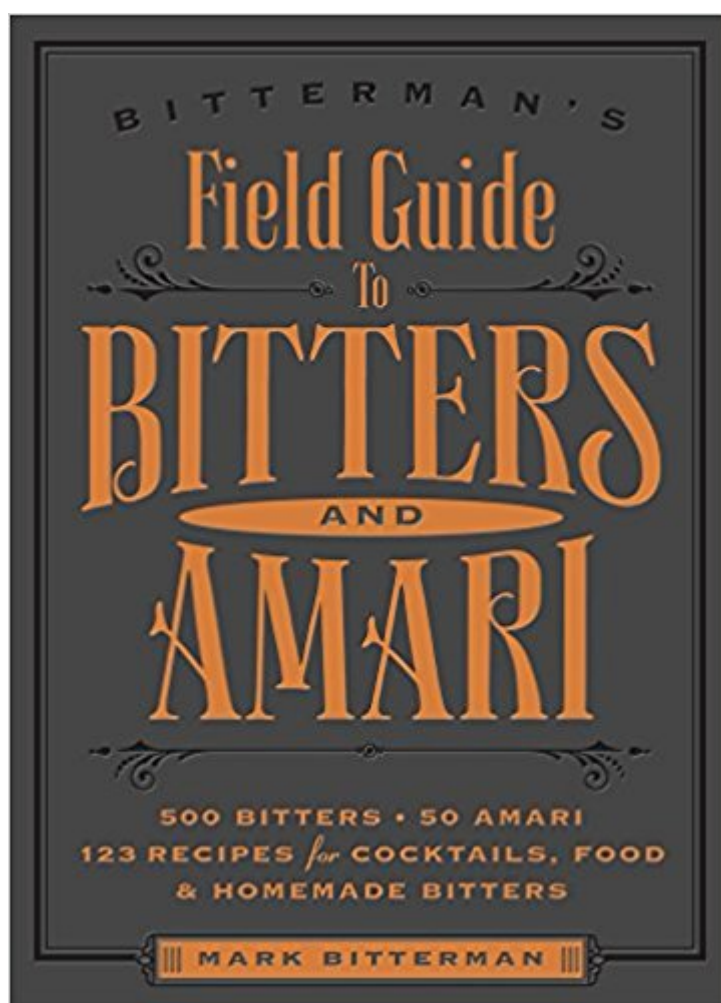


The book was found

Bitterman's Field Guide To Bitters & Amari: 500 Bitters; 50 Amari; 123 Recipes For Cocktails, Food & Homemade Bitters



Synopsis

The most comprehensive handbook available on selecting, understanding, mixing, and cooking with bitters, for everyone from professional bartenders and chefs to casual entertainers and home cooks. 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.

Book Information

Series: Bitterman's (Book 2)

Paperback: 216 pages

Publisher: Andrews McMeel Publishing (October 27, 2015)

Language: English

ISBN-10: 1449470696

ISBN-13: 978-1449470692

Product Dimensions: 6.7 x 0.7 x 9.2 inches

Shipping Weight: 15.2 ounces (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars 30 customer reviews

Best Sellers Rank: #136,356 in Books (See Top 100 in Books) #118 in Books > Cookbooks, Food & Wine > Beverages & Wine > Cocktails & Mixed Drinks #153 in Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Spirits

Customer Reviews

Mark Bitterman's pursuit of bitters started as a child with a surreptitious sip at a family cocktail party. The spicy-bitter-sweet-stinging taste sparked a lifelong wanderlust for flavor. Decades later Bitterman opened the Meadow and began selling the largest selection of bitters in the world at all three locations. A renowned ingredient expert, Bitterman won a James Beard Award for his first book, *Salted*. He has been featured in the *New York Times*, *Splendid Table*, *Food & Wine*, *Bizarre Foods*, and countless other media. It has been speculated that Bitterman's family name, which has Ashkenazic roots in Bulgaria, proves that bitters is in his DNA.

I first read the *Parsons* book about DIY bitters, and now I'm hooked. Given a topic of such breadth, more points of view can only be helpful. I found this one helpful indeed, possibly the equal *Parsons*, partly because of its very different choice of topics. First, the DIY part. This offers recipes similar to *Parsons's*, but probably fewer. That said, it takes a more playful and experimental approach to each recipe. Instead of a monolithic block of instructions, each recipe gives a framework of supporting and bittering botanicals, then offers a variety of different choices for the main flavoring. Clearly, if Bitterman suggests a half-dozen variations on a theme, you're welcome to come up with your own, as well. This section describes the qualities of the bittering agents used, but says little about the supporting cast of characters - you're on your own to learn about them elsewhere, often by trying his recipes. The next big sections demonstrate use of bitters not just in a range of cocktails, but in all kinds of recipes from fried chicken to ice cream sandwiches! I'm curious to try a few of the recipes, but some seem a bit out-there. Then, the book ends with evaluations of a whole host of bitters and amari, as rated by Bitterman and his friends. I haven't tried nearly the number that he, as a retailer, has tried, but mostly agree with the rankings offered. I have to differ regarding Fee brothers' cherry bitters, however. Although this book ranks it highly and I like other Fee bitters, I found the cherry flavor one-dimensional and overpoweringly artificial - the only bitters I ever threw out unused. *Parsons* is still my favorite book on the topic - but this is a close second.-- wiredweird

Beautiful binding and very interesting reading. Great reviews of different bitters and the history of many of them. Has recommendations as to what each bitter is best paired with. I had no idea how vast the area of Bitters (and Amari) played in cocktails and food (recipes).

Another great one from Mark Bitterman, an incredible "field guide" to food and drink with bitters and Amari. Bitterman knows both, very well, and if you're like me you'll soon find yourself using his

recipes and finding inspiration to use bitters and amari more often. And I love the leather like binding which feels like it should be placed in a backpack safari! Thank you James Beard Award winning author Mark Bitterman!

I absolutely love this book. I was able to check it out at the library and had to have a copy of my own. Very well written, beautifully put together, great photos... The one star I removed is simply because I purchased the Kindle version and although I have a larger Fire, apparently my screen is small enough that I can't read the pages of this book without zooming in, again and again. That's kind of a pain in the neck. I'd hope that if a Kindle version is available, it would be optimized to be easily read on a tablet. That said, I encourage anyone interested in these incredible recipes and histories to buy a hard copy. You'll be glad you did. I think this would make a great gift, too!

Amazing book! Complete breakdown of everything about bitters and amari. Great book for everyone from novice or home bartender to veteran bartenders. The guide on the different brands and all of the different flavors/styles they offer is awesome. If you are into bitters or craft bartending buy this book. It will be a valuable reference tool now and down the road.

Interesting book, local bartender had it and was intrigued so I bought my own copy.

My boyfriend has been making his own bitters for over a year now. This book has given him a new boost of inspiration and he continues to experiment and create. Horseradish bitters? Shut up!

It contains all I had hoped for! It's interesting, easy to follow, and has a ton of recipes. I love that it includes food recipes as well.

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