

## Bitters A Spirited History Of A Classic Cure All With Cocktails Recipes And Formulas

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### **Bitters A Spirited History Of**

The superficiality lies in the "Spirited History" part of the title, which is entertaining but all too brief - 30some pages - and spends half of those pages retelling the current bitters boo Even so, there is much to like about Mr. Parson's Bitters, which is a handsome, if superficial, introduction to bitters & cocktails.

### **Bitters: A Spirited History of a Classic Cure-All, with ...**

Featured Recipes from Bitters The Horse's Neck. Called "the great what-is-it of the Highball tribe" by David A. Embury in The Fine Art of Mixing Drinks, the Horse's Neck started as a nonalcoholic drink in the 1890s, but the addition of whiskey, bourbon, rye, brandy, scotch, or even gin brought a spirited kick to this refreshing highball.The drink, per Embury, "degenerated" into a nonalcoholic ...

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Bitters: A Spirited History of a Classic Cure-All, with Cocktails, Recipes, and Formulas Hardcover – Nov. 1 2011 by Brad Thomas Parsons (Author), Ed Anderson (Photographer) 4.7 out of 5 stars 283 ratings

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Bitters: A Spirited History of a Classic Cure-All, with Cocktails, Recipes, and Formulas. Brad Thomas Parsons. Potter/Ten Speed/Harmony/Rodale, Nov 1, 2011 - Cooking - 240 pages. 4 Reviews. Gone are the days when a lonely bottle of Angostura bitters held court behind the bar.

### **Bitters: A Spirited History of a Classic Cure-All, with ...**

And few ingredients have as rich a history or serve as fundamental a role in our beverage heritage as bitters. Author and bitters enthusiast Brad Thomas Parsons traces the history of the world's most storied elixir, from its earliest "snake oil" days to its near evaporation after Prohibition to its ascension as a beloved (and at times obsessed-over) ingredient on the contemporary bar scene.

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Bitters : a spirited history of a classic cure-all, with cocktails, recipes, & formulas by Parsons, Brad Thomas. Publication date 2011 Topics Cocktails, Bitters ... A brief history of bitters -- A bitters boom -- Making your own bitters -- Setting up your bar -- Bitters hall of fame -- Old-guard cocktails ...

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**Bitters: A Spirited History of a Classic Cure-All, with ...**

In Bitters, A Spirited History of a Classic Cure-All, Brad Thomas Parsons focuses on this new bartender obsession with OCD-like intricacy. The first half of his book deftly define, describes and demystifies the category with a dictionary level of detail, listing how to taste them, ...

**Bitters: A Spirited History of a Classic Cure-All ...**

A Spirited History of A Classic Cure-All, with Cocktails, Recipes & Formulas Brad has not only written the definitive volume on bitters, but also proven himself a bartender of the highest order: an inspired mixologist and a gifted storyteller whose generous, engaging voice makes you want to order round after round.

**Bitters | Brad Thomas Parsons**

Bitters: A Spirited History of a Classic Cure-All, with Cocktails, Recipes, and Formulas . by Parsons, Brad Thomas. Price: \$19.37. Gone are the days when a lonely bottle of Angostura bitters held ...

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Bitters - A Spirited History of a Classic Cure-all with Cocktails, Recipes & Formulas, by Brad Thomas Parsons Gone are the days when a lonely bottle of Angostura bitters held court behind the bar. A cocktail renaissance has swept across the country, inspiring in bartenders and their thirsty patrons a new fascination with the ingredients, techniques, and traditions that make the American ...

**Bitters - A Spirited History - Barsho**

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