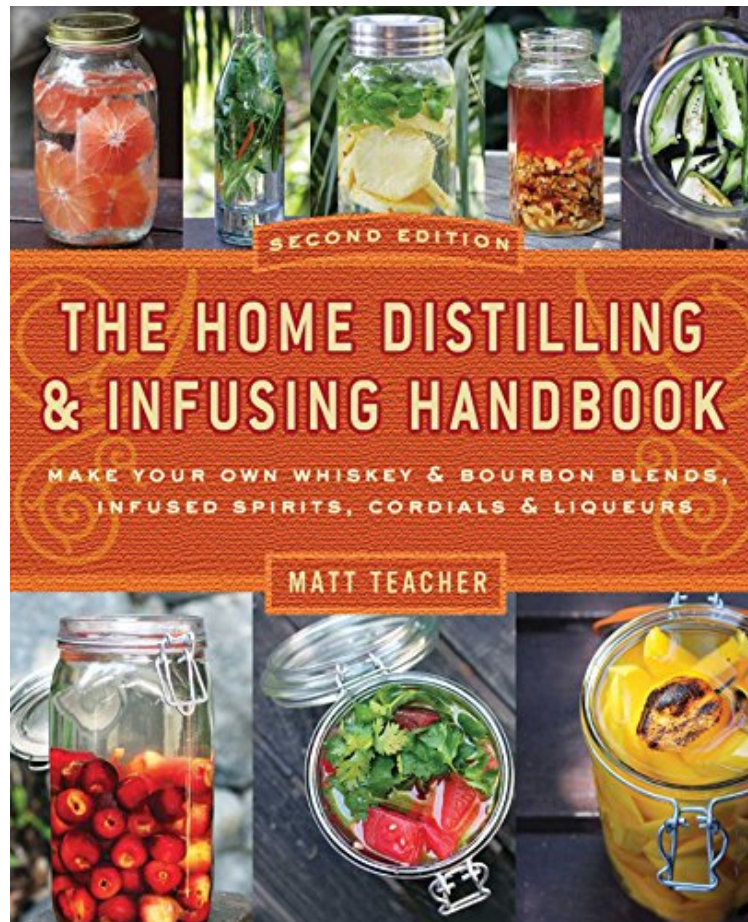


(Free) The Home Distilling and Infusing Handbook, Second Edition: Make Your Own Whiskey Bourbon Blends, Infused Spirits, Cordials Liqueurs

The Home Distilling and Infusing Handbook, Second Edition: Make Your Own Whiskey Bourbon Blends, Infused Spirits, Cordials Liqueurs

Matthew Teacher

**Download PDF | ePub | DOC | audiobook | ebooks*



[Download](#)

[Read Online](#)

#45759 in Books 2015-02-24 2015-02-24 Original language: English PDF # 1 8.00 x .60 x 6.50l, .0 #File Name: 1604335351224 pages | File size: 65.Mb

Matthew Teacher : The Home Distilling and Infusing Handbook, Second Edition: Make Your Own Whiskey Bourbon Blends, Infused Spirits, Cordials Liqueurs before purchasing it in order to gage whether or not it would be worth my time, and all praised The Home Distilling and Infusing Handbook, Second Edition: Make Your Own Whiskey Bourbon Blends, Infused Spirits, Cordials Liqueurs:

3 of 3 people found the following review helpful. Worth the price of admission!By WY_NotI've been making my own vanilla extract, vanilla liqueur, amaretto, etc for a couple of years now. This book contains quite a few recipes that both I and my wife want to try our hand at. Plenty of great recipes for infusions AND recipes on how to use those infusions to make other stuff. Great book, well worth the purchase.0 of 0 people found the following review helpful. ...

info about the actual distilling process but lots of good info on how to
By mark geerlignot enough info about the actual distilling process but lots of good info on how to infuse
0 of 0 people found the following review helpful. Five Stars
By Rocket Mangood stuff

Create your own signature blends at home with the fully updated and newly expanded edition of *The Home Distilling and Infusing Handbook*, featuring dozens of creative infusion recipes! Like to dabble, invent, experiment, and concoct? Like to drink? Move beyond bartending and learn how to combine alcohol with herbs, spices, fruit, and more to create your own custom blends! This book guides you step-by-step through the process of creating unique and delicious alcoholic infusion and blends as well as infused cordials and cremes. No fancy degree or equipment required! Also, learn how to make your very own whiskey blends. Includes fifty unique recipes from some of today's leading mixologists, including: Smoked Bacon Bourbon, October Apple Liqueur, Horseradish Vodka, Silver Kiwi Strawberry Tequila, Cucumber Gin, Cherry Whiskey, and Blueberry Bourbon. Cheers, and bottoms up!

About the Author
Matt Teacher is the author of fourteen books and journals, including *The Musician's Notebook*, which has sold over 250,000 copies. He has also written several cocktail and spirits books, including *The Spirit of Gin* and *The Little Pink Book of Cocktails* (both by Cider Mill Press). He lives in Philadelphia, PA.