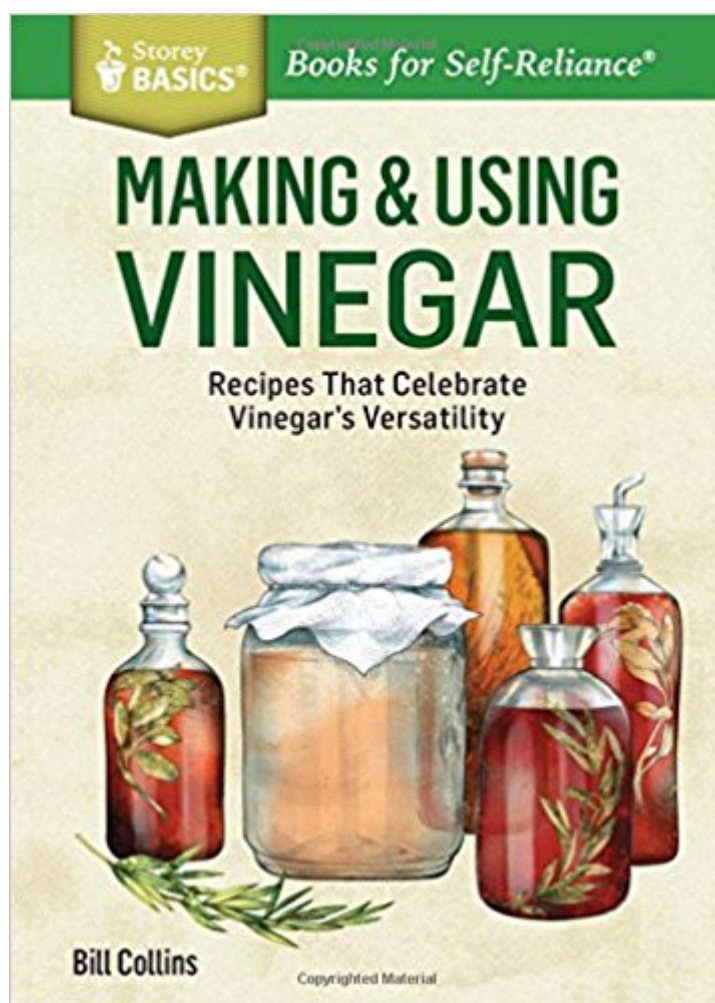


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# Making & Using Vinegar: Recipes That Celebrate Vinegar's Versatility. A Storey BASICS® Title



## 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

Exactly What You Need To Know Vinegar is the secret ingredient that adds bright flavor and sparkle to countless dishes. Personal chef and cooking instructor Bill Collins offers step-by-step instructions for making your own vinegars and developing flavor infusions for purchased or homemade vinegars. Enjoy your creations in refreshing shrubs (a vinegar soft drink) and more than 30 delicious recipes. You'll also find information on pickling and a section on the many household uses for distilled white vinegar.

Bill Collins is the author of Making & Using Caramel, How to Make Chocolate Candies, Knife Skills, and Making & Using Vinegar. A graduate of the Cambridge School of Culinary Arts, he cooked at the old Ritz-Carlton Hotel in Boston and directed new product development at Harbor Sweets (Salem, Massachusetts) prior to establishing Chef Bill, Inc., in 2001. He has been a professional chef, a personal chef, a food industry consultant, and a cooking instructor, giving classes

everywhere from community colleges to Whole Foods to Stonewall Kitchen. As Chef Bill, he has written newspaper columns on kitchen skills.Â He lives in Pelham, Massachusetts.Â

This has some nice recipes about making infused vinegars however it doesn't really delve into making vinegar from scratch too deeply. . I purchased this 3 liter oak barrel to make my own apple cider vinegar. The book said to buy Braggs Apple cider vinegar for the mother or to buy one for red wine otherwise it would have apple cider undertones. I already knew that much. I just saved you \$10. The book wasn't really helpful for what I bought it for. The size of the book surprised me it is really quite small maybe 6 inches tall. I'm really pleased with this little customized oak barrel though! The book was a little disappointing and not what I expected.Â Personalized - Custom American White Oak Aging Barrel - Barrel Aged (3 Liters, Black Hoops)

In the vinegar making the author does not mention a key factor: you cannot maintain a stable vinegar culture without first eliminating the sulfite that is in all the wines you can buy. Also, the author seems a bit confused on the making of the red balsamic vinegar. Overall I found the booklet rather useless

What made this worth the purchase price was the recipes (for how to use vinegar) included in the book.

looking forward to actually making some some day, ha!

Exactly what I needed.

very informative

Please just research making vinegar online it will save you money and give much, much more information

Has good information on vinegars. I remember my father making vinegar when I was young.

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