



Warming Spice Bitters

makes about 4 cups

- 2 cups 151 proof vodka
- 1 teaspoon whole allspice
- 2 tablespoons cacao nibs
- 1 whole vanilla bean, split
- 1 stick cassia
- 3 star anise
- 4 cloves
- 10 green cardamom pods, bruised
- 1/3 cup raisins
- 1 ounce crystallized ginger, diced
- 1/4 ounce mace
- 2 teaspoons dried gentian
- 1/2 ounce fresh angelica root, diced
- 1 tablespoon blackstrap molasses
- 3/4 cup turbinado simple syrup

Combine all ingredients through the molasses in a large, airtight nonreactive container and stir well. The solids should be submerged with an additional 1/2" of alcohol.

Store in a cool, dark place and shake daily for 4 weeks.

At the end of the 4th week, strain through a fine mesh strainer, reserving the solids and the strained alcohol in separate bowls.

Make the dilution liquid by combining the solids in a large saucepan with 4 cups water. Bring to a boil for about 15 minutes, then cover and cool. Strain through a fine

mesh strainer.

Measure the strained alcohol and mix with an equal amount of the strained dilution liquid. Store in a cool, dark place for 5 days.

After 5 days, check for clarity (hold liquid up to the light) and strain one or more times through several layers of cheesecloth as needed to remove particles.

Add the simple syrup to the bitters mixture and stir well to combine. Transfer bitters to dark glass bottles with stoppers for easy dispensing.