

## Bitters A Spirited History Of Classic Cure All With Cocktails Recipes And Formulas Brad Thomas Parsons

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<p>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.</p>

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Bitters: A Spirited History of a Classic Cure-All, with Cocktails, Recipes, and Formulas. Gone are the days when a lonely bottle of Angostura bitters held court behind the bar. A cocktail...

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Bitters can be traced from "snake oil" days to modern fay affectation. It's now a world of cocktail nerds, vintage bar books and the internet. Shake and stir, that. It did inspire me to finally pick of a three-pack of Underberg.

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**Bitters | Brad Thomas Parsons**

Another early description of a cocktail, from 1806, calls for four ingredients: "a stimulating liquor, composed of spirits of any kind, sugar, water, and bitters." Bitters occupy a curious niche in...

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**Bitters: A Spirited History of a Classic Cure-All, with ...**

In Bitters, A Spirited History of a Classic Cure-All, Brad Thomas Parsons focuses on this new bartender obsession with OCD-like intricacy. The first half of his book deftly define, describes and demystifies the category with a dictionary level of detail, listing how to taste them, where to buy them and how to make them.

**Bitters: A Spirited History of a Classic Cure-All ...**

In the 1960s vodka instead of gin became the spirit of choice in a martini, and the use of bitters in cocktails was limited to a few classics such as the Manhattan and the old-fashioned. Joe Fee, the great-grandson of Fee Brothers' founder Joseph Fee, explains that the labels and bottles for their new line of bitters just sat there due to lack of demand.

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Presents a history of bitters, cocktail recipes, and how to make bitters at home.

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.

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

"From the James Beard Award-winning author of Bitters and Amaro comes this poignant, funny, and often elegiac exploration of the question, What is the last thing you'd want to drink before you die?, with bartender profiles, portraits, and cocktail recipes"--

Cocktail bitters are an essential part of any bartender's tool kit, elevating good drinks into great ones. Discover the fascinating story of how bitters came to be a key ingredient in cocktails and try one of the 50 recipes provided by some of the world's best bars. Bitters, those little bottles you will find in any bar worth its salt, are the unsung heroes of the cocktail world. Where would the Manhattan be without orange bitters? Cocktail historian and founder of his eponymous bitters company, Dr Adam Elmegirab presents the results of almost a decade of research into bitters, guiding you from the early days of snake-oil salesmen through to the birth of the cocktail, Prohibition, and the renaissance of bitters as an essential part of the contemporary bar scene. Adam outlines each of the key botanicals that go into different bitters and explains the science of flavor, describing how each characteristic can be deployed for maximum impact, and summarizes the key techniques for making great cocktails. Most importantly, Adam provides 50 cocktail recipes created by him and some of the world's leading bartenders. These exceptional drinks showcase the different characteristic of bitters and how they can refine a cocktail in unique ways.

Distillery Cats contains the whimsical tales of working cats in distilleries around the world, with charming illustrations of the beloved mousers. Distillery Cats cheekily tells the tale of the historical role of these spirited cats and their evolution from organic pest control to current brand ambassadors. James Beard Award-winning author (and noted cat enthusiast) Brad Thomas Parsons profiles 30 of the world's most adorable and lovable distillery cats, featuring "interviews," a hand-drawn portrait of each cat, plus trading card-style stat sheets with figures like "super-power" and "mice killed." Featuring 15 cocktail recipes to enjoy while you page through, Distillery Cats is a quirky but essential addition to any cat or spirits lover's bookshelf.

A simple shrub is made from fruit, sugar, and . . . vinegar? Raise your glass to a surprising new taste sensation for cocktails and sophisticated sodas: Shrubs. Not the kind that grow in the ground, but a vintage drink mixer that will knock your socks off. "Mixologists across the country are reaching back through the centuries to reclaim vinegar's more palatable past . . . embracing it as 'the other acid,' an alternative to the same-old-same-old lemons and limes," said the New York Times. The history of shrubs, as revealed here, is as fascinating as the drinks are refreshing. These sharp and tangy infusions are simple to make and use, as you'll discover with these recipes. Mix up some Red Currant Shrub for a Vermouth Cassis, or Apple Cinnamon Shrub to mix with setzler, or develop your own with Michael Dietsch's directions and step-by-step photographs. "Imagine a fizzy, soda-like drink that is drier and so much more sophisticated than soda, what with the sugar and botanical ingredients. Shrubs! Amazing! Wonderful!" —Amy Stewart, author of The Drunken Botanist

"An absorbing popular history of one of history's most popular drinks" (Booklist). Gin has been a drink of kings infused with crushed pearls and rose petals, and a drink of the poor flavored with turpentine and sulfuric acid. Born in alchemists' stills and monastery kitchens, its earliest incarnations were juniper flavored medicines used to prevent plague, ease the pains of childbirth, even to treat a lack of courage. In The Book of Gin, Richard Barnett traces the life of this beguiling spirit, once believed to cause a "new kind of drunkenness." In the eighteenth century, gin-crazed debauchery (and class conflict) inspired Hogarth's satirical masterpieces "Gin Lane" and "Beer Street." In the nineteenth century, gin was drunk by Napoleonic War naval heroes, at lavish gin palaces, and by homesick colonials, who mixed it with their bitter anti-malarial tonics. In the early twentieth century, the illicit cocktail culture of Prohibition made gin—often dangerous bathtub gin—fashionable again. And today, with the growth of small-batch distilling, gin has once-again made a comeback. Wide-ranging, impeccably researched, and packed with illuminating stories, The Book of Gin is lively and fascinating, an indispensable history of a complex and notorious drink. "The Book of Gin is full of history that will make you grin . . . An enchanting read." —Cooking by the Book

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 "aperitifs" 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 aperitif, digestif, or as a remedy to settle an upset stomach, bitters are back!

## Download Free Bitters A Spirited History Of Classic Cure All With Cocktails Recipes And Formulas Brad Thomas Parsons

The story of the cocktail --"the only American invention as perfect as the sonnet," according to H.L. Mencken --featuring 45 recipes for rediscovered classics and inspired originals. A cocktail-- the fascinating alchemy of simple alcohols into complex potables-- is an invention as unlikely as it is delicious, and an American innovation whose history marches in step with that of the Republic. In Spirits Sugar Water Bitters, nationally recognized bartender and spirits expert Derek Brown tells the story of the cocktail's birth, rise, fall, and eventual resurrection, tracing the contours of the American story itself. In this spirited timeline, Brown shows how events such as the Whiskey Rebellion, Prohibition, and the entry of Hawaii into the United States shaped the nation's drinking habits. Brown also tells the stories of the great men and women who made their mark on cocktail culture, including America's Distiller-In-Chief George Washington and modern-day King Cocktail Dale DeGroff, as well as lesser-known mixology heroes like Martha Niblo, the nineteenth-century New York proprietress famous for her Sherry Cobblers, and Frederic Tudor, whose ice-shipping business gave early drinks like the Cobbler and the Mint Julep the chill they needed. Featuring classic and original recipes inspired by each period, this book serves up the perfect mix of geography, history, culture, and taste.

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