

Ways to Use Your Cocktail Bitters Set

Ginger Lemon	Orange	Aromatic	Citrus	Smoked Chili
<p>This vibrant formula has a satisfying kick; just like muddling a slice of fresh ginger into your drink. Use liberally to give your favorite recipes an exotic twist.</p>	<p>A classic bitters formula, called for frequently by bartenders. It has a super taste because it's made with real skins, peeled by hand. Just like adding a twist of orange, make sure you try it in your seltzer.</p>	<p>The number one requested flavor for cocktail bitters. Cinnamon, allspice and clove provide enough baking spice richness for even the most classic recipes.</p>	<p>Four types of citrus; orange, grapefruit, lemon, and lime result in a one-of-a-kind versatility. The vibrant cardamom and coriander make this bitter unlike anything you've tasted.</p>	<p>This truly unique flavor is spicy, smoky and transported. Use this bitters to make amazing spicy cocktails or add a kick to your next marinade.</p>