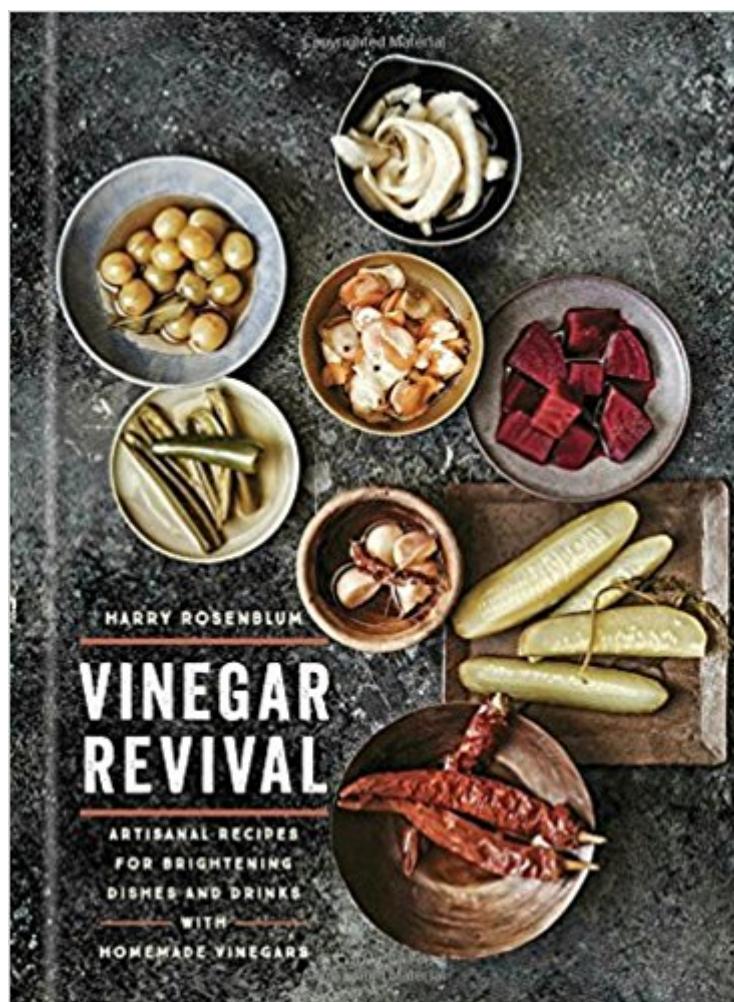


The book was found

Vinegar Revival: Artisanal Recipes For Brightening Dishes And Drinks With Homemade Vinegars



Synopsis

The next frontier in fermenting and home brewing is vinegar: the essential ingredient for enhancing your home cooking. Just about everyone has at least one bottle of vinegar in the pantry, but not many realize how much better the homemade kind tastesâ "the flavor is incomparable. And it's easy to make; all you need is a bottle of your favorite alcoholic beverage, a starter (or mother of vinegar), and a few weeks of hands-off time. *Vinegar Revival* shows you how to use homemade or store-bought vinegar--made fromÂ apple cider, beer, wine, fruit scraps, herbs, and more--to great effect with more than 50 recipes. Here are drinks and cocktails (Strawberry Rhubarb Shrub, Switchel, and Mint Vinegar Julep), pickles (Cured Grapes and Pickled Whole Garlic), sauces and vinaigrettes (Roasted Hot Sauce and Miso-Ginger Dressing), mains and sides (Saucy Piquant Pork Chops and Roasted Red Cabbage), and dessert (Vinegar Pie and Balsamic Ice Cream). Whether you want to experiment with home brewing or justÂ add a little zing to your meals, *Vinegar Revival* demystifies the process of making and tasting vinegar.

Book Information

Hardcover: 160 pages

Publisher: Clarkson Potter (August 1, 2017)

Language: English

ISBN-10: 0451495039

ISBN-13: 978-0451495037

Product Dimensions: 6.8 x 0.7 x 9.3 inches

Shipping Weight: 1.4 pounds (View shipping rates and policies)

Average Customer Review: 5.0 out of 5 stars 4 customer reviews

Best Sellers Rank: #38,684 in Books (See Top 100 in Books) #10 inÂ Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Sauces & Toppings #51 inÂ Books > Cookbooks, Food & Wine > Canning & Preserving #56 inÂ Books > Cookbooks, Food & Wine > Beverages & Wine > Homebrewing, Distilling & Wine Making

Customer Reviews

"While a section of the book is devoted to the culinary applications of homemade vinegars, the subject matter crosses overÂ toÂ the drinks world to appeal to avid home brewers, DIY-inclined wine drinkers and home bartenders alike . . .Â *Vinegar Revival*Â seals its place on [our] list with its imaginative selection of picklesâ "including one very choice cocktail onion for your next Gibson."

--PUNCH

HARRY ROSENBLUM is the co-owner of The Brooklyn Kitchen, a specialty kitchen supply store and grocer in Williamsburg that offers quality tools, technique-based cooking classes, and locally-sourced groceries. He is also the co-founder of The Meat Hook, a whole animal butcher shop that specializes in local meat from small family farms, and the host of the Heritage Radio Network podcast *Feast Yr Ears*. Rosenblum lives with his family in Brooklyn.

So many great recipes and easy to follow directions for making your own vinegar. Have shared Switchel recipe with many folks...we're all hooked on it now, so refreshing!

Great book! Well written and easy to follow. I started my first batch of Vinegar a few days ago, in a few weeks I hope I have vinegar!

By chance, I picked this book up from a table at our library yesterday and read it right away. The book is a combination vinegar making and recipe book. I attempted to make apple cider vinegar earlier this year, but it didn't quite come out right, so I was hoping to find some help in here. Since apple season is upon us and I have an orchard a few miles away, I was planning to give vinegar making a try again. This book is well presented, with lots of pictures and information from a DIY vinegar maker/enthusiast/nerd. I like the troubleshooting section, which is handy for those of who are home brewers, so to speak. This book inspired me to make my own malt vinegar (a favorite of mine), and I will also attempt wine and honey vinegars, too. This book is good for people who want to craft their own vinegar and those who just want to explore new uses for vinegar. The sauerbraten recipe looks compelling. If you feel intimidated by the thought of making vinegar, this book will dispell any fears or trepidation you may feel. It is really a simple thing, but can be fun and educational. Highly recommended and I will buy once I return my copy to the library!

This is a beautifully written book that brings so much flavor to the table. From the history of vinegar and basics on how it's created, to recipes for amazing dishes and drinks that will make the best of your homemade vinegar. I've been inspired! My friends and family will be receiving gifts of "mother" and a copy of this book for their next birthday.

[Download to continue reading...](#)

Vinegar Revival: Artisanal Recipes for Brightening Dishes and Drinks with Homemade Vinegars
Homemade Beauty Products: For Beginners - The Complete Bundle Guide to Making Luxurious

Homemade Body Butter, Homemade Soap, Homemade Shampoo & Homemade Bath Bombs (Homemade Beauty Recipes) Green Cleaning with Vinegar: Vinegar Benefits, Cleaning Tips and Vinegar Uses Making & Using Vinegar: Recipes That Celebrate Vinegar's Versatility. A Storey BASICS® Title The Artisanal Vinegar Maker's Handbook Coconut Oil and Apple Cider Vinegar: 2-in-1 Book Combo Pack - Discover the Amazing Health, Beauty, and Detox Secrets of Apple Cider Vinegar and Coconut ... - Detox - Weight Loss - Hair - Beauty) Coconut Oil and Apple Cider Vinegar Handbook: Use Coconut Oil and Apple Cider Vinegar for Healing, Curing, Beauty, and Glowing Radiant Skin Apple Cider Vinegar Benefits - Apple Cider Vinegar Benefits and Cures for Weight Loss and Better Health Apple Cider Vinegar: Miracle Health System (Bragg Apple Cider Vinegar Miracle Health System: With the Bragg Healthy Lifestyle) Vinegar Boy: Encounter Christ Through the Dramatic Story of Vinegar Boy Apple Cider Vinegar Drinks for Health and Energy: Enjoy the Benefits of ACV with Tonics, Mocktails, and Smoothies with 25 Easy Recipes (The Best of VegKitchen.com Book 4) Salad Dressing: 59 Healthy Homemade Salad Dressing Recipes For Vegetarian, Vegan, And Plant Based Diet. No Oil. No Mayo. No Vinegar. (Healthy Recipes. Healthy Cookbooks To Keep In Your Kitchen.) Homemade Natural Perfume Recipes - The Ultimate Guide to Homemade Perfume Making: Make Your Own Homemade Organic perfume From Scratch! Homemade Cheese: Step-by-Step Techniques for Making Best Organic Cheese: (Homemade Cheese, Cheese Making Techniques, Cheese Recipes) (Cheese Making, Homemade Cheese) Homemade Sausage: Recipes and Techniques to Grind, Stuff, and Twist Artisanal Sausage at Home Schiller's Liquor Bar Cocktail Collection: Classic Cocktails, Artisanal Updates, Seasonal Drinks, Bartender's Guide Modern Cider: Simple Recipes to Make Your Own Ciders, Perries, Cysers, Shrubs, Fruit Wines, Vinegars, and More Delicious Probiotic Drinks: 75 Recipes for Kombucha, Kefir, Ginger Beer, and Other Naturally Fermented Drinks Everyday Rice Cookbook: 200 Recipes for Main Dishes, Casseroles & Side Dishes! (Southern Cooking Recipes Book 32) Artisanal Seattle: Traditional Seattle Recipes (Artisan Recipes, Artisan Cookbook, Seattle Cookbook, Seattle Recipes Book 1)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)