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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 tastes—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 from 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 just add a little zing to your meals, *Vinegar Revival* demystifies the process of making and tasting vinegar.

Book Information

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Customer Reviews

"While a section of the book is devoted to the culinary applications of homemade vinegars, the subject matter crosses over to the drinks world to appeal to avid home brewers, DIY-inclined wine drinkers and home bartenders alike. *Vinegar Revival* seals its place on [our] list with its imaginative selection of pickles—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.

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