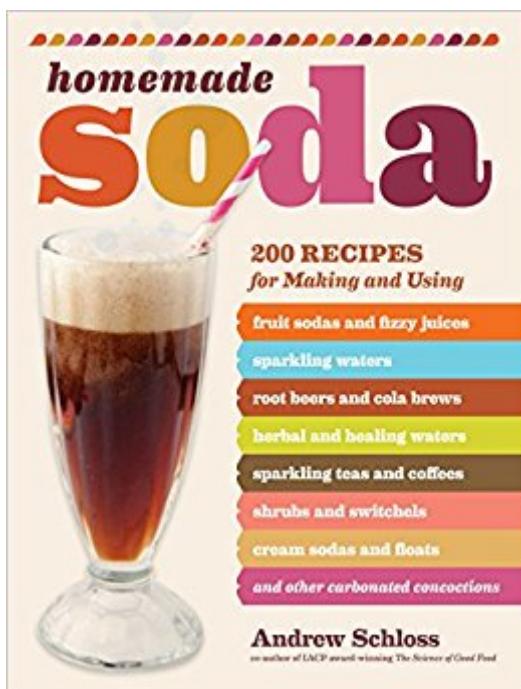


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Homemade Soda: 200 Recipes For Making & Using Fruit Sodas & Fizzy Juices, Sparkling Waters, Root Beers & Cola Brews, Herbal & Healing Waters, ... & Floats, & Other Carbonated Concoctions



Synopsis

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.

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Customer Reviews

"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."

Andrew Schloss is a well-known teacher, food writer, and food product developer. Schloss has authored many cookbooks and countless food articles. His first book, *Fifty Ways to Cook Most Everything*, was a Book-of-the-Month-Club Main Selection. The *Science of Good Food* (co-authored with David Joachim) won an IACP Cookbook Award, and their book *Mastering the Grill* was a New York Times best-seller. Schloss is also the author of *Homemade Soda*. He is a past president of the International Association of Culinary Professionals and lives outside Philadelphia with his wife, Karen, and their incredibly well-fed dog.

I 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!

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 siphon 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.

I was a little disappointed with this book. I am a busy person and I just wanted some recipes. I really don't care about the history of all the ingredients. This is really for someone who is curious about the ingredients more than the actual recipe of drinks. Lots of the ingredients are difficult to obtain.

Overall, I'm glad I purchased this book. I was originally looking for some home made recipes for sodas to use with my Sodastream, since I was getting a little tired of the store bought syrups. So far, I've made a few recipes from this book that I could have very easily have with store bought soda water if I didn't have my own carbonating machine. Most have turned out to be quite good, although most that I've experimented with are made with strained fruit mixtures and so although they have a great natural taste, they aren't quite what I would think of as a traditional soda syrup. I plan to make more recipes from this book, though, and I'm happy to have some ideas to use with my Sodastream. I would have liked to see some sugar free soda recipes in here, but there aren't any.

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