

Title:

Distillation from Plants and Roots

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Summary:

Aniseed-flavored spirits

Some 1,500 years before Christ, these licorice-flavored spirits were valued as healing agents

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Article Body:

Aniseed-flavored spirits

Some 1,500 years before Christ, these licorice-flavored spirits were valued as healing agents

In the meanwhile, however, a plethora of "benign" successors developed; aniseed drinks which,

Pernod and Ricard are among the well-known brands from France (now also available as an alcohol)

Arrak

Similar to rum, this Asian spirit is distilled from sugarcane molasses with the addition of In

Cachaca

This is a Brazilian spirit distilled directly from the juice of the sugarcane. The best-known

Sake

Many people would not consider a Japanese meal complete without a bottle of this clear, usually

Tequila

Mexico's number-one spirit, drunk since the time of the Aztecs, is distilled from the blue agave

Rum Formerly the drink of bootleggers, pirates, smugglers, and slave traders rum was for centu

The exact recipe for rum production is always the distiller's secret. What all types of rum ha

Caramel is also added to some brands to intensify the color. In between light and dark rum is

Its slight flavor evaporates very quickly though, so light rum is not so well suited to hot pu

Mezcal

Mezcal is a similar drink distilled from a different variety of the agave cactus, but it does

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