

## Ways to Use Your Bitters

### **Smoked Chili:** forest fire syrup

This recipe is easily multiplied and ready to go on anything. The ratio is simple. Saturday mornings may never be the same.

- 1 oz. grade A maple syrup
- 5 dashes chili bitters

*Stir syrup and bitters together. Use liberally.*

### **Citrus:** bittered whipped cream

Inspired by mom's homemade whipping cream. Amazing with strawberries.

- 1 cup heavy cream
- 1 tablespoon sugar
- 1 tablespoon citrus bitters

*In a mixing bowl combine cream, sugar and bitters. With whisk or beater, whip cream to desired thickness. Serve with any recipe that calls for whipped cream.*

### **Aromatic:** cold brew & bitters

This recipe is very simple, believing in the ancient rule that when mixed, bitters and sugar make for a delicious combination.

- 8 oz. ice coffee or cold brew
- ½ oz. simple syrup
- 3 dashes aromatic bitters
- Ice

*In a cup or glass of your choice combine ingredients and stir gently. Feel free to adjust sweetness or bitters to your taste.*

### **Orange:** easy dressing

Bitters make for a subtle aromatic dressing.

- 2 tablespoons olive oil
- 1 tablespoon rice wine vinegar
- 1 teaspoon orange bitters
- 1 teaspoon honey
- 1 teaspoon lemon juice
- Salt and pepper to taste

*Combine ingredients in a jar. Seal and shake vigorously. Toss with leafy greens.*

### **Ginger Lemon:** ginger lemon ice cream

Bitters on ice cream make for grown-up fudge.

- 2 scoops vanilla ice cream
- 5 dashes ginger bitters
- Zest of half lemon

*In a bowl add ice cream. Dash bitters over top and sprinkle with lemon zest.*