



## Craft Cocktails at Home

*Kevin Liu*

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## **Craft Cocktails at Home** Kevin Liu

Think of It as Your PhD in Drinking.

In Craft Cocktails at Home, you'll embark upon a one-of-a-kind journey as you learn how to make some of the world's most innovative, unique, and delicious cocktails.

Taste scientists, engineers, and talented bartenders with decades of experience all contributed their expertise to create this must-have guide for novices and professionals alike.

Ever wondered what makes water taste good? Curious about what really happens during the barrel-aging process? Interested in which "molecular" ingredients have the best texture?

These questions and more, answered inside.

With 250 pages and 65 recipes

## **Craft Cocktails at Home Details**

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Author : Kevin Liu

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## From Reader Review Craft Cocktails at Home for online ebook

### Ashanan says

It's got some interesting parts and some good recipes but it reads like a series of blog posts and the layout left a lot to be desired. Totally worth it for the recipes though.

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### Larry says

While some of this book is for mad (food) scientists only, other parts are a must-read for anyone who prepares food or drink - not just bartenders. The introductory material about the 4 fundamental flavors and also the section on the physiology of smell and how it relates to taste were especially helpful. In each chapter the author deftly pivots from theory to practice; however this isn't a recipe book. It's a book that will have you creating and tweaking your own.

An anecdote: While reading this book, my wife had to go on the wagon due to stomach problems. "No problem," I said and using the fundamentals I learned in this book (who knew that alcohol and cayenne pepper triggered the same flavor receptor in the mouth?) I whipped up a surprisingly palatable non-alcoholic cocktail. Judge for yourself:

#### Mango Lime Faquini

3oz water  
1/2 ripe mango, cut into small dice.  
juice of 1 lime  
1tsp. brown sugar  
1tsp. white sugar  
pinch of salt  
a scant pinch of cayenne pepper  
2 dashes of Anagostura bitters.  
ice

Put all ingredients into a shaker and shake violently to pulverize the mango. strain into a chilled martini glass and garnish with a slice of lime.

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### Sam says

If you want to take your home mixology to the extreme this is your book. Great detail and experimental results showing how to make spectacular cocktails.

Beware though, this is for those of you that want to build your own sous vide from an electrical diagram, fashion a home parts smoker, and turn the question of "how long to stir a drink" into a chemical formula.

I left with so many crazy awesome ideas for when I want to play mad scientist, but also with a new

appreciation for a simple daiquiri.

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### **Martin Doudoroff says**

Self-published set of essays. Admirably captures much advanced contemporary know-how.

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### **Kristin says**

#### **Splendid geekery**

Perfect for those who love science, especially chemistry, as much as they love booze. Fascinating read by a smart aficionado.

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### **Lindsey says**

Excellent book for the home cocktail enthusiast.

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### **Ewan Hendo Henderson says**

Great insights & ideas, especially on how we taste and science behind techniques.

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### **Ben says**

Some very interesting topics covered. I learned quite a bit! It's pretty much a web blog that someone printed out and bound into a book.

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