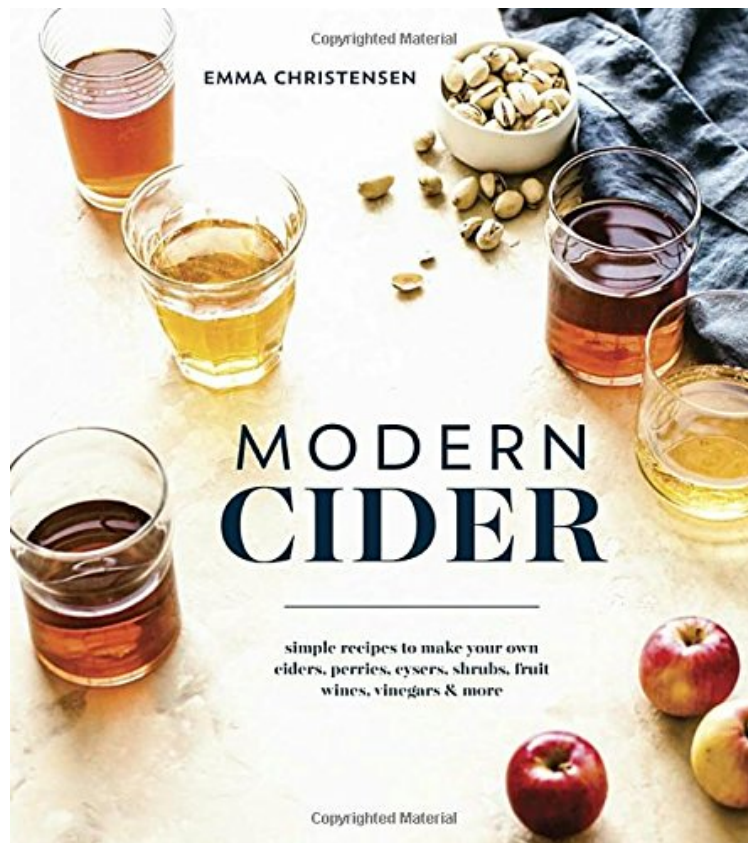


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Modern Cider: Simple Recipes to Make Your Own Ciders, Perries, Cysers, Shrubs, Fruit Wines, Vinegars, and More

Emma Christensen

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Emma Christensen : Modern Cider: Simple Recipes to Make Your Own Ciders, Perries, Cysers, Shrubs, Fruit Wines, Vinegars, and More before purchasing it in order to gauge whether or not it would be worth my time, and all praised Modern Cider: Simple Recipes to Make Your Own Ciders, Perries, Cysers, Shrubs, Fruit Wines, Vinegars, and More:

0 of 0 people found the following review helpful. Five Stars By Garrett M. Mccord A wonderful and approachable guide for the novice. Getting ready my first batch of cider! 2 of 2 people found the following review helpful. I love cider By Anonymouse 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. 0 of 0 people found the following review helpful. My rating of "Modern Cider - Simple Recipes to Make Your Own Ciders, Perries, Cysers, Shrubs, Fruit Wines, Vinegars, and More" is 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 company 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.

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.

"Beyond Modern Cider's 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 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 About the Author 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 Kitchen 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. Excerpt. copy; Reprinted by permission. All rights reserved.

introduction
I made and bottled my inaugural cider almost six years ago while working on my first book, True Brews. Up to that point, my association with ciders had been fairly limited to the cheap variety served to shy freshmen like myself at parties in college, which tasted nearly identical to the stuff served to five-year-olds except it was fizzier and tended to make us giggly. I wasn't sure what to expect from my homemade version, but I was fairly sure I could at least achieve giggle-status. But then my first cider absolutely blew me away. It was bright and effervescent, boozy but sophisticated, tart but tempered with the lingering sweetness of late-summer apples. This was definitely a cider for grown-ups, fully deserving of a pint glass and not a sippy cup. Perhaps even more surprising, this cider was incredibly easy to make. I picked up a gallon of apple juice at the store, added yeast and a few other ingredients from my brew kit, and left it to do its fermentation business in the corner for a few weeks. As a homebrewer, I'm used to reserving whole afternoons to making batches of beer, and as a winemaker, I'm accustomed to months of wait time before wine becomes drinkable. Compared to this, making cider felt like cheating. Delicious cheating. The wheels in my head started to turn. If I could make cider this good with basic store-bought juice, what could I make with actual heirloom cider apples? What about fresh juice from a local orchard? Or even (if I dared) the mass-market stuff served to five-year-olds? That was the beginning. This book is a map of where I've traveled in the years since.