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Brad Thomas Parsons

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Bitters A Spirited History Of

Bitters: A Spirited History of a Classic Cure-All, with Cocktails, Recipes, and Formulas Hardcover – November 1, 2011 by Brad Thomas Parsons (Author)

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

Bitters can be traced from "snake oil" days to modern fay affectation. It's now a world of cocktail nerds, vintage bar books and the internet. Shake and stir, that. It did inspire me to finally pick of a three-pack of Underberg.

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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at times obsessed-over) ingredient on the contemporary bar scene. Parsons writes from the front lines of the bitters boom, where he has access to the best and boldest new brands and flavors, the most innovative artisanal ...

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Bitters | Brad Thomas Parsons

Another early description of a cocktail, from 1806, calls for four ingredients: "a stimulating liquor, composed of spirits of any kind, sugar, water, and bitters." Bitters occupy a curious niche in...

A Brief History of Bitters | Arts & Culture | Smithsonian ...

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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, where to buy them and how to make them.

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

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 cocktail so special. And few ingredients have as rich a history or serve as fundamental a role in our beverage ...

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BITTERS: A SPIRITED History of a Classic Cure-All, with ...

Hello, I've just got the book "Bitters: A Spirited History of a Classic Cure-All" and decided to make a batch of the orange bitters in there. The bitter is done but I've only tried Orange bitters from Angostura, but when I try this one it is highly bitter, like, way way more than Angostura.

About the orange bitters from the book "Bitters: A ...

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Bitters - made easy! Learn how to use and make bitters in this hands-on class at Sagamore Spirit Distillery in partnership with Modern Bar Cart. Join us as we learn about the history and science of bitters, followed by a demonstration on the tools and processes to make them at home.

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