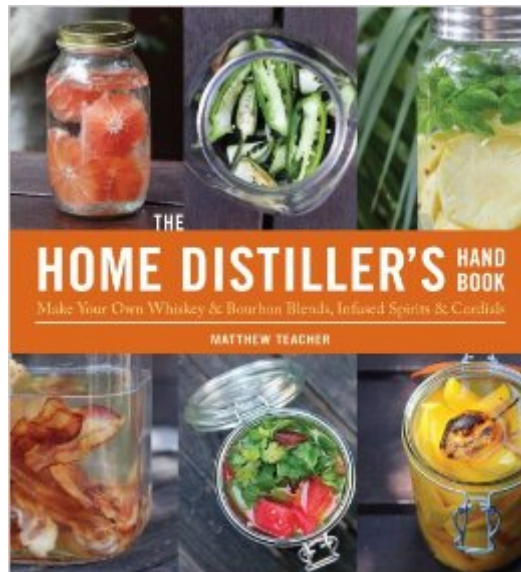


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# The Home Distiller's Handbook: Make Your Own Whiskey & Bourbon Blends, Infused Spirits And Cordials



## Synopsis

Create your own signature blends! Like to dabble, invent, experiment, and concoct? Like to drink? Move beyond bartending and learn how to combine alcohol with herbs, spices, fruit, and more to create your own custom blends! This book guides you step-by-step through the process of creating unique and delicious alcoholic infusion and blends as well as infused cordials and cremes. No fancy degree or equipment required! Also, learn how to make your very own whiskey blends. Includes unique recipes from some of today's leading mixologists, as well as fifty recipes, including: Smoked Bacon Bourbon, October Apple Liqueur, Horseradish Vodka, Silver Kiwi Strawberry Tequila, Cucumber Gin, Cherry Whiskey, Blueberry Bourbon. Cheers, and bottoms up!

## Book Information

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## Customer Reviews

This book should be labeled Crafts not Home Distiller Handbook. The description on [Amazon](#) does not tell you it is a palm size book either. Very disappointed.

I thought this was going to be a book on moonshine recipes instead it is on infusions. It is a cool little book, just not quite what I had in mind. Also by little I mean is a small size book, that also took me off guard. But if you are wanting to spice up the liquors in your reserves it has the ideas that can help.

Beautiful pictures, tasty and interesting recipes but nothing concerning actual distillation. Home Infuser's Handbook would be a much more appropriate title.

I picked up the book with the intention of reading it and using it to examine the aging process of rums and possibly whiskeys. I also wanted to look deeper into the science of distillation and the process used. A "Home distiller's handbook" sounds an awful lot like "This is how you make whiskey, rum, tequila, vodka, etc, at home" right? Wrong. The book is barely thick enough to justify residence on a shelf with weighty volumes like Atomic Cocktails and Old Man drinks - two books I liked for the simple gutsy concept of "here's a drink. These are the ingredients." This book masquerades as a distillation process book and on the first page says "Oh whoops, no, this isn't actually ABOUT distillation. No, this is about infusions and liqueurs and making that really sparkly zingy fruit whiskey you always wanted!" No. No no, no. I know how to make limoncello. I know how to properly oak-barrel age whiskey, and I found out how to do that by running a few internet searches. What I WANTED was what the title of the book implied, which was Distillation methods, not "here's how to make a fruity beverage you and your friends will love by taking four bottles of off-the-shelf-vodka!" Some of these were cribbed from college experiments I remember doing ten years ago. I half expected to see a recipe for vodka-soaked gummi bears in here as well. In other words, don't waste your time. These recipes are neither good nor are they intended for the audience that would pick this one up. It's a cookbook, and it's not a manual. Bad job, Matt Teacher. Bad job.

I read the reviews and decided to order this anyway. I wish I hadn't. EVERYTHING in this book can be found in a google search for "vodka infusion". Actually, let me save you the trouble. Take ingredient X and put it in alcohol until it tastes good. The end. You can absolutely forget there being so much as sentence about distilling except for the introduction that says the book has nothing about distilling in it. Misspellings (it's spelled palate!), poor visual design (actually WAY overdesigned), little useful content. It takes just a few minutes to read, because it is filled with pages with a two line quote or some such silliness. This is one of those pretty, miniature coffee table books like you might see sitting in the clearance aisle in a bookstore because a five minute skim and you won't need to buy it. I do have something positive to say about it. Are Martha Stewart and Rachel Ray are your favorite TV chefs? If so, then you will positively LOVE this tiny book. It's dee-lish!  
:rolleyes:

This book tells you how to blend a bunch of prepackaged liquor to make other drinks - it is a nice

book if you want to make your own amaretto from other bar products, but has nothing to do with home distillation.....

I bought this book as a gift for my whiskey-loving boyfriend. It's pretty cool with tons of great looking pictures. I think the word "distiller's" is a little deceiving though. It mostly has ideas and suggestions for infusing vodkas and tequila. I tried the Grapefruit Vodka and Habanero-Pineapple Tequila, both turned out really well.

This book is not about distilling. There are a few poorly presented recipes using purchased spirits. The only mention of home distilling is in the legal section. The book is 5 1/4" x 5 3/4" (about 1/3 the size of a piece of typing paper ). Buyer beware!

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