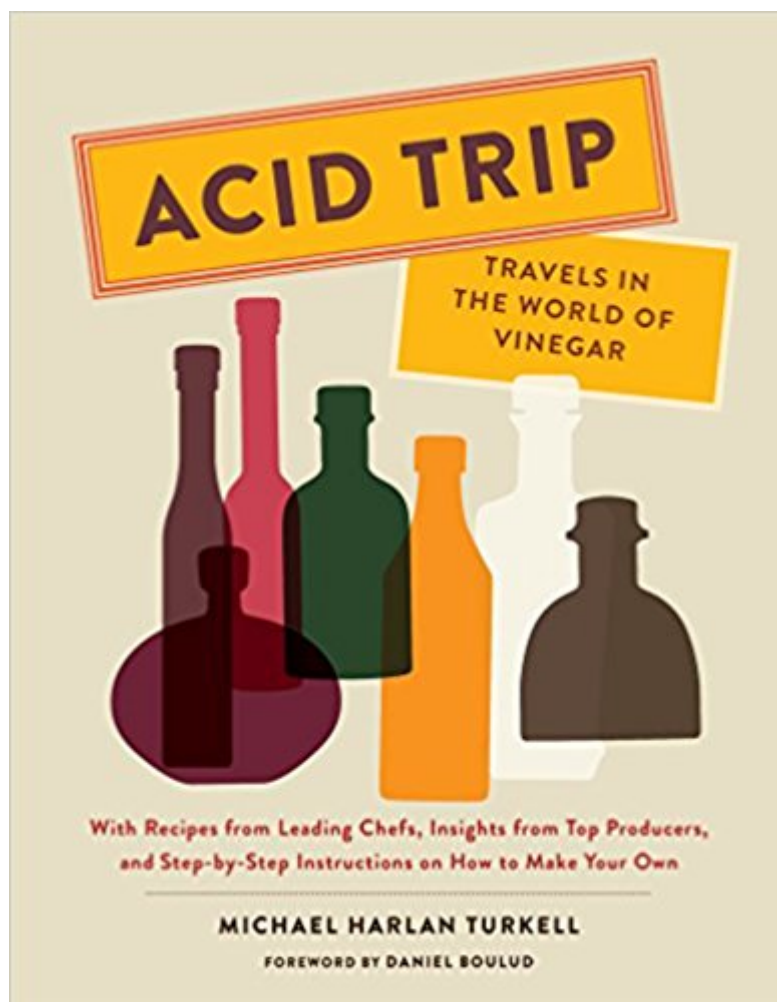


The book was found

Acid Trip: Travels In The World Of Vinegar: With Recipes From Leading Chefs, Insights From Top Producers, And Step-by-Step Instructions On How To Make Your Own





Synopsis

In *Acid Trip*, Michael Harlan Turkell takes readers on a fascinating journey through the world of vinegar. An avid maker of vinegars at home, Turkell traveled throughout North America, France, Italy, Austria, and Japan to learn about vinegar-making practices in places where the art has evolved over centuries. This richly narrated cookbook includes recipes from leading chefs including Daniel Boulud, Barbara Lynch, Michael Anthony, April Bloomfield, Massimo Bottura, Sean Brock, and many others. Dishes range from simple to sophisticated and include Fried Eggs with a Spoonful of Vinegar, Sweet & Sour Peppers, Balsamic Barbecued Ribs, Poulet au Vinaigre, Tomato Tarragon Shrub, and even Vinegar Pie. Turkell also details methods for making your own vinegars with bases as varied as wine, rice, apple cider, and honey. Featuring lush color photographs by the author, *Acid Trip* is a captivating story of an obsession and an indispensable reference for any food lover who aspires to make and cook with the best ingredients.

Book Information

Hardcover: 320 pages

Publisher: Abrams (August 8, 2017)

Language: English

ISBN-10: 1419724177

ISBN-13: 978-1419724176

Product Dimensions: 7 x 1.2 x 9 inches

Shipping Weight: 2.2 pounds (View shipping rates and policies)

Average Customer Review: Be the first to review this item

Best Sellers Rank: #12,474 in Books (See Top 100 in Books) #10 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Herbs, Spices & Condiments #16 in Books > Cookbooks, Food & Wine > Canning & Preserving #19 in Books > Cookbooks, Food & Wine > Beverages & Wine > Homebrewing, Distilling & Wine Making

Customer Reviews

“As any well-seasoned chef will tell you, balancing the acidity in a dish is as important as balancing saltiness or sweetness. With *Acid Trip*, Michael Harlan Turkell adds to our bookshelves in an astonishingly thorough and gorgeous way, tracing the culinary roots of vinegar from the dawn of cooking to modern cuisine around the globe. With recipes from Turkell and a host of great chefs, this book is destined to become as vital to your kitchen as vinegar is to a chef’s pantry.” (J. Kenji López-Alt managing culinary director of Serious Eats and author of *The Food Lab*) “*Acid Trip* is

not just an ebullient love letter to a complex ingredient that the vast majority of us take for granted, itâ€™s an epic on a grand scaleâ€”a textured patchwork of history, personal narrative, recipes, and imagery that leads us to a deeper appreciation of vinegar in all its forms and uses." (Amanda Hesser and Merrill Stubbs founders of Food52)â€œAt first glance you might think this is a book about a single mode of flavor. If so, you would be mistaken. This is a book about infinite rivulets of flavor. Itâ€™s a book about going deeperâ€”deeper into cooking, deeper into historyâ€”in the same way that vinegar itself uses time and air and liquid to usher us deeper into deliciousness. Michael Harlan Turkell has delivered an essential volume that deserves a permanent, sauce-spattered place in your kitchen library.â€• (Jeff Gordinier Food & Drinks Editor, Esquire)â€œMichael Harlan Turkellâ€™s book is one of the most comprehensive, insightful, and delicious tomes of vinegar knowledge Iâ€™ve ever seen.Â This is the kind of acid trip I can get behind.â€• (Helen Hollyman Editor-in-Chief, MUNCHIES, VICE Media)â€œAs the title implies, Acid Trip is guaranteed to blow your mind. A kaleidoscopicÂ guide to the world's finest â€”sour wines,â€”the book brings us profilesÂ of vinegar makers from Kyoto to California that read like fine fiction, and a treasure trove of recipes that lookâ€”and tasteâ€”totally terrific!â€• (Ari Weinzweig co-owner and founding partner of Zingermanâ€™s)

Michael Harlan Turkell is an award-winning food photographer and cookbook author. He has photographed many prominent chefsâ€™ cookbooks and hosts The Food Seen podcast on Heritage Radio. He lives in Brooklyn, New York.

[Download to continue reading...](#)

Acid Trip: Travels in the World of Vinegar: With Recipes from Leading Chefs, Insights from Top Producers, and Step-by-Step Instructions on How to Make Your Own Green Cleaning with Vinegar: Vinegar Benefits, Cleaning Tips and Vinegar Uses Heartburn: Acid Reflux Cure: Get Heartburn, Acid Reflux Cured Naturally in 3 Week Step by Step Program (Heartburn, Heartburn No More, Heartburn Cured, ... Reflux Cure, Acid Reflux Help, Digestion) LSD: The Truth About Acid: The Ultimate Beginner's Guide to Lysergic Acid Diethylamide And Its Full Effects (LSD, Acid, Psychotherapy, Lucid Dreaming, Psychedelics) Making & Using Vinegar: Recipes That Celebrate Vinegar's Versatility. A Storey BASICS® Title Inside Chefs' Fridges, Europe: Top chefs open their home refrigerators Coconut Oil and Apple Cider Vinegar: 2-in-1 Book Combo Pack - Discover the Amazing Health, Beauty, and Detox Secrets of Apple Cider Vinegar and Coconut ... - Detox - Weight Loss - Hair - Beauty) Coconut Oil and Apple Cider Vinegar Handbook: Use Coconut Oil and Apple Cider Vinegar for Healing, Curing, Beauty, and Glowing Radiant Skin Apple Cider Vinegar

Benefits - Apple Cider Vinegar Benefits and Cures for Weight Loss and Better Health Apple Cider Vinegar: Miracle Health System (Bragg Apple Cider Vinegar Miracle Health System: With the Bragg Healthy Lifestyle) Vinegar Boy: Encounter Christ Through the Dramatic Story of Vinegar Boy 50 Delicious Stuffed Pasta Recipes: Make your own Homemade Pasta with these Ravioli Recipes, Tortellini Recipes, Cannelloni Recipes, and Agnolotti Recipes (Recipe Top 50's Book 101) Chirelstein's Federal Income Taxation: A Law Student's Guide to the Leading Cases and Concepts (Concepts and Insights) (Concepts and Insights Series) Where Chefs Eat: A Guide to Chefs' Favorite Restaurants (2015) The Illustrated Step-By-Step Guide To Stencilling And Stamping: 160 Inspirational And Stylish Projects To Make With Easy-to-follow Instructions And ... Step-by-step Photographs And Templates Natural Alternatives to Nexium, Maalox, Tagamet, Prilosec & Other Acid Blockers: What to Use to Relieve Acid Reflux, Heartburn, and Gastric Ailments Passing The Acid Test: Natural cures and Remedies for Acid Reflux Disease Reflux: Finally free: Stop heartburn and excessive acid in less than a week with these 3(+1) natural methods along with a tasty diet. (Acid Reflux) Clinical Physiology of Acid-Base and Electrolyte Disorders (Clinical Physiology of Acid Base & Electrolyte Disorders) Heartburn - Fast Tract Digestion: LPR, Acid Reflux & GERD Diet Cure Without Drugs | Surprising Truth about the Cause of Acid Reflux Explained (Clinically Proven Solution)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)