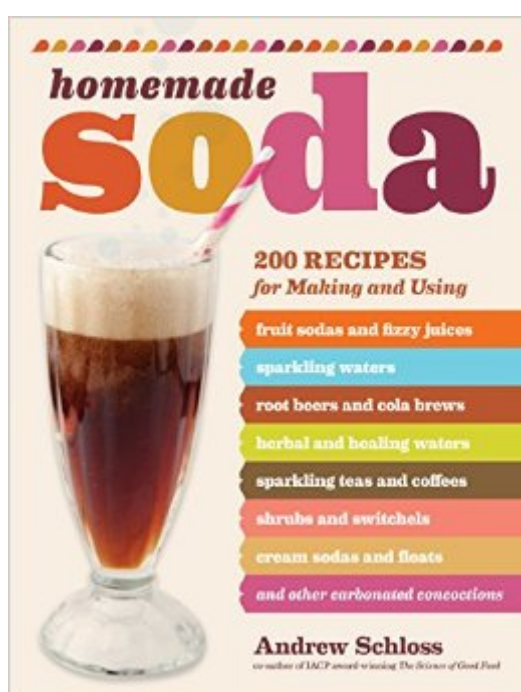


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Homemade Soda: 200 Recipes For Making & Using Fruit Sodas & Fizzy Juices, Sparkling Waters, Root Beers & Cola Brews, Herbal & Healing Waters, ... & Floats, & Other Carbonated Concoctions



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.

Book Information

Paperback: 336 pages

Publisher: Storey Publishing, LLC (June 1, 2011)

Language: English

ISBN-10: 1603427961

ISBN-13: 978-1603427968

Product Dimensions: 7.1 x 0.8 x 9.2 inches

Shipping Weight: 1.8 pounds (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars [See all reviews](#) (79 customer reviews)

Best Sellers Rank: #140,478 in Books (See Top 100 in Books) #25 in [Books > Cookbooks, Food & Wine > Kitchen Appliances > Juicers](#) #134 in [Books > Cookbooks, Food & Wine > Beverages & Wine > Juices & Smoothies](#) #200 in [Books > Cookbooks, Food & Wine > Beverages & Wine > Homebrewing, Distilling & Wine Making](#)

Customer Reviews

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 is 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.

At the heart of *Homemade Soda* is the 200 recipes for making (and using) an incredible variety of sodas and sparkling drinks of all kinds. The recipes are both startlingly inventive -- and refreshingly delicious. The book starts off with a fairly in-depth description of different ways that you can make these sodas at home, and each recipe includes the appropriate variants, along with an alcoholic "mixology" section for each recipe. However, the quickest and easiest way will surely be to use the SodaStream, which works excellent for making any of these specialities. In the recipe section, the first chapter is Sparkling Waters, which includes seltzers with flavors like caramel, goji, honey, cardamom, honeydew, mint, and chile, as well as vitamin-infused sparkling waters. The second chapter is all about fruit sodas. The recipes often bring different flavors together, like orange-honey-ginger ale, or strawberry pomegranate. Next is Root Beers & Cola Brews, which includes a variety of root beers, as well as what is thought to be the original Coca-cola recipe, in addition to their own cola recipes, ginger ales, and other naturally fermented drinks, like kombucha. Chapter four is Herbal Sodas & Healing Waters, which includes superfood ingredients like acai, licorice, basil, and lavender. After that is Tizzy Juices, which includes fruit juices of all types -- with a twist -- like fermented apple, vanilla pear, pomegranate cranberry, cucumber mint, and a recipe with papaya, orange, lime and vanilla. There is nothing like a fresh fruit soda on a hot summer's day... so refreshing! Sparkling Teas, Coffees & Chocolates offers many more recipes that you won't find in stores, like coconut green tea, hazelnut coffee, and cocoa chile.

You know how some things once known cannot be unknown? That's how I feel about the ingredients for Cola and various Root Beers. Thinking about drinking Kitchen Bouquet Browning Liquid makes my rejection of commercial soda all the more sincere. I'm a changed woman. (Ok, on vacation I am totally going to relapse. Let's be honest.) *Homemade Soda* sometimes gave me that feeling you get watching an evening news report on food standards for your child's chicken nugget

versus Fido's pet food. Sure, it's called 7-Root Beer, but actual roots? Carrots and parsnips and licorice? I think I'll go back to Grapefruit Soda, it tastes like a Fresca without the artificial kick in the finish. Strawberry Pineapple Soda is ridiculously easy to make the syrup for. Homemade Soda has the right combination of accessible and outrageous. I like a cookbook that blends things I can make tonight with things I'll never make but tell myself I'll try next weekend, or maybe the one after but certainly by the end of the month...Graphically, the book is beautiful. The font and layout has a strong early seventies feel which is an emotional heyday for me and soda. Schloss gives clear and careful instructions for a variety of methods, from a simple mix with seltzer to using a siphon or fermenting your own concoctions. I think this is the next foodie craze - can you imagine throwing a party where all the mixers or soft drinks were made in your own kitchen? Go ahead and cater the main course, everyone will still talk about your mad kitchen skills the next day. Especially if you mix up a batch of Blazing Inferno Chile water. Homemade Soda is comprehensive, fun and beautifully designed.

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