

## Bittermans Field Guide To Bitters Amari 500 Bitters 50 Amari 123 Recipes For Cocktails Food Homemade Bitters

*'Before mezcal I knew tequila. We danced together and had a good time. Then I found mezcal and we not only danced but we talked and talked. As a lover of whisky, mezcal was an easy step for me. And Tom is the person to tell you all about it.'* Thomasina Miers, author and chef-owner of Wahaca restaurant chain *'Thomas, aside from having one of the early great beards of NYC, played some of the finest music ever to crawl into my drunken ears. He retains the same intimidating and generous approach to mezcal: know everything worth knowing about a subject, avoid the garbage, love it, and share.'* James Murphy, LCD Soundsystem *'Before mezcal I knew tequila. We danced together and had a good time. Then I found mezcal and we not only danced but we talked and talked. As a lover of whisky, mezcal was an easy step for me. And Tom is the person to tell you all about it.'* Thomasina Miers, author and chef-owner of Wahaca restaurant chain *'Thomas, aside from having one of the early great beards of NYC, played some of the finest music ever to crawl into my drunken ears. He retains the same intimidating and generous approach to mezcal: know everything worth knowing about a subject, avoid the garbage, love it, and share.'* James Murphy, LCD Soundsystem *The definitive guide to Mexico's best kept secret; Mezcal. Unlike its infamous offspring tequila, until recently you would have had to take a trip to Mexico to try this intriguing spirit. But with 'Mezcalerias' popping up everywhere from New York City to London, Tokyo and beyond, and mezcal increasingly seen on the menus of the most discerning and hippest bars, the agave plant-based alcohol is the cool new drink taking the world by storm. Embark on a regional tour of Mexico and discover local mezcal gems in this illustrated guide to the best 'mezcalerias' (mezcal bars) in the world, then work your way through more than 30 cocktail recipes from the world's best mezcal bartenders. From backyard heroes to big names, this is a comprehensive guide fwith over 100 varieties of mezcal, complete with a tasting wheel to help explain the subtleties of this intriguing drink and make you a connoisseur in no time.*

*"There is a perfect drink for every occasion and every mood. Carey and John are going to help you find it!" —J. Kenji López-Alt* *It's a quandary shared by adventurous and indecisive drinkers alike: What should I drink tonight? Here to answer that question is Be Your Own Bartender. Through more than a dozen interactive flowcharts, the book poses a series of questions designed to lead readers to their ideal drink. With more than 151 original recipes, there's a cocktail for every mood, taste, and occasion. Are you after something tequila-based or gin-based? Do you like gin or really like gin? Are you ready to break out the muddler? And is your night winding down or just getting started? Whatever the answers, Be Your Own Bartender leads you to your destination—a cocktail effectively designed just for you. With some drinks that are truly adventurous and others that are friendlier to the cocktail novice, every recipe is created with the home bartender in mind. Divided into chapters by spirit—with bonus flowcharts for brunch drinks, holiday parties, and true cocktail nerds—Be Your Own Bartender is the best way to discover the perfect cocktail for you, in a journey as user-friendly as it is fun.*

*Bourbon Is My Comfort Food reveals the delicious beauty of bourbon cocktails and the joy of creating them. Whether readers are new to bourbon or steeped in its history and myriad uses, they will gain the knowledge to make great bourbon cocktails, share them with friends and family, and expand their whiskey horizons—because the only thing better than bourbon is sharing it with a friend. From building your home bar to basics on cocktail technique, Heather Wibbels showcases more than 140 variations on classic bourbon cocktails—like the Old-Fashioned, the Manhattan, Whiskey Sours, Highballs, Juleps, and more—in approachable ways. The book also features several Cocktail Labs, which invite readers to explore classic cocktail elements and experiment with flavors, textures, infusions, syrups, and garnishes. But more than that, Bourbon Is My Comfort Food is a celebration of ten years of bourbon education and cocktails by Bourbon Women, the first group dedicated to women and their love of the spirit. Wibbels celebrates with cocktails from the Bourbon Women leadership team, branches across the nation, and winners from the group's annual Not Your Pink Drink contest. Get out your cocktail shaker and explore the wide world of bourbon cocktails with Heather Wibbels and Bourbon Women!*

*"The ... true story behind the ... Gilded Age mansion Biltmore--the largest, grandest residence ever built in the United States"--Amazon.com.*

*World's Best Cocktails is an exciting global journey, providing the secrets to successful cocktail making, their history and provenance, and where to seek out the world's best bars and bartenders, from London to Long Island and beyond. Cocktail and liquor connoisseur Tom Sandham provides a comprehensive appraisal of global cocktail culture, highlighting the trends and techniques that make the finest drinks popular in their native climes and across the world. Cocktail lovers will appreciate personal tips from key bartenders such as Jim Meehan and Dale de Groff in New York and Tony Conigliaro and Salvatore Calabrese in London, while cutting-edge recent award winners point to the future with their new daring flavor combinations. At last, discerning drinkers can learn more about what to drink and where, then bring back their coolest cocktail experiences to enjoy at home.*

*World's Best Cocktails*

*80 Cozy Recipes for Creative Plant-Based Soups and Stews to Share*

*The Spirited World of Bittersweet, Herbal Liqueurs, with Cocktails, Recipes, and Formulas*

*Shake, Stir, Pour-Fresh Homegrown Cocktails*

*Cocktail Recipes and Stories from Scandinavia*

*Everything You Need to Know to Be a Master Bartender, with 500 Recipes*

*The NoMad Cocktail Book*

**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.**

**Bitterman's Field Guide to Bitters & Amari** 500 Bitters; 50 Amari; 123 Recipes for Cocktails, Food & Homemade Bitters Andrews McMeel Publishing

**The first real cookbook for cocktails, featuring 500 recipes from the world's premier mixologist, Dale DeGroff. Covering the entire breadth of this rich**

subject, *The Craft of the Cocktail* provides much more than merely the same old recipes: it delves into history, personalities, and anecdotes; it shows you how to set up a bar, master important techniques, and use tools correctly; and it delivers unique concoctions, many featuring DeGroff's signature use of fresh juices, as well as all the classics. It begins with the history of spirits, how they're made (but without too much boring science), the development of the mixed drink, and the culture it created, all drawn from DeGroff's vast library of vintage cocktail books. Then on to stocking the essential bar, choosing the right tools and ingredients, and mastering key techniques—the same information that DeGroff shares with the bartenders he trains in seminars and through his videos. And then the meat of the matter: 500 recipes, including everything from tried-and-true classics to of-the-moment originals. Throughout are rich stories, vintage recipes, fast facts, and other entertaining asides. Beautiful color photographs and a striking design round out the cookbook approach to this subject, highlighting the difference between an under-the-bar handbook and a stylish, full-blown treatment. *The Craft of the Cocktail* is that treatment, destined to become the bible of the bar.

The origin story along with creative vegan soup and stew recipes from the Seattle-based community soup club run by cookbook author Caroline Wright. After a devastating brain cancer diagnosis, Caroline Wright told some new friends she was craving homemade soup, then found soup on her doorstep every day for months. She survived with a deep gratitude for soup and her community. In thanks and in their honor, she decided to start a weekly soup club delivering her own original healthful soup recipes to her friend's porches. Caroline's creative spirit and enthusiasm spread, along with the word of her club, and she soon was building a large community of soup enthusiasts inspired by her story. *Soup Club* is unlike any other soup book. Caroline's collection of recipes along with artwork, photography, and haiku from her members, tell a moving story of community, love, and health at its center. This unique cookbook proves that soup can be more than a filling meal, but also a mood and a feeling. Every soup can be made on the stove top and Instant Pot. The recipes are all vegan and gluten-free and include: Catalan Chickpea Stew with Spinach Jamaican Pumpkin and Red Pea Soup Split Pea Soup with Roasted Kale West African Vegetable Stew

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!

Secret Recipes and Barroom Tales from Two Belfast Boys Who Conquered the Cocktail World

The Waldorf Astoria Bar Book

The Bar Book

Amaro

The Last Castle

Bitterman's Field Guide to Bitters & Amari

Recipes & Techniques from Behind the Bar

A James Beard Award-winning field guide to artisan salts, with profiles of 80 varieties and 50 recipes that showcase the versatile ingredient. In *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 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 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 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 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 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 & Scholarship Category IACP Cookbook Award Finalist in two categories

For residents and visitors alike, *Food Lover's Guide to Portland* is a road map to finding the best of the best in America's favorite do-it-

yourself foodie mecca. Navigate Portland's edible bounty with this all-access pass to hundreds of producers, purveyors, distillers, bakers, food carts, and farmers markets. This book is the indispensable guide to it all. In the second edition, readers get 20+ new full listings, 150+ new businesses, a new food cart chapter by food cart expert Brett Burmeister, and an Hispanic market section from food writer and Mi Mero Mole owner Nick Zukin. Whether you've lived in Portland your entire life, are visiting for business or pleasure, or are a hungry transplant – this book helps you find all that is delicious in Portland.

This is the essential guide to making great salt the centerpiece of your cooking at home. We demand quality in our meals, and natural, hand-made salts are the most basic and essential way to make those ingredients shine. Mark Bitterman is THE salt expert and award-winning author. In this book he makes this simple truth abundantly clear with over 60 inspiring recipes such as: Colorado Beef Burger with Mesquite Smoked Salt, and Chilies, Truffle Salt Smashed Roasted Potatoes, Salted Latte Ice Cream with Lemon Espresso Drizzle. The introduction explores why craft salt is different from iodized salt, kosher salt, and even industrially manufactured sea salt in regard to flavor, nutrition, and sustainability. The many varieties of gourmet salts available today are broken into 7 families (fleur de sel, sel gris, flake salt, traditional salt, shio, rock salt, smoked and infused salts), with helpful charts that make finding the right salt for the right food convenient and easy. The modern, but down-to-earth recipes are organized into practical chapters: Meat, Poultry, Seafood, Eggs and Dairy, Vegetables and Fruits, Sweets, and Drinks and Cocktails. Beyond the recipes, the tips, techniques, and suggestions will help you elevate your tried and true favorite dishes by now using the correct type of salt. Craft salts are not a fad, they are the heart and soul of our food culture today.

Not every revolution requires an insurrection, and not every renaissance begins in salons, galleries or cloistered chambers. The cocktail seemed an unlikely candidate to start either a revolution or a renaissance, but somehow over the past decade, it has managed to become the center of both. Today the cocktail is celebrated at week-long conferences and festivals that draw thousands. Taking cues from a wider culinary movement that's been building steam for decades, craft-cocktail bars (and the bartenders and writers who inhabit them) are digging in the depths of the drink's rich history and apply these fresh-taught lessons to new drinks, appropriating techniques and skills acquired everywhere from centuries-old handbooks. However, as fascinating as today's artisan-driven or tech-savvy craft-cocktail bars can be, there's also a need for cocktail comfort food for exciting drinks that have the benefit of being delicious, and that can be easily prepared by non-professionals. From Paul Clarke, the 2014 Best Cocktail & Spirits Writer and founder of the groundbreaking spirits blog, The Cocktail Chronicles, comes an approachable guide to the cocktail renaissance thus far and as the name implies a chronicle of the cocktails that have come along the way. The Cocktail Chronicles is not a lab manual for taking the cocktail experience to a molecular level; nor is it an historical monograph tracing the details of our forebears as they developed and mixed the drinks we enjoy today. Instead, The Cocktail Chronicles is a collection of approachable, and easily replicable drinks that all share the same thing: a common deliciousness and a role -- both big and small -- in the ongoing and thriving cocktail renaissance. This collection of expertly curated recipes represent a photo album of sorts snapshots of people encountered over the years, with some close friends and family members depicted alongside a few dimly remembered strangers. The Cocktail Chronicles believes cocktails should be fun: it doesn't demand the purchase of a new product for every recipe or require hours spent preparing a single ingredient -- that is a sure way to suck the joy right out of it. Life is complicated a good drink doesn't have to be. To that end, The Cocktail Chronicles has you covered."

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

An Elegant Collection of Over 100 Recipes Inspired by the City by the Bay (San Francisco History, Cocktail History, San Fran Restaurants & Bars, Mixology, Profiles, Books for Travelers and Foodies)

500 Signature Drinks from the World's Best Bars and Bartenders

Intense Infusions for Food and Drink - Recipes for Oils - Vinegars - Sauces - Bitters - Waters - and More

The NoMad Cookbook

The Single Ingredient That Transforms All Your Favorite Foods and Recipes

A Field Guide to the World's Best Mezcal and Agave Spirits

An Evidence-Based Guide

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.

Winner of the Tales of the Cocktail Spirited Award for Best New Cocktail & Bartending Book Dead Rabbit Grocery & Grog in Lower Manhattan has dominated the bar industry, receiving award after award including World's Best Bar, World's Best Cocktail Menu, World's Best Drink Selection, and Best American Cocktail Bar. Now, the critically acclaimed bar has its first cocktail book, The Dead Rabbit Drinks Manual, which, along with its inventive recipes, also details founder Sean Muldoon and bar manager Jack McGarry's inspiring rags-to-riches story that began in Ireland and has brought them to the top of the cocktail world. Like the bar's décor, Dead Rabbit's award-winning drinks are a nod to the "Gangs of New York" era. They range from fizzes to cobblers to toddies, each with its own historical inspiration. There are also recipes for communal punches as well as an entire chapter on absinthe. Along with the recipes and their photos, this stylish and handsome book includes photographs from the bar itself so readers are able to take a peek into the classic world of Dead Rabbit.

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.

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

Hundreds of cocktail bitters are on the market, and millions are turning to them 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's Field Guide to Bitters and Amari* is the handbook that decodes today's burgeoning selection of bitters, along with their kindred spirits amari 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 cooking bitters, from a Burnt Grapefruit Gimlet to a Martini Julep, from Bittered Bittersweet Chocolate Torte to BBQ Pork Ribs with Bittersweet BBQ Sauce. *Bitterman's Field Guide to Bitters and Amari* cracks open the full potential of bitters, inspiring and empowering people to try them. The final 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 and using bitters.

Cocktail Culture

The Mezcal Experience

The Epic Story of Love, Loss, and American Royalty in the Nation's Largest Home

Mixing, Sipping, and Other Adventures with Mexico's Original Handcrafted Spirit

San Francisco Cocktails

Dental Herbalism

Food Lover's Guide to Portland

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

Over 30 recipes for an enticing and creative array of artisanal cocktails, mixed drinks (alcoholic and nonalcoholic), and special snacks, utilizing seasonal and locally-sourced ingredients for all seasons and occasions Includes instructive and helpful sidebars on foraging and pickling ingredients--whether from your local wilderness, farmer's market, or grocery store Author Selma Slabik shares personal stories and anecdotes from growing up in Denmark and relays rich Nordic traditions and mythology that inspire and inform her original recipe creations Incorporates joyous Scandinavian life philosophies such as hygge ('cozy contentment'), lagom ('finding balance'), friluftstliv ('appreciation and engagement of nature and the outdoors'), and fika ('coffee break'), amongst others For the home entertainer and bartender, experienced mixologist, as well as anyone fascinated and inspired by the new Nordic

cuisine movement via creative cocktails and drinks

Micah LeMon had one slight problem when he started bartending nearly twenty years ago: he had no idea what he was doing. Mixology, he came to understand, is based on principles that are indispensable but not widely known. In *The Imbible*, LeMon shares the knowledge he has gained over two decades, so that even beginning bartenders can execute classic cocktails--and riff on those classics to create originals of their own. A good cocktail is never a random concoction. LeMon introduces readers to the principal components of every drink--spirit, sweet, and sour or bitter--and explains the role each plays in bringing balance to a beverage. Choosing two archetypes--the shaken Daiquiri and the stirred Manhattan—he shows how bartenders craft delicious variations by beginning with a good foundation and creatively substituting like ingredients. Lavishly illustrated in color and laid out in an inviting and practical way, *The Imbible* also provides a thorough overview of the bartender's essential tools and techniques and includes recipes for over forty drinks--from well executed classics to original creations exclusive to this book. Both a lesson for beginners and a master class for more experienced bartenders, LeMon's book opens the door to endless variations without losing sight of the true goal--to make a delicious cocktail.

Mix up a taste of the City by the Bay with *San Francisco Cocktails*. Featuring recipes from and profiles on some of the most recognizable bars in San Francisco, this is the definitive guide to drinking in San Fran. With easy-to-follow recipes sure to be a crowd pleaser and inspiring interviews with local bartenders, this is the perfect gift for cocktail lovers everywhere. Gorgeous, full-color photography gives you a taste of each cocktail long before you mix them up yourself. No matter where you find yourself, *San Francisco Cocktails* will transport you to the heart of the city in seconds flat. Trevor Felch is a restaurants writer for *SF Weekly* and the *San Francisco Examiner*, along with contributing editor and West Coast writer for *Vino 24/7*. Previously he lived in the start-up world as co-founder and creative director for the neighborhood social mapping company *Urbane*.

First published in 1993, *The Ultimate Cigar Book* has become a classic in its field, and is generally credited with having helped launch the current cigar smoking craze. It has been reprinted numerous times in the United States, and is now sold worldwide. No other book contains as much detailed and factual information on virtually every facet of cigar making and cigar smoking. And now this trendsetting book has been revised in this fourth edition for the aficionado of the future! Forget 1492. This book starts out in B. C. (Before Columbus) and transports the cigar enthusiast on a fun and fact-filled adventure into virtually every realm of today's popular and growing cigar smoking pastime. Written by one of the most knowledgeable and internationally-celebrated pipe and cigar authors of our time, Richard Carleton Hacker's well-known wit and wisdom will keep the reader enthralled with every turn of the page, as he takes you on an information-packed world tour of cigars. Starting off with a history of cigar smoking, the author then shows us how cigars are made today (handmade, handrolled, and machine made), divulges the secrets of finding the "perfect" cigar, and discusses the ritual of smoking and how to properly care for and store our cigars. From there the book lists a number of innovative cigar accessories, suggests which beers, wines, whiskeys, brandies, and cognacs go with what cigars, enlightens us with a chapter on cigar smoking celebrities, and concludes with the world's first International Compendium of virtually every cigar brand known today, complete with histories and observations on taste, according to the author's HPH (Highly Prejudiced Hacker-Scale) ratings. If that was not enough, there is even a dictionary of CigarSpeak! *The Ultimate Cigar Book* is the most comprehensive, factual, and up-to-date book for the cigar smoker or for those who just want to learn more about the fascinating and popular world of cigar smoking.

*The Ultimate Cigar Book*

*Bourbon Is My Comfort Food*

*A Manifesto on the World's Most Essential Mineral, with Recipes [A Cookbook]*

*A Cocktail Guide for Beginning and Home Bartenders*

*Handcrafted Bitters: Simple Recipes for Artisanal Bitters and the Cocktails that Love Them*

*The World of the Salt Marsh*

*Salted*

***The World of the Salt Marsh is a wide-ranging exploration of the southeastern coast—its natural history, its people and their way of life, and the historic and ongoing threats to its***

**ecological survival. Focusing on areas from Cape Hatteras, North Carolina, to Cape Canaveral, Florida, Charles Seabrook examines the ecological importance of the salt marsh, calling it "a biological factory without equal." Twice-daily tides carry in a supply of nutrients that nourish vast meadows of spartina (*Spartina alterniflora*)—a crucial habitat for creatures ranging from tiny marine invertebrates to wading birds. The meadows provide vital nurseries for 80 percent of the seafood species, including oysters, crabs, shrimp, and a variety of finfish, and they are invaluable for storm protection, erosion prevention, and pollution filtration. Seabrook is also concerned with the plight of the people who make their living from the coast's bounty and who carry on its unique culture. Among them are Charlie Phillips, a fishmonger whose livelihood is threatened by development in McIntosh County, Georgia, and Vera Manigault of Mount Pleasant, South Carolina, a basket maker of Gullah-Geechee descent, who says that the sweetgrass needed to make her culturally significant wares is becoming scarcer. For all of the biodiversity and cultural history of the salt marshes, many still view them as vast wastelands to be drained, diked, or "improved" for development into highways and subdivisions. If people can better understand and appreciate these ecosystems, Seabrook contends, they are more likely to join the growing chorus of scientists, conservationists, fishermen, and coastal visitors and residents calling for protection of these truly amazing places.**

**The ultimate bartender's book, this richly illustrated hardcover compilation of 750 recipes comprises non-alcoholic drinks as well as sours, toddies, flips, slings, fizzes, coolers, rickys, juleps, punches, and other refreshments.**

**"Homemade cocktails - no bootlegging required! Ever tasted a Thai basil martini, rhubarb margarita, or preserved lemon vodka tonic and wondered, "How'd they do that?" This is your complete guide to making infused liquors, cordials, bitters, and cocktails from fresh, delicious ingredients at home. Learn how to combine fresh produce and other botanicals with the liquor you have at home, and you'll never need to beg the bartender for the recipe again. Inside, you'll find:- 50 unique cocktail recipes from an expert "garden-to-bar" mixologist- Step-by-step instructions and photos for all stages of the distilling and infusion process - never miss a detail or a finishing touch!- Tips on how to make the most of your ingredients: enhancing flavor, color, and presentation!"--**

**In To Have and Have Another, Ernest Hemingway enthusiast and cocktail connoisseur Philip Greene delves deeper into the author's drinking habits than ever before, offering dozens of authentic recipes for drinks directly connected with the novels, history and folklore, and colorful anecdotes about the man himself. With this cocktail companion, you will be able to fully enjoy Hemingway's works beyond the limits of the imagination—pick up this book and taste how "cool and clean" and "civilized" Frederic Henry's martini was in *A Farewell to Arms*, or sip a *Bloody Mary*, a drink rumored to be named by Hemingway himself!**

**Herbs and Natural Supplements, 4th Edition: An evidence-based guide is an authoritative, evidence-based reference. This two-volume resource is essential to the safe and effective use of herbal, nutritional and food supplements. The second volume provides current, evidence-based monographs on the 132 most popular herbs, nutrients and food supplements. Organised alphabetically, each monograph includes daily intake, main actions and indications, adverse reactions, contraindications and precautions, safety in pregnancy and more. Recommended by the Pharmacy Board of Australia as an evidence-based reference works (print) that pharmacists are meant to have access to when dispensing Contributed content from naturopaths, GPs, pharmacists, and herbalists Useful in a clinical setting as well as a reference book. It provides up-to-date evidence on the latest research impacting on herbal and natural medicine by top leaders in Australia within the fields of Pharmacy, Herbal Medicine and Natural Medicine**

**Herbs and Natural Supplements, Volume 2**

**Elements of Cocktail Technique**

**Infusing Flavors**

**Salt Block Grilling**

**Natural Therapies for the Mouth**

**The Cocktail Chronicles**

**Salt Block Cooking**

Everyone who loves the excitement and pleasure of discovering new cooking techniques will enjoy this guide to grilling and entertaining with salt blocks. The introduction is your salt block owner's manual, with everything you need to know to purchase, use, and 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, 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 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.

The distinctive beverage of the Western world, bourbon is Kentucky's illustrious gift to the world of spirits. Although the story of American whiskey is recorded in countless lively pages of our nation's history, the place of bourbon in the American cultural record has long awaited detailed and objective presentation. Not a recipe book or a barman's guide, but a fascinating and informative contribution to Americana, *The Social History of Bourbon* reflects an aspect of our national cultural identity that many have long suppressed or overlooked. Gerald Carson explores the impact of the liquor's presence during America's early development, as well as bourbon's role in some of the more dramatic events in American history, including the Whiskey Rebellion, the scandals of the Whiskey Ring, and the "whiskey forts" of the fur trade. *The Social History of Bourbon* is a revealing look at the role of this classic beverage in the development of American manners and culture.

**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.

From the authors of the acclaimed cookbooks Eleven Madison Park and I Love New York comes this uniquely packaged cookbook, featuring recipes from the wildly popular restaurant and, as an added surprise, a hidden back panel that opens to reveal a separate cocktail book. Chef Daniel Humm and his business partner Will Guidara are the proprietors of two of New York's most beloved and pioneering restaurants: Eleven Madison Park and The NoMad. Their team is known not only for its perfectly executed, innovative cooking, but also for creating extraordinary, genre-defying dining experiences. The NoMad Cookbook translates the unparalleled and often surprising food and drink of the restaurant into book form. What appears to be a traditional cookbook is in fact two books in one: upon opening, readers discover that the back half contains false pages in which a smaller cocktail recipe book is hidden. The result is a wonderfully unexpected collection of both sweet and savory food recipes and cocktail recipes, with the lush photography by Francesco Tonelli and impeccable style for which the authors are known. The NoMad Cookbook promises to be a reading experience like no other, and will be the holiday gift of the year for the foodie who has everything.

Artisanal Mezcal follows a delicate underground baking process that has existed for hundreds of years, but it is only now that it's experiencing a Renaissance in craft cocktail bars and homes around the country. Made from agave, but so much more than tequila, Mezcal's smoky flavor and smooth finish—as well as its artisanal, farm-to-table background—has made it the new “spirit du jour.” This book contains 50 cocktail recipes you can make at home with delicious, versatile out-of-this world Mezcal, containing information about how this small-batch liquor is made by Oaxacan families, and will include tasting notes on almost every brand available in the US.

**Bitterman's Craft Salt Cooking**

**A Spirited History of a Classic Cure-All, with Cocktails, Recipes, and Formulas**

**The Dead Rabbit Drinks Manual**

**A DIY Bitters: Reviving the Forgotten Flavor - A Guide to Making Your Own Bitters for Bartenders, Cocktail Enthusiasts, Herbalists**

**Appreciating and Protecting the Tidal Marshes of the Southeastern Atlantic Coast**

**Make Syrups, Mixers, Infused Spirits, and Bitters with Farm-Fresh Ingredients-50 Original Recipes**

**The Big Book of Amaro**

*Travellers have always been thrilled by the sight of citrus in Italy, where dark leaves and bright fruit seem to charge the landscape, making the trees symbols of a sun-soaked, poetic vision of the country. Citrus also holds a special place in the Italian imagination, and in The Land Where Lemons Grow, Helena Attlee sets out to explore its curious past and its enduring resonance in Italian culture. Building on a life of travel and work in Italy, she undertakes a journey encompassing the sticky streets of Ivrea during the Battle of Oranges, the comfortable gardens of Tuscany's villas and a magic triangle of land in Sicily, where the best blood oranges in the world grow in the shadow of a volcano. She maps the citron's long migration from the foothills of the Himalayas to the shores of southern Italy, traces the bitter juice of Seville oranges through ancient Roman and Renaissance cookery books, exposes early manifestations of the Mafia during the nineteenth-century citrus boom, and laments the loss of landscapes shaped by citrus cultivation. The book is a celebration of the unique qualities of Italy's citrus fruit, from bergamot that will thrive only on a short stretch of coastline, to Calabria's Diamante citrons, vital to Jews all over the world during the celebration of Sukkoth. The Land Where Lemons Grow is a heady mixture of travel writing, history, horticulture and art; a unique journey through Italy's cultural, culinary and political past. Helena Attlee is the author of four books about Italian gardens, and others on the cultural history of gardens around the world. Helena is a Fellow of the Royal Literary Fund and has worked in Italy for nearly 30 years.*

*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, Krak 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.*

*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 Budieman 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!*

*JAMES BEARD AWARD WINNER • An illustrated collection of nearly 300 cocktail recipes from the award-winning NoMad Bar, with locations in New York, Los Angeles, and Las Vegas. 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 brand-new recipes (for a total of more than 300 recipes), a service manual explaining the art of drink-making according to the NoMad, and 30 new full-color cocktail illustrations (for a total of more than 80 color and black-and-white 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 Robitschek'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.*

*A comprehensive practical reference to herbal dental care for all ages • Details the use of 41 safe and effective herbs for the mouth • Explores 47 common conditions that affect the mouth, such as gingivitis, periodontitis, acid reflux, and tooth loss • Provides recipes for herbal toothpastes, mouth rinses, pain-relieving poultices, and teas for prevention and daily care • Examines infant and toddler oral care, including remedies for teething and thrush Our oral health is intimately linked with our overall health and well-being. In this practical guide to herbal dental care, medical herbalist Leslie Alexander and registered dental hygienist Linda Straub-Bruce detail how to use 41 safe and effective herbs for the mouth for optimum oral health, prevention of decay and inflammation, and relief from pain and discomfort. The authors provide recipes for herbal toothpastes and rinses, poultices for pain and inflammation, and teas and tinctures for intervention, prevention, and daily care. They explain how recent research confirms the link between poor oral health and many diseases, such as diabetes, stroke, and heart disease. They examine the risk factors, symptoms, causes, and herbal preventives and remedies for 47 common conditions that affect the mouth, such as gingivitis, periodontitis, bruxism, acid reflux/GERD, and tooth loss. They explore the complete anatomy of the mouth and explain proper brushing, flossing, and tongue-cleaning techniques to prevent tooth decay and gum disease and maintain bridges, implants, and braces. The authors address the importance of diet and nutrition in oral health as well as controversial topics including fluoride. They provide an in-depth chapter on pregnancy, infant, and childhood oral care, including herbal remedies for teething and thrush. Ideal for those looking to improve their own oral health, herbalists looking to address the root cause of systemic inflammation, or dental professionals searching for natural alternatives, this authoritative yet practical guide empowers each of us to reclaim the health of our mouths and sustain a full, strong set of teeth for a lifetime.*

*The Craft of the Cocktail*

*500 Bitters; 50 Amari; 123 Recipes for Cocktails, Food & Homemade Bitters*

*A Hemingway Cocktail Companion*

*Bitters*

*To Have and Have Another*

*70 Recipes for Grilling, Chilling, Searing, and Serving on Himalayan Salt Blocks*

*Be Your Own Bartender: A Surefire Guide to Finding (and Making) Your Perfect Cocktail*

Essential for the home bar cocktail enthusiast and the professional bartender alike “The textbook for a new generation.” —Jeffrey Morgenthaler, author of The Bar Book “A true classic in its own right . . . that will be used as a reference for the next 100 years and more.” —Gaz Regan, author of The Joy of Mixology 2017 JAMES BEARD FOUNDATION BOOK AWARD NOMINEE: BEVERAGE 2017 SPIRITED AWARD® NOMINEE: BEST NEW COCKTAIL & BARTENDING BOOK Frank Caiafa—bar manager of the legendary Peacock Alley bar in the Waldorf Astoria—stirs in recipes, history, and how-to while serving up a heady mix of the world’s greatest cocktails. Learn to easily prepare pre-Prohibition classics such as the original Manhattan, or daiquiris just as Hemingway preferred them. Caiafa also introduces his own award-winning creations, including the Cole Porter, an enhanced whiskey sour named for the famous Waldorf resident. Each recipe features tips and variations along with notes on the drink’s history, so you can master the basics, then get adventurous—and impress fellow drinkers with fascinating cocktail trivia. The book also provides advice on setting up your home bar and scaling up your favorite recipe for a party. Since it first opened in 1893, the Waldorf Astoria New York has been one of the world’s most iconic hotels, and Peacock Alley its most iconic bar. Whether you’re a novice who’s never adventured beyond a gin and tonic or an expert looking to expand your repertoire, The Waldorf Astoria Bar Book is the only cocktail guide you need on your shelf.

*70 Recipes for Outdoor Cooking with Himalayan Salt Blocks*

*Spirit of the North*

*The Social History of Bourbon*

*Rediscovered Classics, Enduring Standards, and Contemporary Concoctions from the Cocktail Renaissance*

The Story of Italy and its Citrus Fruit  
Soup Club  
The Land Where Lemons Grow