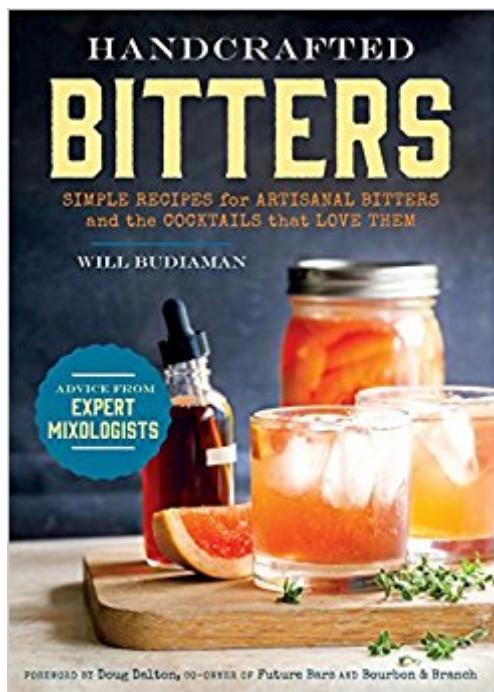


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# Handcrafted Bitters: Simple Recipes For Artisanal Bitters And The Cocktails That Love Them



## Synopsis

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!

## Book Information

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## Customer Reviews

If you could have only one DIY bitters book, I'd have to recommend Parsons. It has more of the history and culture of bitters and cocktails, different recipes, and an appeal to more complex flavors. That said, this book offers an interesting and useful contrast. The recipes tend to be simpler - less subtle, perhaps, but possibly more approachable. If complex ingredients (or their cost) put you off, this makes a great alternative. Then, there's something to be said for the more direct approach to flavors - training one's palate a flavor or two at a time before leaping into elaborate blends of unfamiliar tastes can make a lot of sense. This also gives more attention to the "tincture" approach

to bitters-blending: start with extracts of single flavorings and mix them, instead of throwing all the dry flavorings in one pot. Tinctures let you brew each flavoring a different amount of time, according to the needs of each ingredient, and make it possible to adjust the end product more easily. With the one-pot approach, the end product is already defined before you have a chance to see what it needs. Despite the advantages of tinctures, I still appreciate the ease of the one-pot recipes, so I like the fact that this offers both. As I said, if you could have only one book about making your bitters, this might not be first choice. But, if you're looking to expand your vision of the possibilities (and cocktails that use them), this makes a worthwhile addition to the library.-- wiredweird

I have a lot of parties at home and love making cocktails and desserts to entertain my guests. This book was a perfect addition to my collection. I did not know before reading this book how essential bitters are in making a good cocktail. The first few pages explains you in detail about this and reading this book really helped me gain a much better idea of how to make some of really awesome cocktails. The recipes are simple yet interesting. Some were very nice and there were some which did not really hit my taste bud but I did get a lot of tips and tricks thanks to this book. Sample received for review.

Loving this book!! Never would I have thought to create my own bitters until receiving this book. The book begins with a brief background and explains how to get started. The chapters are then broken down by season. Not only does it tell you how to create the bitters but it also tells you how to make the drink!! We have tried a few but can't wait to try out a few more around the holidays to impress all of our friends and family!!\* I received this book in return for my honest review

Learning water bitters are, where they come from, and why they're important to us took my by surprise. I never realized just how much we need them, how they're in our every day life, and they're easy to make from home! Splitting recipes into seasons, this book helps you discover the many different ways to spice up your life with bitters, without leaving your home, and with simple ingredients from your local grocery store. I love me a good cocktail, and now I have a great list of recipes, and knowledge, and history, of seasonal drinks that I can enjoy with my friends and family. I received a complimentary copy of this book to review, however all opinions are of my own.

This is definitely a must read for any drinker or anyone who is hosting a party. I've never really been one to make drinks and just threw stuff together but after reading this book, I'll never throw stuff

together again! This book has some delicious and easy recipes for beginners up to mixologists. I love how the recipes were categorized, definitely will make it easy to find drinks for the holidays coming up. My favorite so far that I've tried is the strawberry sorrel mojito. I can't wait to play with some of these this weekend! This would make a great gift for a person starting out to be a bartender or someone who really just likes to have a fun time. I received this book free in exchange for an honest review.

This book would be a great gift for an aspiring mixologist. Craft cocktails are all the rage these days and a good cocktail definite cannot be without a good bitter to round it out. This book takes you through the basics of what goes into creating different bitters as well as how to incorporate them into different cocktails. This would be helpful to have even if you plan to buy different bitters to try with their cocktail recipes, but their recipes for the bitters are similarly easy to follow, provided you know where to procure bittering agents (orris root, horehound, wormwood, etc). It definitely makes you want to experiment with all different types of cocktails though, so proceed with caution I guess.

A really excellent book that does more than give you recipes. It gives you the basic Bitters 101 understanding you need to get started with making your own recipes and to get truly creative.

Very creative, fun and informative. It is a must read for those who enjoy making superior cocktails.

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