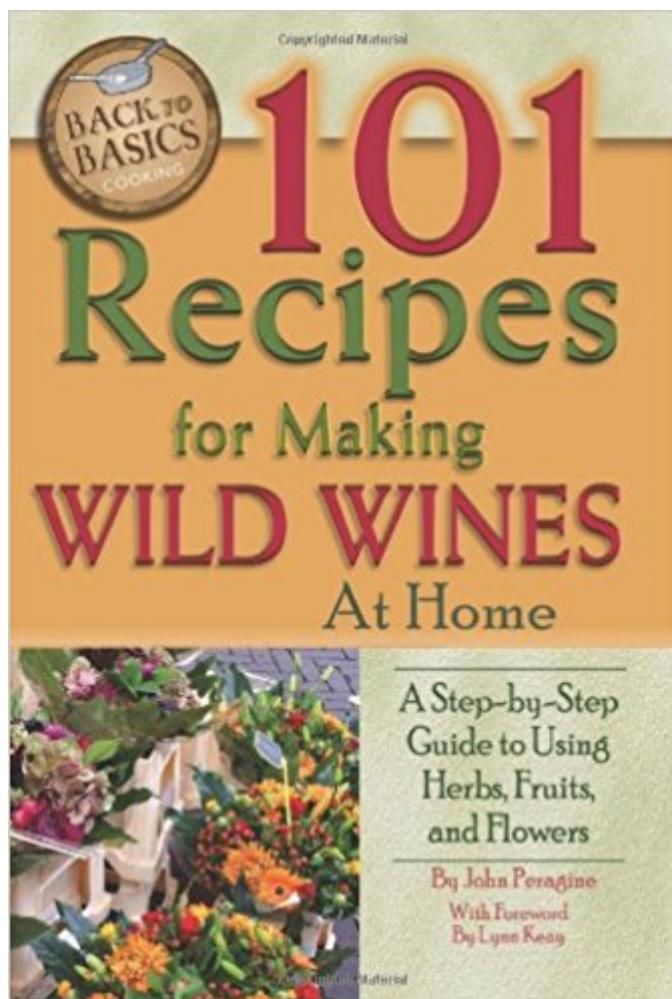


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101 Recipes For Making Wild Wines At Home: A Step-by-Step Guide To Using Herbs, Fruits, And Flowers (Back To Basics Cooking)



Synopsis

Wild wines around the world have been created since the dawn of time, with nearly every civilization and culture on earth developing their own means of fermenting and distilling various fruits and grains into aromatic, strong spirited drinks that have graced the tables of kings and peasants alike. Making your own wild wines, using some of the most popular recipes in the world can be a fun, highly rewarding project that allows you to take full control of the taste and body of your favorite dinner side drink. This book will show you more than 100 recipes for wild wines, using the best herbs, fruits, and flowers to create some of the most beloved drinks in the world for you and your friends and family. The basics of wild wine recipes are laid out here in great detail, providing you with everything you need to know to both understand and start making your own wines in no time. You will be shown the basic information on dozens of varieties of herbs, fruits and flowers, including how they are best used in wine recipes, what you need to do to them to prepare them, and how they will taste, feel, look, and smell in a finished product. You will learn what you can do to promote the integrity of your wine and how many different ways there are to vary the aspects of both white and red wild wines without sacrificing taste. After learning the basics of wild wine making, you will be shown through the process of making each of 101 different recipes that have been received well around the world. Expert interviews have been conducted and included to provide you with insight into special tips and tricks you can utilize to perfect your wines and to ensure the best possible wine is produced every time. For every aspiring amateur wine maker out there, this book is an absolute must. Atlantic Publishing is a small, independent publishing company based in Ocala, Florida. Founded over twenty years ago in the company presidentâ™s garage, Atlantic Publishing has grown to become a renowned resource for non-fiction books. Today, over 450 titles are in print covering subjects such as small business, healthy living, management, finance, careers, and real estate. Atlantic Publishing prides itself on producing award winning, high-quality manuals that give readers up-to-date, pertinent information, real-world examples, and case studies with expert advice. Every book has resources, contact information, and web sites of the products or companies discussed. This Atlantic Publishing eBook was professionally written, edited, fact checked, proofed and designed. The print version of this book is 288 pages and you receive exactly the same content. Over the years our books have won dozens of book awards for content, cover design and interior design including the prestigious Benjamin Franklin award for excellence in publishing. We are proud of the high quality of our books and hope you will enjoy this eBook version.

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Customer Reviews

Being a wine lover, I just had to read this book and I wasn't disappointed. Packed full of interesting stories and advice from amateur wine makers, it answered just about any question I had (or didn't even know I had) about winemaking. The book carefully guides the reader through the winemaking process from the equipment you need (and why you need it) to 10 troubleshooting tips in case things go awry ("my wine smells like dirt or "my white wine is turning red"). After reading this book, the most surprising point to me is that you really don't need a ton of equipment or huge barrels in your basement to make a good bottle of wine. You can even use buckets (just make sure they are sanitized). Selecting the ingredients is where the fun begins. The author, John Peragine, provides recipes using everything from frozen concentrate grape juice and sugar to rice and raisins. Just as the title eludes to, there are some wild wines to be created -- made from fruits, vegetables, grains and even flowers. Some of the recipes are surprisingly easy and others are more complex, but they all give you precise step-by-step instructions. I feel like I've become friends with Peragine and if I knew his phone number, I wouldn't even hesitate to call him for advice in the middle of the process! But, I probably wouldn't need to, because I'm sure the answer is in this book.

In times of economic distress, we look for simpler ways to live our lives. 101 Recipes for Making Wild Wines at Home: A Step-by-Step Guide is a great way to further one's wine enthusiasm for a fraction of the cost. Blissfully light on drier topics, such as history, the book dives right into working

with the basic ingredients. Without getting too complex, the basic, working knowledge of the ingredients is detailed, one at a time. The author's personal experiences provide a wealth of inside tips and tricks to ease the reader's own attempts at wine-making. The basic knowledge is then expanded upon, for the reader who wants to take the next step, or the novice who can't get enough knowledge about their new craft. The real juice (no pun intended) of this book is the recipes. Starting with the most basic, the author provides quite the springboard to jump from, gathering confidence as you go through punches, meads, ciders, vegetable wines, grain wines, and herbal wines. The variety of recipes should prove to inspire the reader to create their own wines.

This book seemed very promising due to the wild wine recipes that it contained but when you look a little closer (and more thoroughly than the editor did) you notice that a large amount of the recipes are wrong, don't include where to actually add ingredients that are listed to be needed in the ingredient list, and there is little to no explanation on how to actually make wine. For a long time winemaker this may be a good source to find recipe ideas but I would worry about actually making the specific recipe due to the inconsistency of them. It does a good job at explaining the very very basics...well almost. Look up "Camden tablet" in the index. You would assume since this is an ingredient needed in many a wine recipe including most of the ones in the book, it would take you to a page explaining what a "Camden tablet" is. Instead "Camden Tablet p.137" is the only thing listed which turns out to be a recipe for wine which includes a Camden tablet like the other 100 recipes in the book....nothing else. In another recipe Lemon juice/rind is listed in needed ingredients but nowhere in the recipe does it say where or when to add it. As someone who brews beer, I know things are done at specific times for specific reasons. Little things can alter a recipe drastically. I believe that the author has some really good ideas but his editor needs to pay a little bit better attention to the important things!

Have you ever had the fantasy of owning your very own winery with a centuries old Chateau estate and all? Well, if you have no one in the family that you could possibly inherit this from, don't despair. John Peragine is here to help you with his book "101 Recipes for Making Wild Wines at Home". All you need is a working kitchen, an extra closet for your "cellar" and a good Farmer's Market or corner grocery store. In the first chapter, Peragine teaches you wine making 101 to get you started. Then the fun begins with recipes from grapes, fruit, herbs and even vegetables. Oh and the recipe names are a hoot such as "Light Me on Fire", "Take Me with You" and "Crazy Monkey Wine". Did you know that you can make wine from onions?! The recipe is appropriately titled "Cry Baby Wine".

Along with the recipes, there are plenty of case studies. This book is not only informative but a fun read as well.

This book is more or less a cookbook. Basically it has some recipes. I was looking for more. There is very little explanation as to why any particular ingredient is there or not there in any given recipe, and no way to assess what types of adjustments have been made for what reason. For example - acids - some recipes have added acids and some don't, and in different amounts. Why? No explanation. There is really nothing in the book about how fermentation for (other) fruit wines might differ from grape wines, meads, beer, etc... So if all you want is recipes the book might be OK (have they actually all been tested by the author?). If you want to understand the process and have some basis for adjusting recipes for your taste, then this book is pretty thin.

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