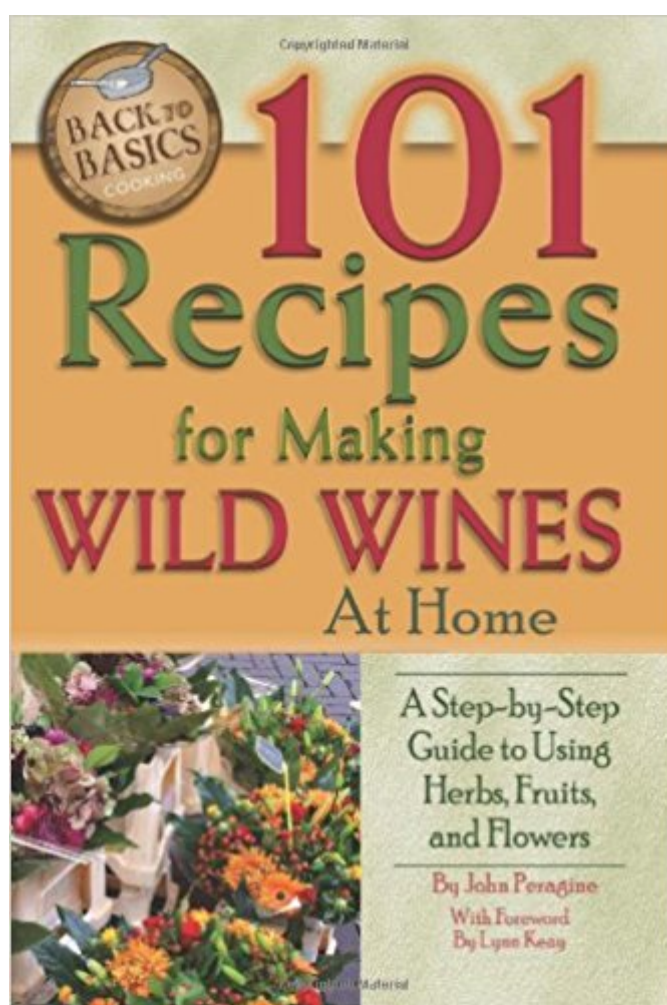


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# 101 Recipes For Making Wild Wines At Home: A Step-by-Step Guide To Using Herbs, Fruits, And Flowers (Back To Basics Cooking)



## Synopsis

Wild wines around the world have been created since the dawn of time, with nearly every civilization and culture on earth developing their own means of fermenting and distilling various fruits and grains into aromatic, strong spirited drinks that have graced the tables of kings and peasants alike. Making your own wild wines using some of the most popular recipes in the world can be a fun, highly rewarding project that allows you to take full control of the taste and body of your favorite dinner side drink. This book will show you more than 100 recipes for wild wines, using the best herbs, fruits, and flowers to create some of the most beloved drinks in the world for you and your friends and family. The basics of wild wine recipes are laid out here in great detail, providing you with everything you need to know to both understand and start making your own wines in no time. You will be shown information on dozens of varieties of herbs, fruits and flowers, including: How they are best used in wine recipes What you need to do to them to prepare them How they will taste, feel, look, and smell in a finished product What you can do to promote the integrity of your wine How many different ways there are to vary the aspects of both white and red wild wines without sacrificing taste After learning the basics, you will be shown through the process of making each of the 101 different recipes that have been received well around the world. Expert interviews have been conducted and included to provide you with insight into special tips and tricks you can utilize to perfect your wines and to ensure the best possible wine is produced every time. For every aspiring amateur wine maker out there, this book is an absolute must.

## Book Information

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## Customer Reviews

John was born in Miami, Florida in 1970. He grew up in the Tampa Bay area, but attended the North Carolina School of the Arts, in Winston Salem NC, for High School. He attended Florida State University and got a Bachelor's degree in Psychology from Appalachian State University. In August of 2007, he took the plunge. John had been a social worker in child protective services for far too many years, and had been toying with the idea of being a writer. He had written for a few national magazines and received positive responses for his work. He decided to quit social work and took a chance at writing full time. Luck was on his side, as his first year he was signed to write seven books for Atlantic Publishing Company. Since then he has been writing for a number of magazines including Herb Companion, Precognito, and Winemaker Magazine as well as freelance work to create workbooks, ebooks, articles, ghost write books, blogs and much more. He is now working full time filling requests and hope to get some fiction completed and published this coming year. He freelanced for the New York Times, Bloomberg News, and Reuters. He is working on an upcoming book about his adventures covering the John Edward's trial.

This is an excellent book for the novice winemaker who is interested in practicing making small amounts of wine and not having to use grapes. There some recipes that are incomplete so you will need to read them through completely before starting. Look at a similar fruit or vegetable recipe to help guide you along. Overall, I've been using this book for the past two years and I have made several good wines (some flopped but not because of the book)! Good luck and salute!

I bought this book for my daughter. She said it was really interesting.

Great information for beginners - quite easy to understand. Was quite impressed with the number of concoctions one can come up with by using this book

The names are odd and the index is poor. However, the recipes are interesting and the ones I have tried work well. Just fix the indexing to be by fruit or main component not by odd names only.

Kind of a crazy book, but hey, that's what experimenting is all about. Lot's of unique recipes. I honestly haven't made any of them, they seem too involved.

This book is a wealth of information for the aspiring vintner. John Peragine has brewed up a great read and includes different recipes for wine that are easy enough for a beginner.

I'm really enjoying this book. Lots of good recipes for home wine making from fruits, veggies, and herbs. You can make wine out of just about anything with this book.

Not what I expected, but it was good reading

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stretching exercises, back pain treatment, ... pain relief, stretching, back pain Book 1) American Medicinal Leaves And Herbs; Guide To Collecting Herbs and Using Medicinal Herbs and Leaves Wild Berries & Fruits Field Guide of Minnesota, Wisconsin and Michigan (Wild Berries & Fruits Identification Guides) 101 Easy Homemade Products for Your Skin, Health & Home: A Nerdy Farm Wife's All-Natural DIY Projects Using Commonly Found Herbs, Flowers & Other Plants The Complete Guide to Building Classic Barns, Fences, Storage Sheds, Animal Pens, Outbuildings, Greenhouses, Farm Equipment, & Tools: A Step-by-Step ... (Back-To-Basics) (Back to Basics: Building) The Beginner's Guide to Making and Using Dried Foods: Preserve Fresh Fruits, Vegetables, Herbs, and Meat with a Dehydrator, a Kitchen Oven, or the Sun The Winter Garden: Over 35 step-by-step projects for small spaces using foliage and flowers, berries and blooms, and herbs and produce

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