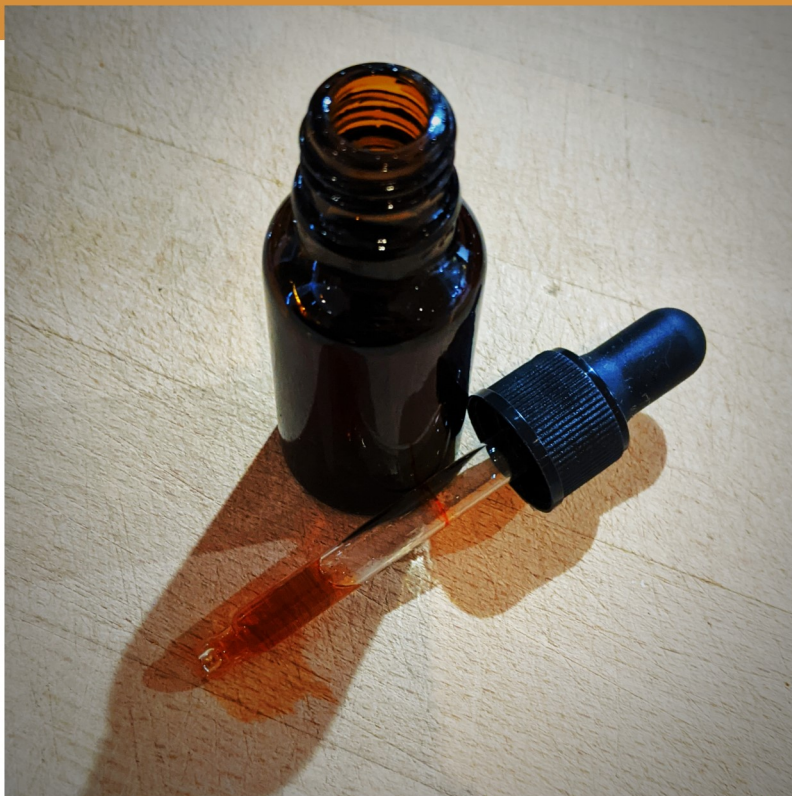


SMOKE AND SPICE BITTERS

Ingredients

100ml vodka
1dried chipotle chilli
1tsp lapsang
souchong loose leaf
tea



Making your own bitters is never too difficult and different teas and dried chillies are great for it because they are loads of types and they are packed with exactly the sorts of flavours that add something special to a cocktail. This smoked tea and chilli version combines the best of both worlds with something sweet, spiced, tannic, resinous and smoky.

1. In a clean jam jar put 50ml of the vodka and the tea, stir well and leave to infuse for 3-4 hours
2. In another clean jam jar put the remaining vodka and then crush the chilli up before combining it and leaving it to infuse for 3-4 hours
3. Once the vodka has infused strain the liquids into separate containers through muslin - or a clean tea towel
4. You can keep the two bitters separate or combine them in a 50:50 ratio to make a "Smoke and Spice" bitters