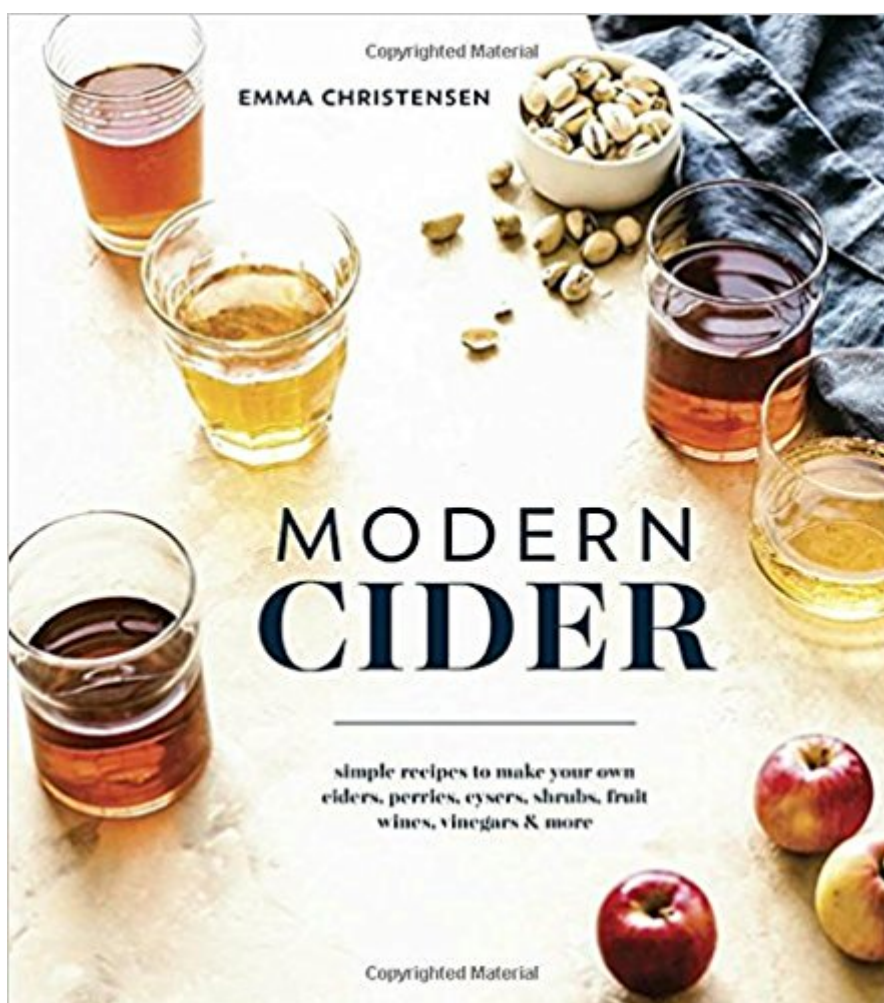


The book was found

Modern Cider: Simple Recipes To Make Your Own Ciders, Perries, Cysers, Shrubs, Fruit Wines, Vinegars, And More



Synopsis

A fresh, appealing guide to brewing hard cider that makes everything from sourcing fruits and juices to bottling the finished cider accessible and fun. Homebrew guru Emma Christensen presents accessible hard cider recipes with modern flavor profiles that make for perfect refreshments across the seasons. This lushly photographed cookbook features recipes for basic ciders, traditional ciders from around the world, cider cousins like perry, and innovative ideas that take ciders to the next level with beer-brewing techniques and alternative fruits. With Christensen's simple, friendly tone and 1-gallon and 5-gallon options, this book's fresh and fizzy recipes prove that cider-brewing is truly the easiest homebrewing project--much easier than brewing beer--with delicious, fruit-forward results! So whether you're a home cook trying your hand at a batch of simple Supermarket Cider or homemade Apple Cider Vinegar, a city dweller fresh from a day of apple picking in the countryside, or a homebrewer ready to move on to the next brewing frontier with Bourbon Barrel-Aged Cider and Spiced Apple Shrub, *Modern Cider* is your guide.

Book Information

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Customer Reviews

"Beyond *Modern Cider*, the clear instruction is a beautiful array of recipes, both traditional and ingeniously new, that showcase just versatile home brews can be."
—JENNY MCGRUTHER, AUTHOR OF *NOURISHED KITCHEN*
"I never knew how much I wanted to make cider until I read this book. Now that I know how easy it is, it's become an obsession."
—AKI KAMOZAWA, AUTHOR OF *IDEAS IN*

FOOD“ Whether you’re completely new to cider or you’re an absolute fanatic – looking to up your cider-making game, Emma Christensen’s written a recipe that’ll get you excited for your next (or first) batch. From choosing the perfect blend of apples to re-creating traditional styles to spicing your cider into something truly funky, *Modern Cider* lets cider be as simple as you like and as creative as you can imagine.

• STEPHEN VALAND, CO-OWNER AND FOUNDER OF BROOKLYN BREW SHOP

EMMA CHRISTENSEN is a food writer, homebrewer, the author of *True Brews* and *Brew Better Beer*, and a contributing writer and recipe developer for *The Kitchn Cookbook*. Christensen graduated from the Cambridge School for Culinary Arts, interned at *Cook’s Illustrated* and *America’s Test Kitchen*, had a twice-monthly syndicated weeknight-meal column with Tribune Media Services from 2008 through 2012, served as the beer reviewer for the *Columbus Dispatch*, and has been published in *Cook’s Country*, *Edible Columbus*, and *The Vegetarian Times*. She is the former recipe editor for *The Kitchn*, and now serves as food editor and managing editor of *Simply Recipes*. She lives in the San Francisco Bay Area.

I grew up in Amish country and every year we waited for cider season. We bought fresh apple juice (locally called cider), cloudy and thick, from roadside stands or direct from local farmers who made it from windfalls and other ugly apples that did not go to the farmers markets. Drinking the cider was a complex operation because each of us liked it "turned" to a different degree. Several jugs of cider sat in the garage for varying lengths of time till someone decided that it was "done" enough and put it in the fridge to slow fermentation. Once in a while the jugs would explode if someone didn't loosen a cap. Once in a while a jug would go to vinegar if someone forgot about it. This is what Emma Christensen calls "Traditional" cider, made with wild yeast and no added chemicals or flavorings. Now I am out in the world and I drink cider whenever I can find it, mostly opting out of beer. This is great when I am in the UK where cider is a normal pub drink and even scrumpy (a messy, yeasty rough cider) can be found in some communities. Finding bottled cider in the USA has gotten very difficult as the expensive and tasty imported brands give way to US flavored crap. I recently visited San Francisco and could not find a decent cider anywhere. Everyone was carrying that brand that does all the advertising or a very local brand that tasted of nothing but peel and was so bad I gave it back to the bartender and switched to wine. Many of these brewers should take a look at Ms Christensen's book for some more sophisticated ideas on blending apples and yeasts to

get real cider flavor that balances sweet, sour and bitter. I am particularly concerned that the finished cider does not taste of peel, which happens if brewers are using the wrong strain of Granny Smith (some these days have peel so bitter I have to peel them to eat) or, horrors, they are recycling pomace from an applesauce factory. If you are interested in cider, and are already a beer maker, you are good to go with the recipes in this book. But I don't know many beer drinkers who also drink cider so perhaps there will be more people who want to make cider at home but are not familiar with home brewing. This book is a good starting place. Ms Christensen's instructions are complete and correct but perhaps it would be a good idea to supplement this information with some time online watching people use the equipment, or talking to a neighbor who brews beer. Get a feel for the rhythm of things. Start with the simple recipes and a range of yeasts. The yeast makes all the difference (after the peel). Ms Christensen's prose is clear and uncluttered. There are lots of photos of farms and orchards in the autumn. I am not sure this book needed to be so fancy. More equipment, fewer leaves. I received a review copy of "Modern Cider: Simple Recipes to Make Your Own Ciders, Perries, Cysers, Shrubs, Fruit Wines, Vinegars, and More" by Emma Christensen (Ten Speed) through NetGalley.com.

Title: Modern Cider - Simple Recipes to Make Your Own Ciders, Perries, Cysers, Shrubs, Fruit Wines, Vinegars, and More
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Reviewed For NetGalley and Ten Speed Press
Reviewer: DelAnne
Rating: 5 Stars
Complete, concise instructions on making and storing your own cider, wines and other fruity concoctions. It is always better homemade and considering I go through Apple Cider Vinegar like water it is one I tried first. It came out beautifully and I now have it in my recipe box and has become one of my favorite recipes. I can not wait for my own copy of "Modern Cider - Simple Recipes to Make Your Own Ciders, Perries, Cysers, Shrubs, Fruit Wines, Vinegars, and More" to arrive as there are many others I want to try. My rating of "Modern Cider - Simple Recipes to Make Your Own Ciders, Perries, Cysers, Shrubs, Fruit Wines, Vinegars, and More" is 5 out of 5 stars.

If you are interested in learning about cider and want to try making it, then this is the book for you. The author provides detailed information on every aspect of the process and a wide variety of recipes at different levels of complexity as well. She begins with information about apples and has a number of exercises to help the reader increase understanding of the different elements that affect

the flavor and learn which you prefer. There are step-by-step instructions for fermenting and bottling, though there are a limited number of photos for that process. The photos that do exist are large and clear. There are beautiful photos throughout the book, as well as useful and clearly written information. I received a digital copy through NetGalley.

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