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The Wildcrafted Cocktail: Make Your Own Foraged Syrups, Bitters, Infusions, And Garnishes; Includes Recipes For 45 One-of-a-Kind Mixed Drinks



Synopsis

Meet the natural lovechild of the popular local-foods movement and craft cocktail scene.

It's here to show you just how easy it is to make delicious, one-of-a-kind mixed drinks with common flowers, berries, roots, and leaves that you can find along roadsides or in your backyard.

Foraging expert Ellen Zachos gets the party started with recipes for more than 50 garnishes, syrups, infusions, juices, and bitters, including Quick Pickled Daylily Buds, Rose Hip Syrup, and Chanterelle-infused Rum. You'll then incorporate your handcrafted components into 45 surprising and delightful cocktails, such as Stinger in the Rye, Don't Sass Me, and Tree-tini.

Book Information

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Customer Reviews

"Ellen is a pioneer with a flair for combining the right foraged ingredients with the best spirits. The result is a balanced and delicious foraged cocktail every time!" • Judd

Zusel, vice president of marketing at Remy Cointreau USA "Wow! A plethora of new ingredients to incorporate into our tipples. From silverberries to sumac, Ellen shows us how to

collect these wonderful things and turn them into delicious libations." • Tony Abou-Ganim, author of The Modern Mixologist "Combining plant knowledge with culinary skills, Ellen

creates marvelous drinks fit for the finest table or a crackling campfire." • Sam Thayer, author of The Forager's Harvest and Nature's Garden "A wonderful book!

Easy-to-follow recipes and techniques will elevate your mixology, while insights into plant flavors will

help you create unique cocktails that incorporate your own local and wild terroir. —
Pascal Bauder, author of The New Wildcrafted Cuisine

Have a Drink on the Wild Side You love a good cocktail, and you relish the hunt for seasonal, foraged foods. Combine your passions, shake, garnish, and enjoy. Start with more than 50 recipes for bitters, garnishes, syrups, infusions, and juices using plants readily found in backyards, farmers' markets, and along roadside fields. Bottle up the goodness of fresh berries, fruit, flowers, leaves, roots, and seeds; then delight in their flavors all year by incorporating your wildcrafted components into 45 surprising and delicious cocktails.

Super pretty and informative book. Used as a gift, but my giftee just told me that all of the ingredients are not available in the U.S.

love this book! beautiful pictures and wonderful recipes

Wonderfully insightful, a fun read, and great recipes. Ellen Zachos is super knowledgeable.

Because Ellen Zachos is a friend and foraging buddy, I have had the good fortune of tasting the results of her wild mixology. The drinks she concocts with foraged ingredients are delicious, intriguing, and well-balanced. In her book, she not only takes you through the botanical details you will need to know in order to make her cocktail recipes, but also shares great foundation skills for inventing your own imbibe-able recipes. Highly recommended.

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Includes Recipes for 45 One-of-a-Kind Mixed Drinks Bitterman's Field Guide to Bitters & Amari: 500
Bitters; 50 Amari; 123 Recipes for Cocktails, Food & Homemade Bitters Handcrafted Bitters: Simple
Recipes for Artisanal Bitters and the Cocktails That Love Them Wild Drinks & Cocktails:
Handcrafted Squashes, Shrubs, Switchels, Tonics, and Infusions to Mix at Home Jello Shot
Recipes: 55 Fun & Creative Jello Shot Recipes for your Party (Jello Shots, Jelly Shots, Party
Recipes, Jungle Juice, Punch Recipes, Vodka Recipes, ... Rum Recipes, Cocktail Recipes, Wine
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