMATION: WITH THE ADVENT OF THE GLOBAL AVAILABILITY OF INGREDIENTS, DISHES ARE NO LONGER BASED ON GEOGRAPHY BUT ON FLAVOR. THIS RADICAL SHIFT CALLS FOR A NEW APPROACH TO COOKING -- AS WELL AS A NEW GENRE OF "COOKBOOK" THAT SERVES NOT TO DOCUMENT CLASSIC DISHES VIA RECIPES, BUT TO INSPIRE THE CREATION OF NEW ONES BASED ON IMAGINATIVE AND HARMONIOUS FLAVOR COMBINATIONS. THE FLAVOR BIBLE IS YOUR GUIDE TO HUNDREDS OF INGREDIENTS ALONG WITH THE HERBS, SPICES, AND OTHER SEASONINGS THAT WILL ALLOW YOU TO COAX THE GREATEST POSSIBLE FLAVOR AND PLEASURE FROM THEM. THIS ASTONISHING REFERENCE DISTILLS THE COMBINED EXPERIENCE OF DOZENS OF AMERICA'S MOST INNOVATIVE CULINARIANS, REPRESENTING SUCH CELEBRATED RESTAURANTS AS A VOCE, BABBO, BLUE HILL, CAFÉ ATLANTICO, CHANTERELLE, CITRONELLE, GRAMERCY TAVERN, THE HERBFARM, JARDINIERE, JEAN GEORGES, LE BERNARDIN, THE MODERN, MOTO, AND THE TRELIS. YOU'LL LEARN TO: EXPLORE THE INDIVIDUAL ROLES PLAYED BY THE FOUR BASIC TASTES -- SALTY, SOUR, BITTER, AND SWEET -- AND HOW TO BRING THEM INTO HARMONY; WORK MORE INTUITIVELY AND EFFECTIVELY WITH INGREDIENTS BY

DISCOVERING WHICH FLAVORS HAVE THE STRONGEST AFFINITIES FOR ONE ANOTHER; BRIGHTEN FLAVORS THROUGH THE USE OF ACIDS -- FROM VINEGARS TO CITRUS JUICES TO HERBS AND SPICES SUCH AS MAKRUT LIME AND SUMAC; DEEPEN OR INTENSIFY FLAVORS THROUGH THE LAYERING OF SPECIFIC INGREDIENTS AND TECHNIQUES; AND BALANCE THE PHYSICAL, EMOTIONAL, MENTAL, AND SPIRITUAL ASPECTS OF COOKING AND SERVING AN EXTRAORDINARY MEAL. SEASONED WITH TIPS, ANECDOTES, AND SIGNATURE DISHES FROM THE COUNTRY'S MOST RESPECTED CHEFS AND PASTRY CHEFS, THE FLAVOR BIBLE IS AN ESSENTIAL BOOK FOR EVERY KITCHEN LIBRARY. FOR MORE FLAVOR INSPIRATION, LOOK FOR THE VEGETARIAN FLAVOR BIBLE

THE ART OF DISTILLING WHISKEY AND OTHER SPIRITS BILL OWENS 2009-11 AN ENCYCLOPEDIA GUIDE TO THE THOUSAND-YEAR HISTORY AND DYNAMIC FUTURE OF THE DISTILLATION OF WHISKEY, VODKA, GIN, RUM, BRANDY, AND MORE.

HOME PRODUCTION OF VODKAS, INFUSIONS & LIQUEURS STANLEY MARIANSKI 2012-09 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 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 COUPLE OF TIMES, THE SPIRITS WILL CONSISTENTLY BE OF HIGH QUALITY, BECOME CRYSTAL CLEAR AND LOOK BEAUTIFUL. THE PROCESS CAN BECOME AN ART FORM.

THE HOME DISTILLING AND INFUSING HANDBOOK, SECOND EDITION MATTHEW TEACHER 2015-02-24 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 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!

Good Drinks JULIA BAINBRIDGE 2020 A SERIOUS AND STYLISH LOOK AT SOPHISTICATED NONALCOHOLIC BEVERAGES BY A FORMER BON APPÉTIT EDITOR AND JAMES BEARD AWARD NOMINEE. "JULIA BAINBRIDGE RESETS OUR EXPECTATIONS FOR WHAT A 'DRINK' CAN MEAN FROM NOW ON."--JIM MEEHAN, AUTHOR OF MEEHAN'S BARTENDER MANUAL AND THE PDT COCKTAIL BOOK NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY BON APPÉTIT - LOS ANGELES TIMES - WIRED - ESQUIRE - GARDEN & GUN BLACKBERRY-INFUSED COLD BREW WITH ALMOND MILK AND COCONUT CREAM. SMOKY TEA PAIRED WITH TART CHERRY JUICE. A BITTERSWEET, HERBAL TAKE ON THE PIMM'S CUP. WRITER JULIA BAINBRIDGE SPENT A SUMMER

DRIVING ACROSS THE U.S. GOING TO BARS, RESTAURANTS, AND EVERYTHING IN BETWEEN IN PURSUIT OF THE QUESTION: CAN YOU MAKE AN OUTSTANDING NONALCOHOLIC DRINK? THE ANSWER CAME BACK EMPHATICALLY: "YES." WITH AN EXTENSIVE PANTRY SECTION, TIPS FOR SOURCING INGREDIENTS, AND RECIPES CURATED FROM STELLAR BARTENDERS AROUND THE COUNTRY--INCLUDING VERJUS SPRITZ, CHICHA MORADA AGUA FRESCA, SALTED ROSEMARY PALOMA, AND TARRAGON CIDER--GOOD DRINKS SHOWS THAT DECADENT BRUNCH COCKTAILS, AFTERNOON REFRESHERS, AND EVENING DIGESTIFS CAN BE ENJOYED BY ANYONE AND EVERYONE.

INFUSED BOOZE KATHY KORDALIS 2018-05-03 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 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 LIQUORICE 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 BEVERAGE TO SUIT ANY OCCASION, INFUSED

BOOZE IS FULL OF IDEAS TO BOOST YOUR SPIRITS. INFUSING FLAVORS ERIN COOPEY 2016-05-23 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

APOTHECARY COCKTAILS WARREN BOBROW 2013-10-15 AT THE TURN OF THE CENTURY, PHARMACIES IN EUROPE AND AMERICA PREPARED HOMEMADE TINCTURES, BITTERS, AND HERBAL REMEDIES MIXED WITH ALCOHOL FOR CURATIVE BENEFIT FOR EVERYTHING FROM POOR DIGESTION TO THE COMMON COLD. TODAY, TRENDY URBAN BARS SUCH AS APOTHEKE IN NEW YORK, APO BAR & LOUNGE IN PHILADELPHIA, AND 1022 SOUTH IN TACOMA, AS WELL AS "VINTAGE" AND "HOMEGROWN" COCKTAIL AFICIONADOS, FIND INSPIRATION IN APOTHECARY COCKTAILS OF OLD. NOW YOU CAN TOO! 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, INCLUDING PEYCHAUD'S BITTERS, CHARTREUSE, AND VERMOUTH. FIND OUT HOW HEALING HERBS, FLOWERS, AND SPICES ARE BEING GIVEN CENTER STAGE IN COCKTAIL RECIPES AND TRADITIONAL APOTHECARY RECIPES AND INGREDIENTS ARE BEING RESURRECTED FOR TASTE AND THE FAINT PROMISE OF A CURE. ONCE YOU'VE MASTERED THE HISTORY, YOU CAN TRY YOUR HAND AT REVIVING YOUR FAVORITES: RESTORATIVES, SEDATIVES AND TODDYS, DIGESTIFS, AND MORE. WHETHER YOU'RE INTERESTED IN THE HISTORY, THE RECIPES, OR BOTH, YOU'LL LOVE FLIPPING THROUGH THIS BEAUTIFULLY PRESENTED BOOK THAT DELVES INTO THE WORLD OF APOTHECARY COCKTAILS.

AMAZING (MOSTLY) EDIBLE SCIENCE ANDREW SCHLOSS
2016-01-15 TEACHING YOUR KIDS SCIENCE JUST GOT BETTER--AND TASTIER! WITH THE AWE-INSPIRING AND ACCESSIBLE RECIPES AND PROJECTS IN AMAZING (MOSTLY) EDIBLE SCIENCE, UNITING SCIENCE AND COOKING HAS NEVER BEEN EASIER. INTRODUCE YOUR CHILDREN TO THE WONDERS OF SCIENCE BY CREATING PROJECTS AND EXPERIMENTS IN YOUR VERY OWN KITCHEN. ENTERTAINING TO MAKE AND SPECTACULAR TO BEHOLD, NOT ONLY WILL YOUR CHILD LEARN IMPORTANT SCIENTIFIC PRINCIPLES, BUT THEY CAN EVEN ENJOY THE DELICIOUS FINAL PRODUCT. ALMOST EVERYTHING MADE IN THIS BOOK IS EDIBLE. LEARN AND APPRECIATE PROJECTS LIKE CLASSIC EXPLODING VOLCANO CAKES, GLOW-

IN-THE-DARK JELL-O, SINGING CAKES, AND BOUNCY EGGS. FOOD EXPERT ANDREW SCHLOSS PROVIDES YOU AND YOUR KIDS WITH PRACTICAL AND HUMOROUS PROJECTS THAT INCLUDE STEP BY STEP INSTRUCTIONS, ILLUSTRATED WITH FUN FULL-COLOR PHOTOS SURE TO APPEAL TO KIDS OF ALL AGES. * ALL RECIPES/PROJECTS IN THIS BOOK ARE NON-TOXIC AND SAFE FOR CONSUMPTION; SOME JUST TO TASTE (SLIME, ECTOPLASM) AND MANY YOU WILL LOVE, SUCH AS MOLTEN CHOCOLATE CUPCAKES, DISAPPEARING PEPPERMINT PILLOWS, AND AMBER MAPLE SYRUP CRYSTALS!

A DIY BITTERS: REVIVING THE FORGOTTEN FLAVOR - A GUIDE TO MAKING YOUR OWN BITTERS FOR BARTENDERS, COCKTAIL ENTHUSIASTS, HERBALISTS JOVIAL KING
2016-09-01 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!

HOMEMADE STAND MIXER ICE CREAM RECIPES INFUSED WITH BOOZE LEANO RIOS 2018-06-17 EARLY SUMMER DISCOUNT PRICING LIMITED TIME ONLY! ICE CREAM INFUSED WITH BOOZE! FUN, DELICIOUS AND REFRESHING FOR ANY DAY OF THE WEEK! TRY ON SOME OF THESE DELICIOUS AND TASTY DESSERTS FOR YOUR FRIENDS AND FAMILY TO SHARE. ANYTHING GOES WHEN MIXING A LITTLE LIQUOR IN YOUR ICE CREAM. THE FACT OF THE MATTER IS THAT ADDING LIQUOR TO YOUR ICE CREAM ACTUALLY ENHANCES THE FLAVOR. WHO WOULD HAVE EVER KNOWN THAT! THAT'S WHY THERE ARE MANY PLACES THAT ARE ADDING THIS FLAVORFUL TREAT TO THEIR MENU'S AS WELL. WE HAVE PUT TOGETHER FOR YOU SOME OF THE MOST CREATIVE RECIPES THAT YOU CAN MAKE WITH ICE CREAM AND PAIRED THE LIQUORS THAT TASTE BEST WITH THEM. IT DOESN'T STOP THERE. AFTER YOU DIG INTO SOME OF THESE CREATIVE RECIPES TO SEE WHAT YOU LIKE

BEST, I'M SURE THAT YOU WILL COME UP WITH SOME OF YOUR OWN. WE MADE A SECTION IN THE BACK OF THE BOOK FOR YOU TO LOG SOME OF YOUR NEW INVENTIONS. MAKE SURE YOU STICK TO THE RECIPES AND KEEP IN MIND THAT ADDING MORE ALCOHOL YOU PUT INTO THE ICE CREAM THAN IT CALLS FOR, THEN YOUR ICE CREAM MAY NOT FREEZE PROPERLY AND YOU MAY HAVE A MESS. SO, AT FIRST, TILL YOU GET THE HANG OF THE MEASUREMENTS, STICK TO THE BOOK. WE WANT YOU TO ENJOY THE EXPERIENCE! COOL & CREATIVE MENU JUST FOR YOU CLASSICS COCKTAIL FROZEN DESSERTS IRISH CREAM AMARETTO SOFT-SERVE ICE CREAM ORANGE VODKA CHOCOLATE CHIP SOFT SERVE ICE CREAM PERFECT PISTACHIO VODKA MARTINI ICE CREAM SMOKEY DARK CHOCOLATE TEQUILA GELATO VODKA AMARETTO PRALINES AND CREAM MILKSHAKE DOUBLE MINT SCHNAPPS COOKIES 'N CREAM MILKSHAKE BOOZED FRUIT FUSION OH SO BLUEBERRY VODKA MAPLE SYRUP SOFT SERVE ICE CREAM AWESOME APRICOT AMARETTO ALMOND ICE CREAM BOOZY BLUEBERRY GIN CHOCOLATE GELATO POMEGRANATE RUM MINT FROZEN YOGURT STRAWBERRY HONEY WHISKY FROZEN YOGURT VERY CHERRY CHOCOLATE CHIP VODKA MILKSHAKE INFUSED GUAVA TEQUILA MILKSHAKE KEY LIME RUM SORBET CHERRY KISS BRANDY SORBET SOMETHING DIFFERENT CHOCOLATE PEANUT BUTTER WHISKY SOFT SERVE ICE CREAM VODKA SNICKERS SOFT SERVE ICE CREAM MATCHA ICE CREAM KITTY KAT BURBON

ICE CREAM WHITE CHOCOLATE ROSE FROZEN YOGURT
MAPLE BACON MILKSHAKE CLEMENTINE SORBET MANGO CHILI
LIME SORBET THE VEGAN STATION VEGAN SOY COCONUT
VANILLA SOFT SERVE ICE CREAM VEGAN CHOCOLATE
ALMOND ICE CREAM VEGAN STRAWBERRIES N CREAM ICE
CREAM VEGAN SOY VANILLA AND CAROB CHIP ICE CREAM
VEGAN CHOCOLATE STRAWBERRY CHUNK GELATO VEGAN
BLACKBERRY SOY FROZEN YOGURT VEGAN RASPBERRY
COCONUT FROZEN YOGURT VEGAN CHOCOLATE BANANA
MILKSHAKE VEGAN CHOCOLATE MINT MILKSHAKE FUN ZONE
WHISKEY AND COCA COLA SOFT SERVE ICE CREAM DOUBLE
BUBBLE GUM COTTON CANDY SOFT SERVE ICE CREAM
CARAMEL CORN SOFT SERVE ICE CREAM SOUR PATCH
MARGARITA ICE CREAM COTTON CANDY VODKA MILKSHAKE
GIN AND TONIC SOFT SERVE ICE CREAM MARGARITA SOFT
SERVE ICE CREAM KAHLUA ALMOND DELIGHT ICE CREAM
TEQUILA SUNRISE GELATO PINA COLADA FROZEN YOGURT

GUINNESS CHOCOLATE MILKSHAKE STRAWBERRY DAIQUIRI
MILKSHAKE CUMBER CIDER RUM SORBET ICE CREAM WAS
MADE TO BE FUN, THAT'S WHY WE RECOMMEND GETTING YOUR
FRIENDS AND SIGNIFICANT OTHER TO SHARE THIS WONDERFUL
AND FUN EXPERIENCE WITH YOU. YOU'LL BE SURPRISED HOW
MUCH FUN THIS CAN BE. LAST, PLEASE BE RESPONSIBLE WHEN
CONSUMING ANY ALCOHOLIC BEVERAGE, JUST LIKE YOU
WOULD IF YOU WERE TO HAVE A DRINK AT HOME. HOPE YOU
HAVE FUN AND LOVE WHAT WE HAVE PUT TOGETHER FOR YOU
IN THIS BOOK! GET YOURS TODAY!!!

TWO MAGPIES PUBLISHING
2014-02-01 FROM ALCOHOL TO ZEST VIA HERBS AND
NUTS, THE A-Z OF HOMEMADE LIQUEURS COVERS
EVERYTHING YOU NEED TO KNOW ABOUT MAKING DELICIOUS
LIQUEURS AT HOME. THIS LITTLE BOOK CONTAINS A WIDE
SELECTION OF RECIPES, FROM OLD-TIME TRADITIONAL RECIPES
AS WELL AS CREATIVE,