

Flavor Infusion

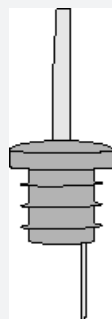
DIY Infused Cocktail Kit



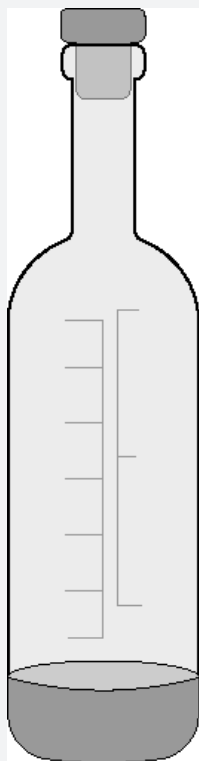
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COMPONENTS

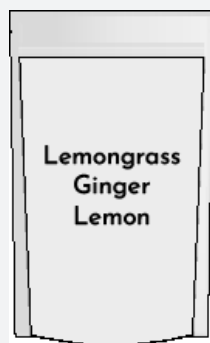
Everything needed to make your own infusion



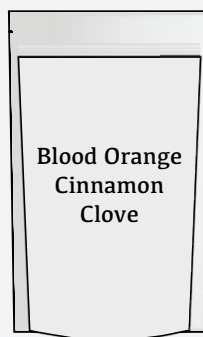
Funnel
x 1



250ml Infusion Bottle
x 3



x 1



x 1



x 1

The Spices and Dried Fruits

Infusion is a simple, yet powerful technique where you give any liquid you'd like (typically spirits or liquors) added flavor through a careful selection of ingredients (fruits, spices, and herbs).

We've included carefully mixed dried ingredient blends to kickstart your infusion adventure.

Once your infusion is ready, try it in one of our cocktail recipes, and let us know what you think!

The Equipment

The 850ml Crew Supply Co. infusion bottles are our absolute favorite. The Craft Tech Glass is engineered with increased durability and resilience to extreme temperatures, so it's dishwasher-safe.

The removable polymer base allows quick-and-easy loading of ingredients, and the fill lines help you measure to perfection.

The Crew Pour Spout provides a precise pour every time.



Each recipe takes on average
10 minutes to prepare

You will also need: a fine mesh sieve, and all other ingredients listed for each recipe.

THE BASICS

Where to begin with bitters

What exactly are infusions?

You've probably been making infusions without even realizing it! Tea and coffee are simple infusions. You steep the tea leaves or coffee grounds in water, then the water tastes like tea or coffee.

The same concept applies here. We'll be using a combination of fruits, vegetables, herbs, and spices to flavor distilled spirits.



Whether you're adding flavor to your favorite vodka or creating a uniquely flavored rum, tequila, or gin, it's a simple process to influence the alcohol's flavor. It's straightforward, and just requires a little patience and imagination.

How to use infusions?

Infused spirits are a great way to enhance cocktails. Let your creative juices flow, and transform traditional cocktails into your own concoctions, like Lemongrass Ginger Tequila Tonic, Spiced Orange Old Fashioned, or Spicy Arbol Chili Strawberry Margarita.

We've included recipes, but don't be afraid to experiment and make it your own.



Which alcohols make the best infusions?

All spirits can be successfully infused if you choose ingredients that align with their flavor profile. Vodka's neutral flavor provides a blank canvas to let your infusion ingredients shine. Tequila and mezcal take well to brighter flavors such as pepper and citrus. Whiskey pairs well with ingredients that complement its barrel-aged notes, like orange, cinnamon, vanilla, and allspice.

THE PROCESS

Preparation and patience

Making infusions is a straightforward process, but true mastery comes with repetition to refine your taste.

Tasting

Infusing spirits is simple, but the true mastery comes with repetition to refine your taste.

Note which combinations you'd like to iterate on for future batches.



Pro Tip:

A trick for identifying a good infusion ingredient is to hold a small amount of the ingredient in your mouth, then take a sip of the liquor you're considering. If you like the resulting taste, you'll probably like the infusion.

Selecting Ingredients

When creating infusions, the form of your ingredients matters greatly.

Dried fruits tend to work better than fresh fruits because they have a more concentrated flavor which releases as the spirit absorbs the fruit.

Conversely, fresh herbs like thyme or rosemary work better than dried herbs. The aromatics come through more strongly, and there's less dusty sediment settling along the bottom of the bottle that could lead to a bitter aftertaste.

With peppers, heat comes from seeds and flavors come from the skin and flesh. Tailor how many seeds to include to balance your spiciness levels.

Another trick for maximizing flavor is to chop or grind your ingredients into smaller pieces. This will release more flavor and provide more surface area for alcohol saturation.



Infusion Times

On average, ingredients should steep in spirits for 3 - 5 days, but times may vary. More intense flavors may only need a few hours, and more subtle flavors should steep for a week or more. It's essential to regularly taste your infusion and adjust to your liking.



Here's a general guide of times for steeping ingredients:

5-10 hours

Hot peppers infuse quickly, especially when cut. Adjust your seed count according to your spicy level. Steeping hot peppers for too long can "burn" your infusion and make it undrinkable.

3-4 days

Simple flavorful ingredients like cinnamon, ginger, lemon, lime, cloves, dill, thyme, and most other herbs.

1 week

Moderate flavors like strawberry, lavender, apple, and melons.

2 weeks or more

Subtle flavors like lemongrass and pineapple.

Remember, this is only a guide that can be modified based on the form and preparation of your ingredients. Experiment and be patient, and you'll be rewarded with you very own unique infusion.



This outlines the general process, but each recipe will require a slightly different technique. Follow and adapt as necessary.

- 1 Thoroughly wash and dry the infusion bottle (Fig 1).



- 2 Unscrew the base of the infusion bottle and add measured ingredients (Fig 2), then fill with recommended amounts of spirits (Fig 3). Seal the base and lid tightly, then give it a good shake.



- 3 Store your infusion in a cool, dark place. Shake daily.



- 4 Taste daily. Once your infusion has reached your desired flavor, separate and discard the flavoring ingredients with a fine mesh sieve (Fig 4). Store your infusion in a clean bottle for use.



LEMONGRASS GINGER TEQUILA TONIC

Lightly sweetened, all flavor

Ingredients:

Lemongrass Ginger Infusion

½ oz Dried Lemongrass
1 oz Dried Ginger
2 Dried Lemon Slice
750 ml Tequila Blanco

Cocktail

2 ½ oz Lemongrass Ginger Infusion
½ cup Tonic Water
1 Lemon Wheel

Directions:

Infusion

Follow the infusion process previously outlined, and let sit for 2 weeks. Taste daily after the fifth day.

Cocktail

Fill a highball glass with ice, pour in Lemongrass Ginger infusion, and top with tonic water. Garnish with a lemon wheel.



SPICED ORANGE OLD FASHIONED

Citrus and spice and everything nice

Ingredients:

Spiced Cinnamon Infusion

¾ oz Dried Orange
2 Cinnamon Sticks
¼ oz Dried Cloves
750 ml Bourbon

Cocktail

2 oz Spiced Cinnamon Infusion
2 dashes Bitters
½ oz Simple Syrup
1 Orange Wheel

Directions:

Infusion

Follow the infusion process previously outlined, and let sit for 1 weeks. Taste daily after the third day.

Cocktail

Add bitters, simple syrup, and spiced cinnamon infusion to a rocks glass. Add ice and stir. Garnish with an orange wheel.



SPICY STRAWBERRY MARGARITA

A bittersweet blend with a spicy kick

Ingredients:

Arbol Strawberry Infusion

- 1/8 oz Dried Arbol Chili
- 1/2 oz Dried Strawberries
- 1/4 oz Dried Limes
- 750 ml Tequila Resposado

Cocktail

- 2 oz Arbol Strawberry Infusion
- 1 oz Fresh Lime Juice
- 1/2 oz Fresh Orange Juice
- 1/2 oz Agave Nectar
- 4 tbsp Tajin Seasoning

Directions:

Infusion



Follow the infusion process previously outlined, and introduce ingredients as different times. Steep all ingredient except the chilis for 5-7 days and the chilis for just 3.

Cocktail

Wet rim of glass and dip into Tajin Seasoning. Fill rimmed glass with ice. Add infused tequila, lime juice, orange juice, agave nectar, and fill with ice. Shake for 15-20 seconds and strain into prepared glass.





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