

# *The Bitter Truth*

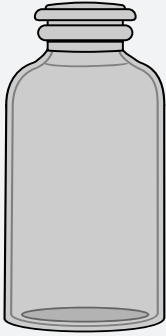
*DIY Bitters Making Kit*



**MAN CRATES  
PROJECTS**

# COMPONENTS

Everything needed to make your own bitters



250ml Infusion Bottle  
**x 3**



60ml Dropper Bottle  
**x 5**



Funnel  
**x 1**



Wormwood Leaf  
**x 1**



Cacao Bean  
**x 1**



Cinnamon  
**x 1**



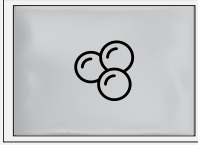
Hibiscus  
**x 1**



Cloves  
**x 1**



Coriander Seed  
**x 1**



Allspice Berry  
**x 1**



Star Anise  
**x 1**



Lavender  
**x 1**



Gentian Root  
**x 1**

## ***The Spices and Botanicals***

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*Bitters are composed of unique aromas and flavors of botanicals: fruit, spices, leaves, bark, roots, and herbs. True appreciation of bitters come when you are properly acquainted with its botanical building blocks.*

*We've included a foundational spread of botanicals for you to begin building your bitters, ranging from chocolatey and warm to fruity and sour.*

*Treat yourself to a sensual tour of the ten spices and aromatics so you'll know what you're working with once you begin to iterate in the bottle.*

## ***The Equipment***

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*Making bitters is quite straightforward. You'll need some glassware, a funnel, a dark place to store, and most importantly, time. These fancy 250ml apothecary bottles should do the trick for steeping, and the 60ml dropper bottles are perfect for storing your completed product.*

*We've included a personalized wooden box for storing your bitters and showcasing at your next party.*



***Each recipe takes on average  
20 minutes to prepare***

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

# THE BASICS

*Where to begin with bitters*

## *What exactly are bitters?*

Bitters are spirits infused with fruit, spices, leaves, bark, roots, and herbs—collectively known as botanicals. Traditionally, bitters are made by soaking botanicals in strong, neutral flavored alcohol. Stronger alcohol maximizes flavor extraction and preservation.



## *A History of Bitters*

Bitters began as medicinal tinctures. Ancient Egyptians created herbal wines by sealing botanicals in wine jars. Bitters progressed in the Middle Ages as distilled alcohol became more widespread, allowing for stronger concoctions. Bitters became some of the earliest pharmaceutical products used to cure sea sickness and other ailments.

Bartenders discovered that bitters could mellow the harshness of alcohol and add pleasant flavors. Thus, the cocktail was born.

## *How to use bitters?*

While bitters are essential in cocktails, they go great with other foods as well. Think of bitters as a liquid spice that can add flavor, complexity, and depth to your foods. Try a few dashes in your salad dressing. Substitute for vanilla extract in your dessert recipes. Mix in some soda water for a post-meal digestive aid. The possibilities are endless. Just remember that a little goes a long way and not every flavor will work well together it's important to test it out before you serve it at your next party.



## *Which alcohols to use to make bitters?*

We recommend using a neutral flavored spirit such as everclear or vodka so the flavor of the botanical won't be overwhelmed. As you master how flavors interact, you can try spirits like whiskey or tequila and mix in equal parts with a neutral flavored spirit for a balanced treat.

# THE BOTANICALS

*All the good stuff*



**Cacao Beans**

hints of  
chocolate  
and  
earthiness

**Cinnamon**

hints of  
sweet and  
woodiness

**Hibiscus**

hints of  
tart and  
fruitiness

**Clove**

hints of  
sweet and  
warmth

**Coriander**

hints of  
savory and  
earthy aroma



**Allspice Berry**

hints of sweet, peppery valor

**Wormwood Leaf**

hints of bitter herbaceous flavors

**Star Anise**

hints of fragrant, licorice jealousy

**Lavendar**

hints of sweet, floral empathy

**Gentian Root**

hints of bittersweet and vanilla

# THE PROCESS

*Preparation and patience*

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

## ***Tasting***

It's essential to taste your botanical to create enjoyable bitters. It will also help you develop your palate for recognizing interesting flavor combinations.

Nibble and sniff all your ingredients before steeping. Take notes.



## ***Cooking***

Toasting your spices, nuts, and seeds in a dry skillet or oven will alter the flavor of the raw ingredients. You can even split the batch; toast half and use the other half raw.

Blanching fresh herbs like basil, and parsley then rinsing them under cool water can result in a brighter flavor and color.

## ***Breaking it down***

Another way to get additional flavor out of your ingredients is to chop or grind it into smaller pieces depending on the botanical. This will release more of the flavors and provide more surface area for alcohol saturation.



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

- 1** Precisely measure out your ingredients and prepare by toasting or crushing, if necessary (Fig. 1).



- 2** Combine your ingredients and fill your infusion jar. Use a piece of tape to name and date your concoction. (Fig 1). Store your bitters in a cool dark place like the included wood box (Fig 2).



- 3 Shake your steeping bitters every two days to evenly distribute the flavors. Take note of how the flavors are developing.



*Fig 3*

- 4 After 10-14 days, or when satisfied with the flavor, strain out the botanicals using a fine mesh sieve or coffee filter (Fig 3, 4).

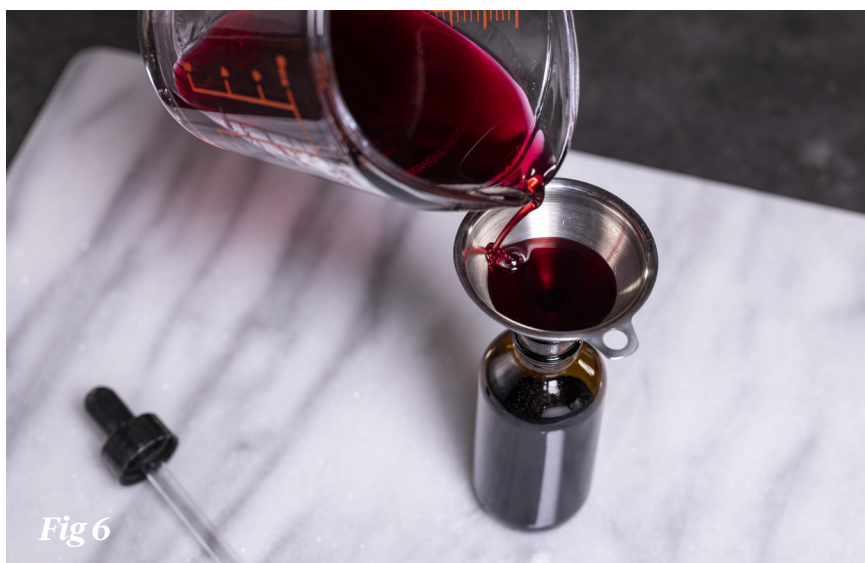


*Fig 4*



*Fig 5*

- 5** Mix in a sweetener such as simple syrup or agave syrup according to the recipe or taste (Fig 5).
- 6** Funnel into the dropper bottle (Fig 6). Label, and use often.



*Fig 6*

# WARMING PIMENTA

*Allspice, all flavor*

## ***Ingredients:***

- |                       |                    |
|-----------------------|--------------------|
| 1 cup Bourbon         | 1 tsp Whole Cloves |
| 1 tbsp Allspice Berry | 1 tsp Gentian Root |
| 1 Cinnamon Stick      | 2 oz Simple Syrup  |
| 1 Star Anise Pod      |                    |

## ***Directions:***

1. Crush allspice berries in a mortar and pestle into a coarse blend.
2. Combine all ingredients into infusion jar and top with bourbon.
3. Steep for 10-14 days, or until satisfied with taste. Taste every 2 days.
4. Strain and mix in simple syrup to taste.





# ZESTY ORANGE

*Citrus galore*

## ***Ingredients:***

- |                           |                      |
|---------------------------|----------------------|
| 1 cup Bourbon             | ½ tsp Coriander Seed |
| 3 Orange Peel (zest only) | 1 tsp Gentian Root   |
| 6 Star Anise Pod          | 2 oz Simple Syrup    |
| 1 Cloves                  |                      |

## ***Directions:***

1. Dry the peels in the oven for 40 minutes at 100 degrees.
2. Combine all ingredients into infusion jar and top with bourbon.
3. Steep for 10-14 days, or until satisfied with taste. Taste every 2 days.
4. Strain and mix in simple syrup to taste.





EXTRA  
SUPERIOR QUALITY  
SMOOTH

# QUARTER HORSE®

KENTUCKY BOURBON  
WHISKEY

750 ML • 45% ALC. BY VOL. • 92 PROOF

ANGIE  
TTERS  
1/1/21



# SPICY ANCHO MOLE

*A bittersweet blend with a spicy kick*

## ***Ingredients:***

- |                        |                     |
|------------------------|---------------------|
| 1 cup Vodka            | 3 Allspice Berries  |
| 1 Ancho Chili          | 1 tbsp Raisin       |
| 2 Cacao Nibs (Crushed) | ½ tsp Wormwood Leaf |
| 1 Cinnamon Stick       | 1 oz Agave Nectar   |

## ***Directions:***

1. Combine all ingredients except ancho chili into infusion bottle. Top with vodka.
2. Steep for 7-10 days, then add ancho chili.
3. Steep for 5 more days, or until satisfied with taste. Taste every 2 days.
4. Strain and mix in agave nectar to taste.







*Tito's*



*Handmade*

VODKA

Finest American Vodka  
Old Fashioned Pot Still

★ TEXAS

GENERATION, INC. AUSTIN, TX. 40% ALC/VOL

MOLE  
2/5

# BLOODY HIBISCUS

*A bloody good time*

## ***Ingredients:***

1 cup Everclear  
3 tbsp Hibiscus Flowers  
2 Cinnamon Sticks  
2 Star Anise Pod  
1/2 tbsp Whole Cloves

1/2 tsp Coriander Seed  
1 tbsp Gentian Root  
1 Lemon Peel (zest Only)  
1 oz Ginger (chopped)  
2 oz Simple Syrup

## ***Directions:***

1. Combine all ingredients into infusion bottle and top with everclear.
2. Steep for 10-12 days, or until satisfied with taste. Taste every 2 days.
3. Strain and mix in simple syrup to taste.





MADE IN U.S.A.



HIGHEST QUALITY

EXTRACT · INFUSE · FORTIFY

MADE IN THE UNITED STATES



EVERCLEAR

120  
PROOF

DISTILLED FROM AMERICAN GRAIN

GRAIN ALCOHOL

LF4661

60% ALCOHOL BY VOLUME

HIGHEST QUALITY

# MOLE OLD FASHIONED

*A classic twist*

## ***Ingredients:***

- 2 oz Mezcal
- 1 tsp Agave Nectar
- ½ tbsp Spicy Ancho Mole Bitters
- 1 Lemon Peel
- 1 Cinnamon Stick

Mix the mezcal, agave, nectar, and bitters in a mixing glass with ice.

Strain over a fresh rock in an old fashioned glass. Garnish with lemon peel and cinnamon stick.



# HIBISCUS SUNDAE

*Bit of sweet, bit of sour*

## ***Ingredients:***

- 1 scoop Vanilla Ice Cream
- 1 tbsp Bloody Hibiscus Bitters
- 1 Mint Leaf

Scoop vanilla ice cream into bowl and drizzle bitters to taste. Top with mint leaf.





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