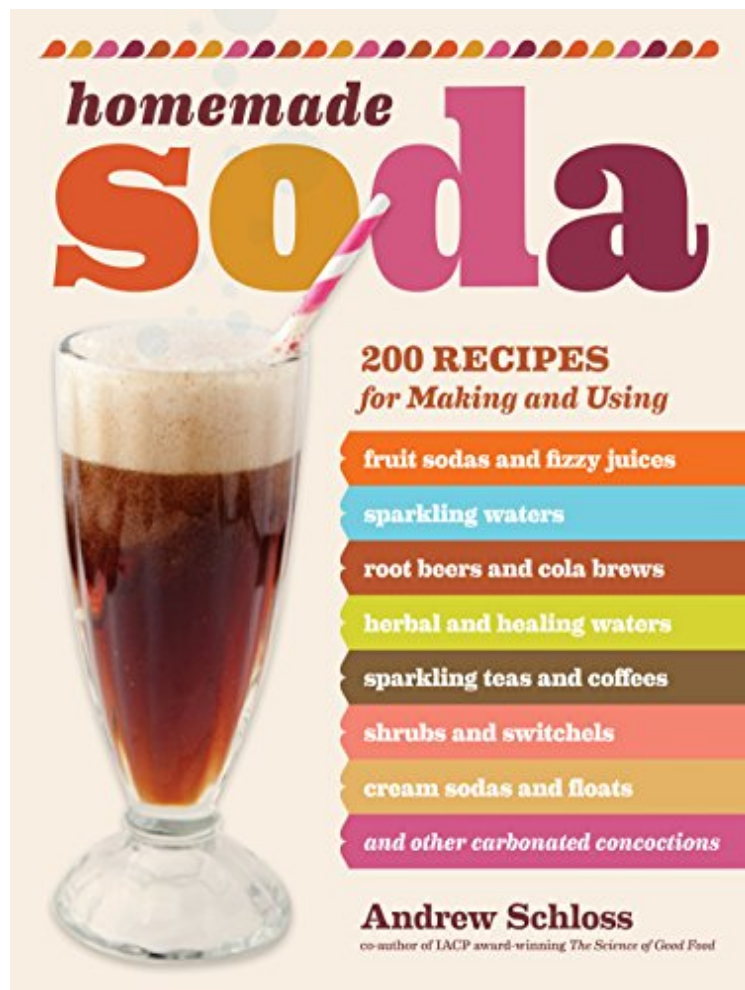


[E-BOOK] Homemade Soda: 200 Recipes for Making Using Fruit Sodas Fizzy Juices, Sparkling Waters, Root Beers Cola Brews, Herbal Healing Waters, ... Floats, Other Carbonated Concoctions

# Homemade Soda: 200 Recipes for Making Using Fruit Sodas Fizzy Juices, Sparkling Waters, Root Beers Cola Brews, Herbal Healing Waters, ... Floats, Other Carbonated Concoctions

Andrew Schloss

ePub | \*DOC | audiobook | ebooks | Download PDF



[Download](#)

[Read Online](#)

#500122 in Books Workman Publishing 2011-06-01 Original language: English PDF # 1 9.25 x .81 x 7.061, 1.83 #File Name: 1603427961336 pages | File size: 52.Mb

**Andrew Schloss : Homemade Soda: 200 Recipes for Making Using Fruit Sodas Fizzy Juices, Sparkling Waters, Root Beers Cola Brews, Herbal Healing Waters, ... Floats, Other Carbonated Concoctions** before purchasing it in order to gage whether or not it would be worth my time, and all praised Homemade Soda: 200 Recipes for Making Using Fruit Sodas Fizzy Juices, Sparkling Waters, Root Beers Cola Brews, Herbal Healing Waters, ... Floats, Other Carbonated Concoctions:

73 of 73 people found the following review helpful. Good general book on soda making, but better choices out

thereBy Ex-Pat BritI bought a SodaStream and soon started wondering whether I could make my own syrup. I quickly discovered that I was not alone and that there were several very good books out there to help me get going. This is actually a review of three books about making your own soda. I got all three books out of the trusty Baltimore County Public Library and had a wonderful time experimenting.

**The Artisan Soda Workshop: 75 Homemade Recipes** by Andrea Lynn This is the best book for those looking for recipes for syrups to put into their SodaStream bottles for two reasons: the syrups are pretty good and the concentration is right. They recipes are typically 1.5 to 2 tablespoons per 8-10oz glass, so you will need  $\frac{1}{2}$  cup of syrup at the very most to work with the SodaStream 1 liter bottle - which is just perfect. Neither of the other books create syrups that have the right concentration. Indeed, this book is design for SodaStream and the author lists SodaStream as one of the essentials. The author is not affiliated with SodaStream. The book covers all the basic syrups and uses a variety of different sweeteners, picking the one that she most feels complements the recipes. As others have noted, this book is small, but that is just fine. When you only have a few ingredients on a page combined with some pretty basic instructions, you don't need to kill the trees. Two minor issues with the book: no index and no resources section. This book does not contain any information on fermentation for those interested in self-fizzing sodas.

**Homemade Sodas: 200 Recipes** by Andrew Schloss This the best general book on making sodas, but not the best in any particular category, although it is the only one with a recipe section for using sodas in regular cooking. You can make syrups and learn about using fermentation, and there are recipes, including the famous seltzer matzo balls. Nice index and helpful section on resources. There is also a comprehensive introduction to soda making and good information on sweeteners. For those using a SodaStream, the concentration will not work with your SodaStream bottle, but, of course, you can just put syrup into a glass and add seltzer. Unfortunately, there are some clunker recipes, and I still have nightmares about the Date + Balsamic Vinegar experience. If you are only looking for SodaStream, go for the Artisan Soda Workshop; if you are only interested in fermentation, you might want to look at True Brews: How to Craft Fermented Cider, Beer, Wine, Sake, Soda, Mead, Kefir, and Kombucha at Home by Emma Christensen; if you are looking for the best soda syrups available, then head for the next book, by Anton Nocito. I will not be buying this book and bought with the Artisan Soda Workshop because I want SodaStream compatible syrups. I am still on the fence about buying the following book, however.

**Make Your Own Soda** by Anton Nocito This book is in a different league to the others. This chap is the soda-maker royal to Martha Stewart! This is the put ice in a tall glass, add 3 tablespoons of syrup (plus a tablespoon of lemon juice or a dash of this or that - depending on the recipe), add seltzer, kick off the shoes and relax book. Wonderful index and resources. Here is an example of why this book is in a different league: The cream soda in the Lynn and Schloss books consists of just vanilla beans, water, and sugar. In the Nocito book, that basic recipe is called vanilla soda. Nocito's cream soda includes boiling sugar in lemon water to caramelization before adding more lemon water, the vanilla beans, and a dash of salt. Wow! What a difference! I really want syrups for SodaStream, so I am not sure whether I will take the plunge and get this one, even though it is so good. Just a quick warning before you run off to try to make your own syrups: Cola is very, very complex, and you will not be able to reproduce Coke. Root beers are also very complex, with lots of ingredients. With such complex syrups, the effort may be more than it is worth. If you are going for cream/vanilla soda or ginger ale (basically, sliced ginger, water, sugar, plus some ground ginger for extra oomph), then you will be fine - just remember to get the best ingredients. Enjoy your soda experience!

0 of 0 people found the following review helpful. This book has a breadth of recopies unmatched in any other book of this type that I own.

**By Ambre P** This book has a breadth of recopies unmatched in any other book of this type that I own. Good solid basic recipes (sometimes too much sugar to my taste though). Is a good place to start for making my own sods syrups for my soda stream. I do not eat alot of additional sugar, and do not use artificial sweeteners (which are perceived as sweeter) as I am allergic to artificial sweeteners. I cannot say anything about stevia because I...of course...am one of the 12-20% who taste it is bitter rather than sweet. I find the recipes fun and a good place to start with clear explanations and ingredients lists, and options drawn from old through modern recipes and styles.

4 of 4 people found the following review helpful. Excellent book

**By Adam Wood** I've only made one recipe from Schloss' book so far, but I can already tell it's a good read. The book does not contain one recipe and a bunch of variations on it. There are even recipes for syrups to combine with alcohol! The natural soda recipe we cooked up last night was tasty, sweet and contained oranges, lemons, limes, cinnamon sticks, nutmeg and other natural flavors. If I had to add one criticism to my review it would be the recommended portion of syrup to seltzer. A silly detail, really, as part of the joy of making your own and our reason for purchasing the book in the first place was to have a jumping-off point for making our own flavors. I should add that I bought a soda syphon with the hopes of making some delicious seltzers, found this book (which has seltzer recipes as well), and now I'm thinking about brewing soda with yeast. The book's got me hooked! The next soda on our list to try is Anise Licorice Root Beer, and then Ginger Beer. but in the meantime, we'll probably try some of the easier seltzer recipes. PS- You do not need a Sodastream or similar soda-making product to produce the recipes in this book. A soda siphon of any kind or champagne yeast and an empty 1 liter plastic bottle will do the trick.

Making your own soda is easy, inexpensive, and fun. Best of all, you can control the sweetness level and ingredients to create a drink that suits your individual taste. In this guide to all things fizzy, Andrew Schloss presents a handful of

simple techniques and recipes that will have you recreating your favorite commercial soft drinks and experimenting with new flavor combinations. Try your hand at Pomegranate Punch, Sparkling Espresso Jolt, Slightly Salty Caramel Seltzer, and more as you explore the endless bubbly possibilities.

"As the seasoned author of 15 successful cookbooks (e.g., *Art of the Slow Cooker*), Schloss does not disappoint here. This collection contains 200 recipes for carbonated beverages, ranging from the expected (Rooty Toot Root Beer) to the gourmet (Spiced Balsamic Fig Sparkler). In addition to the soda recipes, Schloss devotes two chapters to food cooked with the drinks, covering both savory main dishes and sweet desserts. The short descriptions that accompany each recipe are carefully written to communicate taste and mouthfeel with vivid accuracy. Whenever possible, drink recipes have a range of options including carbonating with a siphon or even mixing into a cocktail. VERDICT The retro fonts and stylish layout make this book a modern answer to Stephen Cresswell's 1998 *Homemade Root Beer, Soda, Pop*. Accessible to novice soda makers and appealing to experts, this is an exceptional collection and a comprehensive resource for both kitchen and bar."