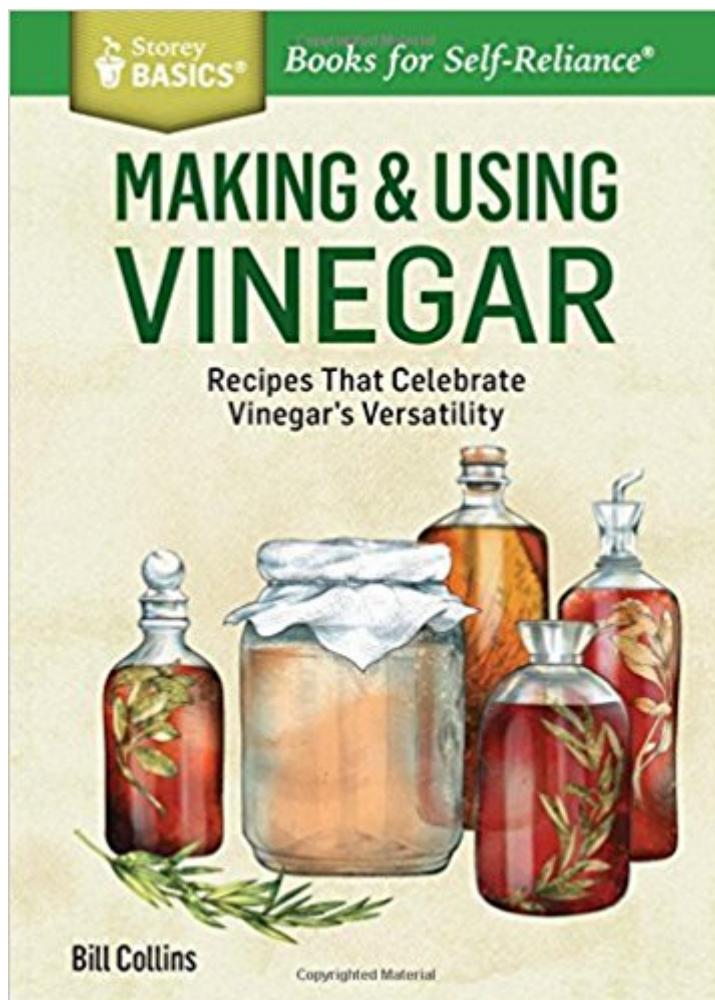


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# Making & Using Vinegar: Recipes That Celebrate Vinegar's Versatility. A Storey BASICS® Title



## Synopsis

Brighten your meals with the tasty tang of homemade vinegar. Chef Bill Collins shows you how to make your own vinegars, including wine, apple cider, malt, white, and rice vinegars, and then flavor them with herbs for exactly the taste you want. You'll also learn how to use your custom-made vinegars in everything from a basic Italian salad dressing to Asian coleslaw, sweet potato salad, caponata, sauerbraten, caprese sliders, pickles, chutneys, and even chocolate chip cookies.

## Book Information

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## Customer Reviews

But, If you are looking for great and numerous recipes that use vinegar, maybe you should continue looking. How much you'll like this book will totally depend on what you are looking for. I read a few years ago that it was "easy" to make vinegar. I think it was a restaurant chef that wrote it in his cook book. Well, we love vinegar in our household and I jumped on and grabbed hold of that tidbit of info and I tried to make it work. But, somehow, just mixing a vinegar containing some "mother" together with the leftover wine from the week before, did not do the trick. Now I know why.....And that is why this book deserves my five-star rating. This is not a big book, nor are the recipes (that utilize vinegar) all that great. But if you are like me, and your ingredients are not making vinegar like you expected them to, you should take a look at this book. It will--very simply--solve your problems. This book explains the differences between types of vinegars. It suggests which vinegars you should keep on hand. And there is a great selection of tips on how to use regular white distilled vinegar for household cleaning jobs. It explains why adding a certain amount of "mother" from a bottle of Braggs

might not work, (my problem from my first attempts to make vinegar). And it describes and explains the basic five steps to making your own vinegar.--There are recipes for 14 infused vinegars.--Info on making vinegar drinks, including 3 shrub recipes. (Shrub recipes use vinegar, sugar and fruit.)--There is pickling information and four very basic recipes.

I have to admit, I was very impressed by this book. It begins by describing the various vinegars and how they are made/taste. Then gives instructions on how to make the vinegars, including infusing. Then the rest of the book has great recipes that use vinegar (from salads to deserts). The only thing that kept this from being a 5 star read is that the recipes could be very vague at times and a lot of assumptions were made that the cook knew what they were doing. As well, you won't be making the vinegar from easy scratch ingredients, though the process is simple. You will need to get some ingredients/sanitizers from specialty stores (mostly beer/wine making shops). The book breaks down as follows: Part one is an introduction to vinegar, including what it is, the different types of kitchen vinegars, and non kitchen uses. Part two goes over homemade vinegars, infusions, shrubs, and pickling. Part three includes quite a few great recipes of stand by favorites, including vinaigretts, dressings, sauces, chutneys, slaws, appetizers, side dishes, soups, and of course, main dishes. There were quite a few recipes from around the world: Korean BBQ to Indian chutney. To make your own vinegar, you'll need a B-Brite cleanser/sanitizer. And you'll need a 'vinegar mother', which also needs to be bought online. If you don't live in the US, this might be difficult. But if you can get those two ingredients, then it is just a matter of adding your wine, beer, or cider and creating your own tastes. Directions for infusing the vinegar with garlic or other ingredients is also included. What I loved about the book is that there are tips throughout.

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