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The introduction includes everything you need to know to understand what bitters and amari are and how to use them. recipes for making essential and inventive bitters at home.

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to Bitters and Amari
cracks open the full
potential of bitters,
inspiring and
empowering people to
try them. The final
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great bitters and 50
amari available today.
Complete with tasting
notes, profiles of

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important makers and brand photography, the guide gives everyone from pro bartenders to home cooks a solid foundation for buying and using bitters.

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Bitters can function as flavor drops in punches, such as the Planter's

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Punch or the Trinidad Sour. But, they are something even more in authentic cocktails. The function of the bitters in an authentic cocktail is for the bitter aroma to distract the olfactory system of the the drinker into taking no notice of the ethanol fumes in the throat and nasal passages .

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~~Review: Bitterman's
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?Hundreds of cocktail bitters are on the market, and millions are

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turning to add punch, pizzazz, and complexity to their cocktails and even their cooking. But the storm of exciting brands and flavors has even the savviest bartenders puzzled over their personalities and best uses. Bitterman...

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cracks open the full

potential of bitters,

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amari available today.

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The “field guide” —
wherein Bitterman
catalogues some 500
bitters and 50 amari, is
at the back of the book.

Up front is where
Bitterman teaches you
how to make bitters at
home (hint: stock up on
Everclear) and craft

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cocktails and meals with them. Shouldn't the reader get a solid understanding of bitters before embarking on home production?

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Mark Bitterman is the author of Bitterman's Field Guide to Bitters, Amari: 500 Bitter, 50 Amari, 123 Recipes for Cocktails, Food & Homemade Bitters and the owner of two bitters emporiums called the The Meadow in Portland, Oregon and New York City.

Bitterman has lectured at the Monell Chemical

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cocktails and even their cooking. But the storm of exciting brands and flavors has even the savviest bartenders puzzled over their personalities and best uses. Bitterman's Field Guide to Bitters and Amari is the handbook that decodes today's burgeoning selection of bitters, along with their kindred spirits amari

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and shrubs, complete with 190 photographs. The introduction includes everything you need to know to understand what bitters and amari are and how to use them. recipes for making essential and inventive bitters at home. The next section offers 123 recipes for making essential bitters at home, mixing, and

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cooking bitters, from a
Burnt Grapefruit Gimlet
to a Martini Julep, from
Bittered Bittersweet
Chocolate Torte to BBQ
Pork Ribs with
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cracks open the full
potential of bitters,
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section includes a comprehensive field guide to the wide world of the more than 500 great bitters and 50 amari available today. Complete with tasting notes, profiles of important makers and brand photography, the guide gives everyone from pro bartenders to home cooks a solid foundation for buying

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and using bitters.

Field Guide To

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

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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

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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-

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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-

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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

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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

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celebration of good cocktails made well, and of the once-forgotten but blessedly rediscovered virtues of bitters.

A James Beard

Award-winning field guide to artisan salts, with profiles of 80 varieties and 50 recipes that showcase the versatile ingredient. In

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Salted, Bitterman traces the mineral's history, from humankind's first salty bite to its use in modern industry to the resurgent interest in artisan salts. Featuring more than 50 recipes that showcase this versatile and marvelous ingredient, Salted also includes a field guide to artisan salts profiling 80 varieties and exploring

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their dazzling characters, unique stories, production methods, and uses in cooking; plus a quick-reference guide covering over 150 salts. Salting is one of the more ingrained habits in cooking, and according to Bitterman, all habits need to be questioned. He challenges you to think creatively about

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salting, promising that by understanding and mastering the principles behind it—and becoming familiar with the primary types of artisanal salts available—you will be better equipped to get the best results for your individual cooking style and personal taste.

Whether he's detailing the glistening staccato

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crunch of fleur de sel
harvested from
millennia-old Celtic
saltmaking settlements
in France or the
brooding sizzle of
forgotten rock salts
transported by the
Tauregs across the
Sahara, Bitterman's
mission is to encourage
us to explore the
dazzling world of salt
beyond the iodized

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curtain. Mark Bitterman is a man truly possessed by salt. As “selmelier” at The Meadow, the internationally recognized artisan-product boutique, Bitterman explains the promise and allure of salt to thousands of visitors from across the country who flock to his showstopping collection. “Salt can be

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a revelation,” he urges,
“no food is more potent,
more nutritionally
essential, more
universal, or more
ancient. No other food
displays salt’s
crystalline beauty, is as
varied, or as storied.”

Winner – 2011 James
Beard Cookbook Award
– Reference &

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Finalist in two
categories

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

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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

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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

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"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 aperitif, digestif, or
as a remedy to settle an

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upset stomach, bitters
are back!

Explains how to use
Himalayan salt blocks in
seventy recipes that
draw on a variety of
cooking techniques, and
provides an overview of
the mineral's
provenance and
properties.

Featuring more than 100
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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

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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

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regional, American-made amaro. Starting with a rip-roaring tour of bars, cafés, 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

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than 100 recipes for amaro-centric cocktails, DIY amaro, and even amaro-spiked desserts, you'll be living (and drinking) la dolce vita.

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

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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

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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

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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-
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more!
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Everyone who loves the
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excitement and pleasure
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cooking techniques will
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with salt blocks. The

Homemade
introduction is your salt
block owner's manual,

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with everything you
need to know to

purchase, use, and

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maintain salt blocks with confidence. The six chapters that follow are divided into over 70 recipes organized by key ingredients: Meat, Seafood, Poultry, Vegetables and Fruit, Dairy, and Doughs. You'll find recipes for Salt Seared Smoked Pork Belly, Lamb Satay with Mint Chutney and Spicy Peanut Crumble,

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Salt Seared Tuna

Nicoise Salad, Hot
Salted Edamame with
Sesame, Shiso, and

Szechuan Pepper, and
Salty, Smoky Walnut-
Chocolate Chunk

Cookies. Bitterman is
the foremost salt block
expert and one of the
largest importers and
retail distributors of salt
blocks. The precious
pink mineral mined

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from ancient hills in
Pakistan's Punjab
province has arrived on
the American cooking
scene as an exciting and
enticing new form of
grilling. Himalayan salt
blocks are available at
specialty retail stores
around the world and
the market is growing.

An illustrated history,
exploration, and

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celebration of the Italian liqueur everyone loves. This gorgeous guide teaches you everything you need to know about amaro, the delightfully complex and bittersweet Italian liqueur. Traditionally a digestif, it's also a popular ingredient in modern cocktails. The first part of the book is dedicated to the drink's

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creation and extraction processes, both traditional and contemporary. The second is a complete history of the beverage, from its origins in medieval alchemy to today's popular renaissance. Further chapters explore the liqueur's botanical profiles and natural properties, followed by

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a thorough buying guide with descriptions of bottles from Italy, Europe, and beyond.

Finally, Zed showcases how best to use amaro behind the bar and in the kitchen, with recipes such as The Golden Mai Tai and Bitter Goat Cheese Risotto. A

lovingly crafted tribute to a celebrated drink,
The Big Book of Amaro

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is an eye-catching triumph that will delight anyone with a passion for amaro, mixology, food science, or all things Italian.

The James Beard Award-winning author of *Salted* presents more than sixty recipes showcasing a range of natural, healthful, hand-crafted salts. Today, our planet

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is home to hundreds of craft salts, each reflecting its own native ecology and culinary traditions. In terms of flavor, nutrition, and sustainability, these salts are a world apart from your typical iodized, kosher, or even industrially manufactured sea salt. Now salt expert Mark Bitterman offers a

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master class in craft salt—from rock salt and fleur de sel to the many smoked and infused varieties—in this unique and enlightening cookbook. Mark introduces the different varieties of craft salt with convenient charts that make it easy to find the right salt for the right food. The recipes cover everything from

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Meat, Poultry, and
Seafood to Sweets,
Cocktails, and more.
You'll enjoy
mouthwatering dishes
like Colorado Beef
Burgers with Mesquite
Smoked Salt; Truffle
Salt Smashed Roasted
Potatoes; and Salted
Latte Ice Cream with
Lemon Espresso
Drizzle. Plus, Mark's
the tips, techniques, and

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suggestions will help
you elevate your own
favorite dishes with the
magic of craft salt.

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