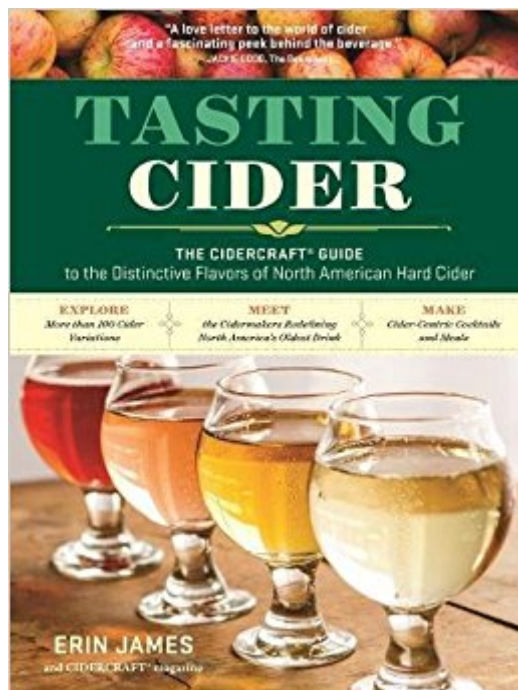


The book was found

Tasting Cider: The CIDERCRAFT® Guide To The Distinctive Flavors Of North American Hard Cider



Synopsis

This complete guide to North America's oldest beverage celebrates hard cider's rich history and its modern makers, as well as its deliciously diverse possibilities. Flavor profiles and tasting guidelines highlight 100 selections of cider • including single varietal, dessert, hopped, and barrel-aged • plus perry, cider's pear-based cousin. A perfect addition to any meal, cider pairings are featured in 30 food recipes, from Brussels sprouts salad to salmon chowder, brined quail, and poached pear frangipane. An additional 30 cocktail recipes include creative combinations such as Maple Basil Ciderita and Pear-fect Rye Fizz.

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Customer Reviews

“A love letter to the world of cider and a fascinating peek behind the beverage.”
• Jackie Dodd, *The Beeroness*
“Erin's passion for cider can be felt in each page, and readers will come away with a deep understanding of the history, importance, and relevance of cider in the U.S. and across the modern world.”
• Ryan Burk, head cider maker, Angry Orchard
“This essential tool for understanding today's cider boom puts the beverage in delicious context, with a nod to cider's long heritage, while also suggesting what the future may hold.”
• Paul Clarke, executive editor, *Imbibe*
“Rich with historical perspective, producer profiles, and hip cocktail concoctions, this book adds context for enjoying one of North America's oldest libations.”
• Cynthia Nims, cookbook author and culinary consultant,

MonAppetit.com “There isn’t a beverage in America I’m more excited about than cider. From its rich and complex history to the rebirth of ciders at the dining room table, this book captures the dynamic world of cider and the under-appreciated importance of the mighty apple.” • Chef James Rigato, Mabel Gray, Hazel Park, MI “Eaters of apples and sippers of craft cider are in great luck. Erin James’s new book celebrates orchard owners’ recent transition of growing varieties for flavor and fragrance rather than for looks and shelf life. Locavores will be excited too: recipes for cooking with cider abound, including tender, briny mussels harvested from Puget Sound and paired with an earthy cider made from heritage apples. Of course, you’ll serve that with a glass of the same delicious cider. Cheers!” • Tom Douglas, award-winning chef and restaurateur “An excellent introduction to and resource for all things hard cider.” • Chef Ethan Stowell, Ethan Stowell Restaurants, Seattle

Erin James is the author of *Tasting Cider* and the editor-in-chief of *CIDERCRAFT* and *Sip Northwest* magazines. A tenured food, beverage, and travel writer, her work has appeared in a variety of publications, including *Wino Magazine*, *Washington State Wine*, *Seattle Met* *Bride & Groom*, and *Seattle Weekly*. She lives in Seattle and can be found online at cidercraftmag.com. *CIDERCRAFT* is North America’s first print publication dedicated to hard cider. Publishing three times a year, *CIDERCRAFT* magazine profiles the artisans behind the craft, while exploring the regions and orchards, meeting the movers and shakers of the industry, listing original cocktail recipes from nationally renowned bar-chefs, recommending pairings with cider-friendly cuisine, and working to create a connection between the consumer and cider producers.

I wasn’t much of a beer drinker, until the craft breweries took over and created such amazing flavors that I couldn’t help but be drawn to them. And while I love a deep stout with a rich chocolate overtone or a light pale ale, I found myself drawn over and over to the fruity beers. I have always been a fan of fruit, so this wasn’t a huge surprise. And then finally it occurred to me that I should skip the middle man (the grains) and go straight for the fruit: hard cider. And I figured that out just in time, because hard cider too is having a moment. Artisans are finally getting their due, and the world of hard cider has exploded from just a couple of brands on most store shelves to a wide variety of labels, flavors, styles, and creativity. The editors of *Cidercraft Magazine* have put together the

ultimate guide to this new hard cider world. Out tomorrow, *Tasting Cider* is a handbook to this tasty new realm. With gorgeous photographs, a history of cider in America, a glossary, and even recipes for cider cocktails as well as entrees and desserts using cider (Cider Braised Chicken? Woodchuck Cider Pulled Pork? Hard Apple Cider Crisp? Yes, please!), this cider guide is perfect for cider drinkers wanting to learn more about their favorite beverage. But even better than all that, if that's possible, is the in-depth introduction to cider types and cider makers from across the United States. Barrel-aged ciders, botanical and spiced ciders, orchard-based varieties, hopped ciders, single-varietal ciders, perry, and more--each type of cider gets its time in the spotlight. And while beginners like me can get a road map to many flavorful treats, even experienced cider drinkers can find something in here to learn and to prompt a road trip to a local cider maker, or at least to a local liquor store. Anyone interested in cider--drinking it, cooking with it, making cider cocktails, or even learning to make it--can find plenty of information and inspiration in *Tasting Cider*. It's a phenomenal collection of knowledge for cider drinkers of any level or preference, and would make a beautiful gift as well. Cider drinkers need a guide just like this one. I know I did. Galleys for *Tasting Cider* were provided by Storey Publishing through NetGalley.com, with many thanks.

Really enjoying this book! I have been drinking cider for the last couple of years. It is my drink of choice now! This book is helping direct my further exploration. The author discusses 11 categories of cider. She explains each category, interviews a Cider owner in that category and recommends some ciders to taste. There is also a chapter with cider cocktail recipes which doesn't interest me. With that said, I plan to try some of the cider-centric dessert recipes. I found this book a well organized overview of ciders--a good reference book!

Loved this book! Not only is it informative but it really is beautifully put together. Who knew there was so much to learn about cider. Also it has great pictures and the recipes make me want to try every single one. Someone pour this writer a drink of cider!

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