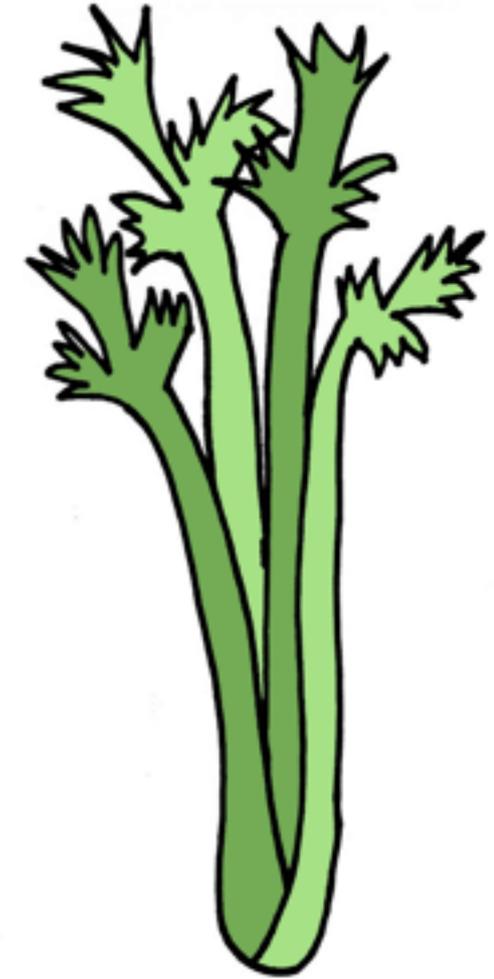


# THE HOME ARTISAN BAR

## Chapter 3 Recipe Book



### DRIED CITRUS PEELS

- 5-10 (or more) mixed citrus fruits
- Your chosen method to dehydrate

Wash and dry the fruit. Peel as much of each fruit as possible avoiding the white pith. Place on a cooling rack that is on top of a baking sheet and place in a warm oven set at its lowest temperature with the door slightly open (you can use a kitchen towel to keep it a little open). Keep in the oven overnight. The peels are finished once they feel brittle and break when bent.

\*NOTE: try to juice the fruit not long after you peel them—they will dry out quickly without the outer protection of the fruit. See chapter 2 about freezing or using juices.



### HOT CITRUS SUGAR or SALT

- 1 cup unfiltered organic cane sugar (or salt)
- $\frac{1}{2}$ - $\frac{3}{4}$  cup citrus peels
- 1-2 tablespoons mild chile powder

Dehydrate the citrus peels and grind in the spice grinder until it forms a powder. Add citrus powder and chile powder to sugar/salt and mix.

### CELERY SALT

- 1 cup salt
- 2 tablespoons celery seed
- $\frac{1}{4}$ — $\frac{1}{2}$  cup celery leaves

NOTE: You can make celery salt with only the seeds or the leaves. Leaves are less potent than seeds, so you may need to add equal amounts. Dehydrate the celery leaves and then grind them and the seeds in the spice grinder. Add to salt and mix thoroughly.

### WINE SALT

- 1 bottle of wine that you like
- 1-1.5 cup salt

Reduce the wine in a heavy-bottomed pot until the wine turns into a syrup. Watch the pot, as it can burn as the wine reduces. Turn off the heat and add the salt, mix thoroughly. Spread on to a baking sheet lined with parchment paper and place in an oven set on low for 6 hours until fully dried.



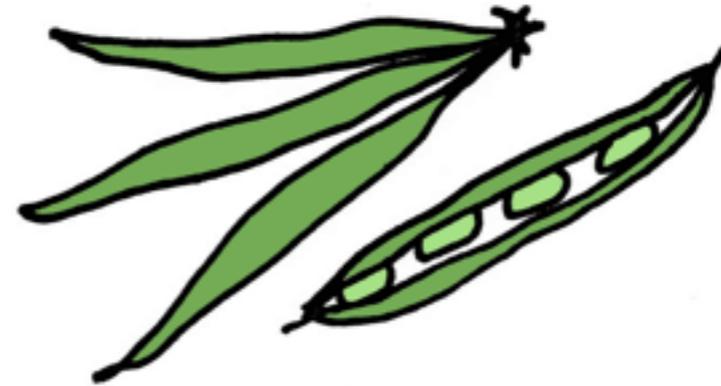
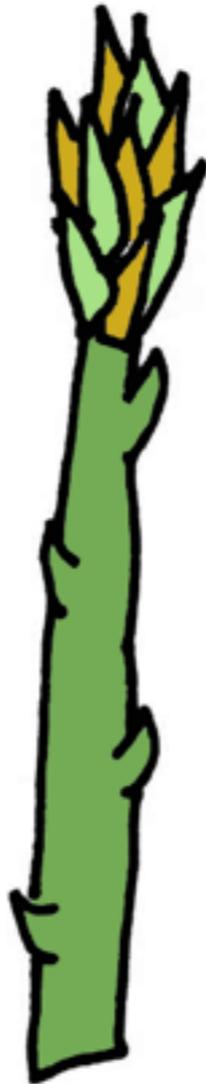
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### BLOODY MARY GREEN BEANS OR ASPARAGUS

- 2-3 pint jars or 1 quart jar with lid
- 1 clove garlic, sliced in half
- 1 tablespoons mustard seed
- 1 pound beans trimmed to fit the jars
- 1 dried pepper
- 1 teaspoon celery seeds
- 1 teaspoon hot pepper flakes (opt)
- 1 ½ cup cider vinegar
- ¾ cup water
- 1 teaspoon whole black peppercorn
- 1 teaspoon salt

Trim the tops of the green beans or cut the asparagus so that they can fit in the jar. In each jar, add one garlic, 1 pepper and mustard seeds pack the beans/asparagus in the jar vertically. In a sauce pan, add all other remaining ingredients. Pour the hot liquid over the beans leaving up to 1" from the top. Secure the top with a lid and allow the jar to cool on the counter. Place in the refrigerator. Wait at least 1 week for flavors to develop, pickles last 2 months.



### PICKLED PEPPERS

- 2-3 pint jars or 1 quart jar with lid
- 1 pound mixed hot peppers, (Serrano, jalapeno, habanero, Thai for example)
- 2 cups cider vinegar
- 1 cup water
- 1 teaspoon salt
- 1 clove garlic per jar (2 for quart jar)
- 1 bay leaf per jar (2 for quart jar)
- 1 teaspoon mustard seed per jar (double for quart)
- 1 teaspoon sugar per jar (double for quart)

NOTE: Wear gloves if you are sensitive to hot peppers and do not touch your eyes!

Make a small incision into eat pepper so that the brine can pickle the inside of the pepper. In a clean jar, pack the peppers, bay leaf and garlic. In a small pot, combine all the other ingredients and simmer for 5 minutes. Pour the print over the peppers and secure the jar with a lid. Allow to cool on the counter then move to the refrigerator. Lasts 3 months.

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### PICKLED PEPPER HOT SAUCE

- 1 pint jar
- 1 cup pickled peppers
- ½ cup pickled pepper pickling juice
- 2 garlic cloves (or more to taste)
- ½ teaspoon sugar
- Juice of 1 lime

Combine all ingredients into a blender and blend on high for 2 minutes. If the mixture is dry, add more vinegar or water. Taste the sauce (small amounts at a time!), and adjust garlic, sugar or vinegar to your taste and blend again until you have your desired flavor. Lasts 2 months in the refrigerator and is a great compliment to Bloody Mary!



### HERBES DE PROVENCE RAW CUCUMBER PICKLES

NOTE: this is my preferred method of making quick cucumber pickles.

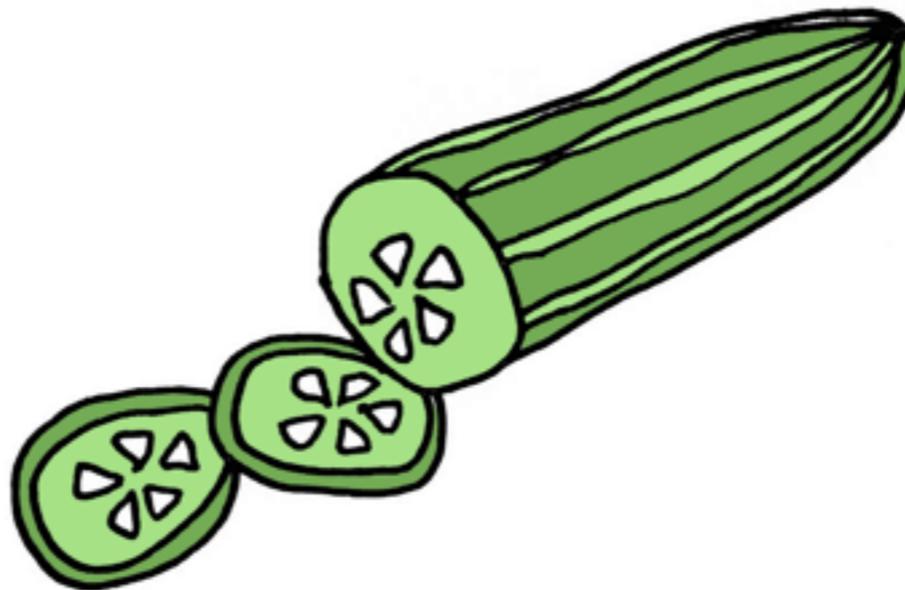
- 1 quart jar with lid
- 1 ½ cups cucumbers (wax free) cut into ½” sticks and the length of the jar
- 1 cup sliced onions
- 1 teaspoon sugar
- 1 cup cider vinegar
- 1 cup white vinegar
- ½ cup water
- 1 ½ teaspoons salt
- 1 clove garlic
- 1 tablespoon Herbs de Provence

Add the Herbes de Provence and garlic into a clean jar and place the cucumbers in the jar so that they are all standing straight up. Add the salt and sugar on top then pour the vinegar. Secure the lid to jar and shake well for 2 minutes until the salt and sugar have dissolved. Place in the refrigerator and wait 2 days. The flavors will become stronger over the course of the week. They will stay crisp for 2-3 weeks.

### PICKLED CHERRIES

- 1 quart jar
- 4 cups pitted cherries
- 2 cups cider vinegar
- ½ cup water
- ¼ cup turbinado or brown sugar
- 2 teaspoon salt

Pack the clean, pitted cherries into the clean jar. In a non-reactive pot, add all other ingredients and simmer for 5 minutes. Pour over the cherries – if there is not enough liquid, top with vinegar. Secure the top with a lid and allow to cool on the counter. Place in the refrigerator to cure for 2 weeks before eating. Lasts 3 months.

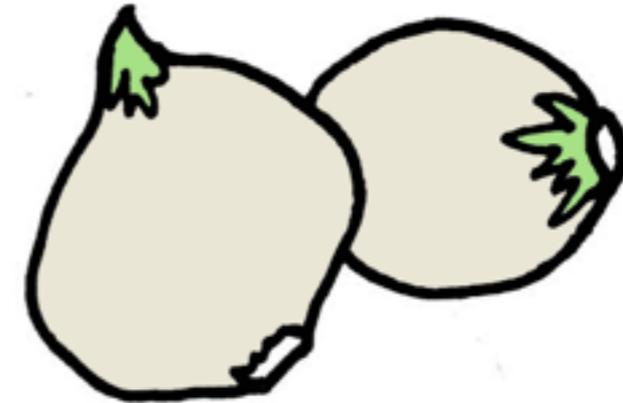


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### COCKTAIL ONIONS

- 2 pint jars or 1 quart jar with lid
- 2 cups pearl onions, peeled
- 1 cup white vinegar
- ½ cup water
- ¼ cup malt vinegar
- 1 teaspoon mustard seed
- 1 teaspoon whole black peppercorn
- 1 small dried pepper (optional)
- 1 teaspoon sugar



To peel the onions: make a small cross on the side of each onion with a knife. Place in a pot of boiling water for 1 minute. Drain and allow to cool, they should be easy to peel after cooling. While the onions are cooling, combine the other ingredients except the pepper in a non-reactive pot and bring to a boil for a 2 minutes. Turn the heat down and simmer until you have finished packing the jar. Once the onions are cool, peel and pack into clean jar with the dried pepper. Pour the hot brine over the onions and secure the top with a lid. Allow the jar to cool on the counter and place in the refrigerator. They will be ready in 2 days and keep for 2 months.

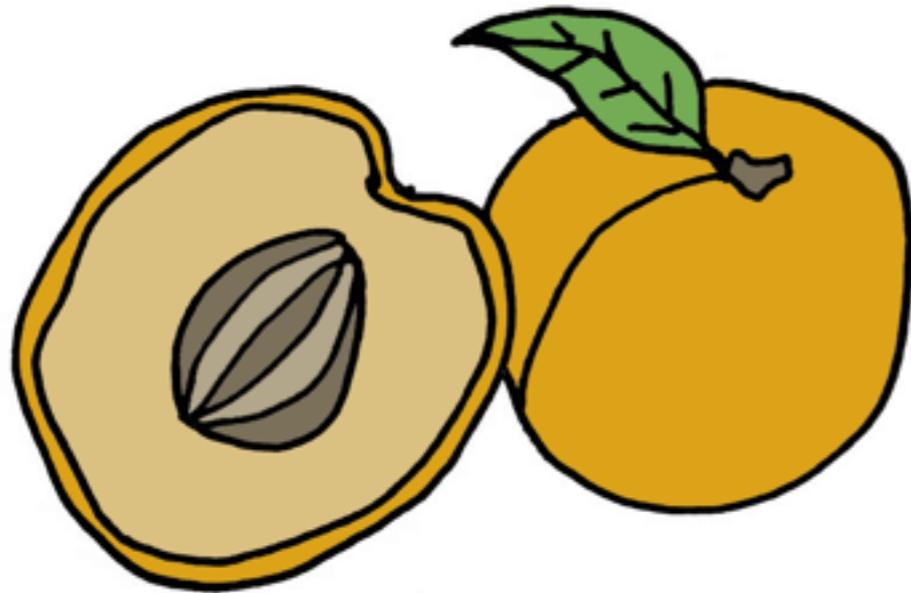
### MARASCHINO CHERRIES

- 2 cups cherries pitted (if you don't pit them, you need to label that the pits are still in)
- ¾ cup maraschino liquor
- ¼ cup bourbon (or vodka—I just like bourbon)
- 3 tablespoons sugar or honey
- 1 tablespoons vanilla extract
- 2-3 citrus peels

In a saucepan, combine the maraschino liquor, bourbon/vodka, sugar, extract and warm until the sugar is dissolved. DO NOT BOIL; this is just to heat the liquids and dissolve the sugar. Stuff the cherries and citrus peels into a jar and pour the warm liquid on top. Cool and move into the refrigerator to cure for 3 weeks.

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### BRANDIED APRICOTS

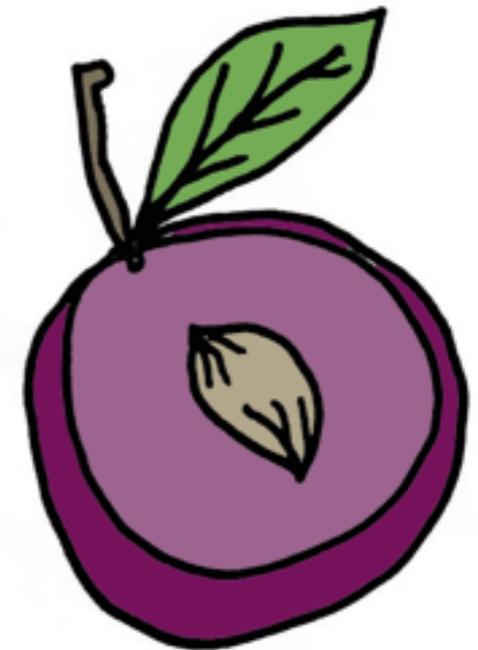
- 1½ cups apricots, sliced in half with pit discarded
- 1 cup brandy
- ¾ cup sugar
- ½ cup water
- 2 tablespoons vanilla extract

In a small pot, combine all ingredients and simmer for 10 minutes—DO NOT BOIL. Cool for 10 minutes then transfer to a jar. Place in the refrigerator for a week before using. If the apricots are soft, place them in the jar first and then pour the hot brine on top.

### BOURBON PLUMS

- 1 ½ -2 cups ripe plums, cut in half with pits discarded
- 1 cup water
- 1 cup sugar
- ½ cup bourbon

In a small pot, combine all the ingredients except the bourbon and simmer for 10 minutes. Cool for 5 minutes and pour into a jar. Add bourbon and shake well. Place in the fridge and allow flavors to meld for a week before using.



### BOURBON—PLUM SMASH

- 1 part bourbon
- 1 part sweet vermouth
- ½ bourbon plum cut in half
- 2 tablespoons bourbon plum liquid
- Juice from 1/2 of a lemon

Take half of the plum and muddle in a cocktail mixer. Add all of the other ingredients and shake well. Pour over ice and garnish with the other half of the bourbon plum.