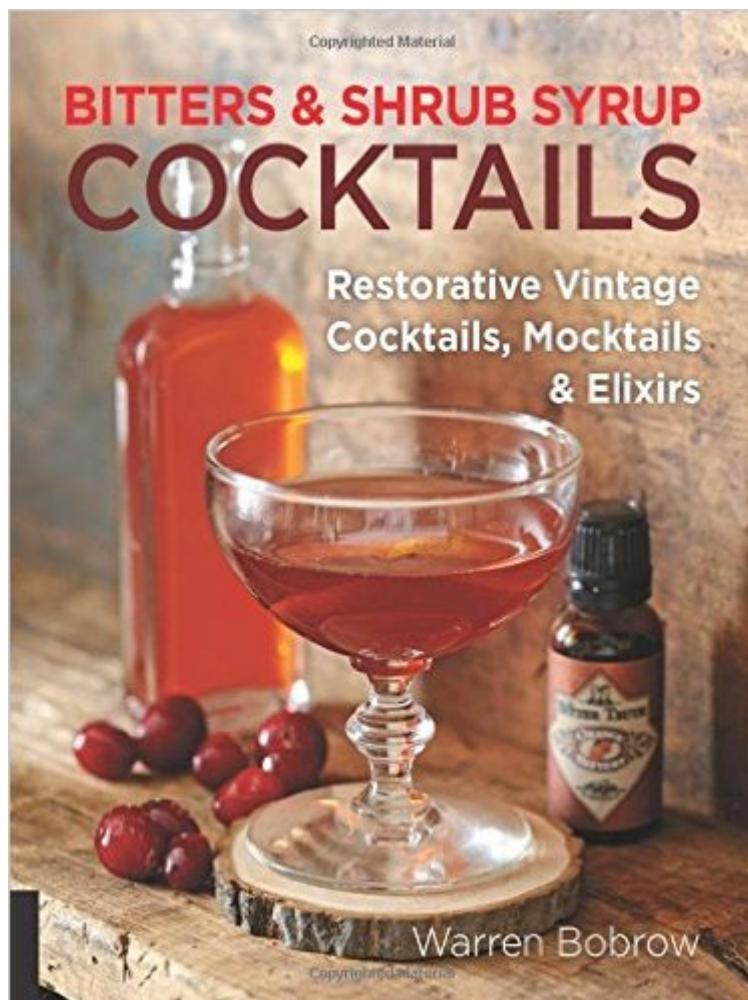


The book was found

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



Synopsis

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

Book Information

Spiral-bound: 160 pages

Publisher: Fair Winds Press; Spi edition (May 15, 2015)

Language: English

ISBN-10: 1592336752

ISBN-13: 978-1592336753

Product Dimensions: 6.5 x 1 x 8 inches

Shipping Weight: 15.5 ounces (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 starsÂ See all reviewsÂ (17 customer reviews)

Best Sellers Rank: #91,707 in Books (See Top 100 in Books) #77 inÂ Books > Cookbooks, Food & Wine > Beverages & Wine > Cocktails & Mixed Drinks #118 inÂ Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Spirits

Customer Reviews

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

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

[Download to continue reading...](#)

Bitters and Shrub Syrup Cocktails: Restorative Vintage Cocktails, Mocktails, and Elixirs Shake, Stir, Pour-Fresh Homegrown Cocktails: Make Syrups, Mixers, Infused Spirits, and Bitters with Farm-Fresh Ingredients-50 Original Recipes Master Dentistry - Restorative Dentistry, Paediatric Dentistry and Orthodontics: Restorative Dentistry - Paediatric Dentistry and Orthodontics Volume 2 Syrup: The Ultimate Recipe Guide Chakra Tonics: Essential Elixirs For The Mind, Body, And Spirit Herbal Alchemist's Handbook, The: A Grimoire of Philtres. Elixirs, Oils, Incense, and Formulas for Ritual Use Champagne Cocktails: 60 Classic & Contemporary Champagne Cocktails Vintage Spirits and Forgotten Cocktails: From the Alamagoozum to the Zombie 100 Rediscovered Recipes and the Stories Behind Them Tree and Shrub Gardening for Washington and Oregon Tree and Shrub Gardening for Ohio Tree and Shrub Gardening for Northern California The Shrub Identification Book: The Visual Method for the Practical Identification of Shrubs, Including Woody Vines and Ground Covers Tree and Shrub Gardening for Michigan (Lone Pine Guide) The Homeowner's Complete Tree & Shrub Handbook: The Essential Guide to Choosing, Planting, and Maintaining Perfect Landscape Plants The Tree & Shrub Expert VINTAGE AUTOMOBILE ADVERTISING 5: 1957-1959: OVER 420 FULL SIZE VINTAGE AUTOMOBILE ADS FROM MAGAZINES AND NEWSPAPERS - LARGE ONE-AD-PER-PAGE FORMAT VINTAGE AUTOMOBILE ADVERTISING 3: 1953-1954: OVER 330 FULL SIZE VINTAGE AUTOMOBILE ADS FROM MAGAZINES AND

NEWSPAPERS - LARGE ONE-AD-PER-PAGE FORMAT VINTAGE AUTOMOBILE ADVERTISING
7: 1970-1972: OVER 420 FULL SIZE VINTAGE AUTOMOBILE ADS FROM MAGAZINES AND
NEWSPAPERS - LARGE ONE-AD-PER-PAGE FORMAT VINTAGE AUTOMOBILE ADVERTISING
4: 1955-1956: OVER 375 FULL SIZE VINTAGE AUTOMOBILE ADS FROM MAGAZINES AND
NEWSPAPERS - LARGE ONE-AD-PER-PAGE FORMAT VINTAGE CHRISTMAS TRADITIONS:
Christmas Cards, Customs, Carols, Legends, Poems, Recipes, Advertisements (Vintage Memories)

[Dmca](#)