

# Chile Pepper Oil

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Cook: 160°F (71.1°C) for 4 to 5 hours

This oil picks up the spice and smoke from the chile peppers. You can use any chile peppers you like but I prefer a combination of ancho, guajillo and chipotle. The ancho brings fruitiness, the chipotle adds heat, and the guajillo complements the smokiness of the other peppers.

I love to use this oil as a flavored finishing oil for ribs, brisket or pulled pork. It's also great in a smoky vinaigrette to serve over fish or in fish tacos.

# Ingredients

## **For the Chile Pepper Oil**

2 ancho peppers

3 guajillo peppers

3 chipotle peppers

1.5 cups canola, grapeseed, or other neutral oil

# Directions

## **For the Chile Pepper Oil**

Preheat a water bath to 160°F (71.1°C).

Remove the stems from the peppers and lightly chop the flesh. Combine the oil and peppers in a sous vide bag or Mason jar and seal. Infuse in the water bath for 4 to 5 hours.

Prepare an ice bath with 1/2 ice and 1/2 water. Remove the bag or Mason jar from the water bath and place in the ice bath for 15 to 20 minutes. Strain the oil and store in a sealed container. It will last for a week or two in the refrigerator.

# Taste of Italy Olive Oil

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Cook: 131°F (55°C) for 1 to 2 hours

The flavoring agents in this oil are traditional Italian flavors and they result in a bold infusion that is awesome on bread or drizzled on grilled fish. It is packed with tasty ingredients such as sun dried tomatoes, garlic, parmesan cheese, rosemary, and rich olive oil.



# Ingredients

## **For the Taste of Italy Olive Oil**

1/2 cup coarsely chopped sun dried tomatoes

3 cloves garlic, coarsely chopped

1/4 cup grated or coarsely chopped parmesan cheese

1 rosemary sprig

2 teaspoons cracked black pepper

1.5 cups olive oil

# Directions

## **For the Taste of Italy Olive Oil**

Preheat a water bath to 131°F (55°C).

Combine all of the ingredients in a sous vide bag or Mason jar then seal. Infuse in the water bath for 1 to 2 hours.

Prepare an ice bath with 1/2 ice and 1/2 water. Remove the bag or Mason jar from the water bath and place in the ice bath for 15 to 20 minutes. Strain the oil and store in a sealed container. It will last for a week or two in the refrigerator.

# Other Infusions

The heat and short times used in sous vide infusions means it works well with about any liquid. It can even be used to infuse certain foods with flavors, especially pickles and dried fruits and berries.

# Rosemary Rhubarb Simple Syrup

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Cook: 165°F (73.8°C) for 2 to 4 hours

This is a herby, minty, and tangy syrup that adds complexity to cocktails or can even be fermented into a carbonated beverage (see recipe in Sodas, Shrubs, and Fizzes section in book). It is also a delicious addition to iced tea for an easy-to-make drink that impresses guests.



# Ingredients

## **For the Rosemary Rhubarb Syrup**

1.5 cups sugar

1 cup water

2 rosemary sprigs

2 rhubarb stalks

# Directions

## **For the Rosemary Rhubarb Syrup**

Preheat a water bath to 165°F (73.8°C).

Combine all of the ingredients in a sous vide bag or Mason jar then seal. Infuse in the water bath for 2 to 4 hours, shaking vigorously twice during the infusion process to evenly distribute the sugar.

Prepare an ice bath with 1/2 ice and 1/2 water. Remove the bag or Mason jar from the water bath and place in the ice bath for 15 to 20 minutes. Strain the simple syrup, squeezing any liquid out, and store in a sealed container. It will last for several months if stored in a cabinet or cupboard.

# Cinnamon Simple Syrup

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Cook: 165°F (73.8°C) for 2 to 4 hours

Cinnamon has a spicy and sweet quality to it that I just love. Infusing it into a simple syrup allows me to keep it on hand to easily add to drinks or carbonate itself (see recipe in Sodas, Shrubs, and Fizzes section in book).

Sous vide simple syrups are a breeze to make, just combine sugar, water, and the flavoring agents in a sous vide bag or Mason jar and cook for a few hours at 131°F (55°C) or higher. The end result is a flavorful simple syrup that is great in drinks. The higher the temperature used, the faster the sugar is dissolved so I usually use 165°F (73.8°C) as sugar readily dissolves at that temperature.



# Ingredients

## **For the Cinnamon Simple Syrup**

1.5 cups sugar

1 cup water

3 cinnamon sticks

# Directions

## **For the Cinnamon Simple Syrup**

Preheat a water bath to 165°F (73.8°C).

Combine all of the ingredients in a sous vide bag or Mason jar then seal. Infuse in the water bath for 2 to 4 hours, shaking vigorously twice during the infusion process to evenly distribute the sugar.

Prepare an ice bath with 1/2 ice and 1/2 water. Remove the bag or Mason jar from the water bath and place in the ice bath for 15 to 20 minutes. Strain the simple syrup and store in a sealed container. It will last for several months if stored in a cabinet or cupboard.

# Sarsaparilla Syrup

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Cook: 160°F (71.1°C) for 2 to 4 hours

Sarsaparilla is a classic American infusion traditionally made from birch bark and sassafras root. Other countries use different flavor profiles in their sarsaparilla and many are made from sarsaparilla root with a backdrop of licorice and vanilla, which is the direction this recipe takes. Some of the ingredients can be hard to find but I list several websites in the Ingredient and Tool Sources section that can provide them.

This recipe makes a thick, sweet syrup you can mix with club soda, use in cocktails, or naturally ferment (see recipes in Sodas, Shrubs, and Fizzes section in book). Sometimes I will leave out the brown sugar so I can enjoy the infusion without all the additional sugar. It can be served with club soda or as a way to add complexity to cocktails that don't need more sweetness.



# Ingredients

## **For the Sarsaparilla Syrup**

2 cups water

1 cup sarsaparilla root

2 tablespoons licorice root

1 tablespoon sassafras root

1 vanilla bean, split lengthwise

1 cup brown sugar



# Directions

## **For the Sarsaparilla Syrup**

Preheat a water bath to 160°F (71.1°C).

Combine all of the ingredients in a sous vide bag or Mason jar then seal. Infuse in the water bath for 2 to 4 hours.

Prepare an ice bath with 1/2 ice and 1/2 water. Remove the bag or Mason jar from the water bath and place in the ice bath for 15 to 20 minutes. Strain the infusion and store in a sealed container. It will last for several weeks in the refrigerator.

# Mole Bitters

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Cook: 140°F (60.0°C) for 2 to 4 hours

Moles are very richly flavored, complex Mexican sauces. Using the spices present in many types of moles in an infusion allows you to quickly add a deepness of flavor with smokey, spicy notes to any drink you want. The main flavors that come through are mulatto chile peppers, chocolate, and raisin. Some of the ingredients can be hard to find but there are several websites listed in the Ingredient and Tool Sources section that supply them.



# Ingredients

## **For the Mole Bitters**

- 1.5 cups vodka
- 3 mulatto or ancho chile peppers
- 1/4 cup cocoa nibs
- 1 tablespoon dried orange peel
- 3 tablespoons raisins
- 1 cinnamon stick
- 1/2 teaspoon dried wormwood
- 1/2 teaspoon gentian root
- 1 teaspoon sesame seeds
- 1 teaspoon cumin seeds
- 1/2 teaspoon cloves

# Directions

## For the Mole Bitters

Preheat a water bath to 140°F (60.0°C).

Remove the stems and most of the seeds from the chile peppers then coarsely chop the flesh. Combine all of the ingredients in a sous vide bag or Mason jar then seal. Infuse in the water bath for 2 to 4 hours.

Prepare an ice bath with 1/2 ice and 1/2 water. Remove the bag or Mason jar from the water bath and place in the ice bath for 15 to 20 minutes. Strain the bitters, squeezing any liquid out, and store in a sealed container. They will last for several months if stored in a cabinet or cupboard.

# Classic Aromatic Bitters

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Cook: 140°F (60.0°C) for 2 to 4 hours

One of the main uses for bitters is to add aromas to cocktails. These aromas subtly tweak the flavors of the drinks in different directions. Classic aromatic bitters have notes of cinnamon, clove, and cardamom while using several bittering agents to round out the flavors.

Some of the ingredients can be hard to find locally but the Ingredient and Tool Sources section lists several websites where they can be procured.



# Ingredients

## **For the Aromatic Bitters**

- 1 orange
- 1 lemon
- 1.5 cups vodka
- 5 green cardamon pods, cracked
- 2 cinnamon sticks
- 1 tablespoon gentian root
- 2 teaspoons quassia bark
- 1/2 teaspoon cracked peppercorns
- 1/2 teaspoon allspice
- 10-15 whole cloves

# Directions

## **For the Aromatic Bitters**

Preheat a water bath to 140°F (60.0°C).

Lightly scrub the outside of the orange and lemon then remove the zest with a vegetable peeler or zester. Make sure little to no pith came off as well, using a paring knife to remove any.

Combine all of the ingredients in a sous vide bag or Mason jar then seal. Infuse in the water bath for 2 to 4 hours.

Prepare an ice bath with 1/2 ice and 1/2 water. Remove the bag or Mason jar from the water bath and place in the ice bath for 15 to 20 minutes. Strain the bitters, squeezing any liquid out, and store in a sealed container. They will last for several months if stored in a cabinet or cupboard.

# Orange and Cocoa Nib Cream

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Cook: 150°F (65.5°C) for 1 to 2 hours

Bitter and chocolaty cocoa nibs combine with rich cream and a hint of vanilla for an infused cream that is perfect to turn into fancy [whipped cream](#). This cream also works great when used in White Russians or gelled into a [panna cotta](#).



# Ingredients

## **For the Cocoa Nib Cream**

1.5 cups whipping cream

1 orange

1/2 cup cocoa nibs

1/2 vanilla bean, split lengthwise

# Directions

## **For the Cocoa Nib Cream**

Preheat a water bath to 150°F (65.5°C).

Lightly scrub the outside of the orange then remove the zest with a vegetable peeler or zester. Make sure little to no pith came off as well, using a paring knife to remove any.

Combine all of the ingredients in a sous vide bag or Mason jar then seal. Infuse in the water bath for 1 to 2 hours.

Prepare an ice bath with 1/2 ice and 1/2 water. Remove the bag or Mason jar from the water bath and place in the ice bath for 15 to 20 minutes. Strain the cream and store in a sealed container in the fridge until using.

# Kombu Broth

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Cook: 150°F (65.5°C) for 1 to 2 hours

A good dashi is a thing of beauty. Kombu and bonito combine to infuse their essence into a salty, flavorful broth that is the base for many Asian soups. Using a sous vide machine allows perfect extraction of the kombu flavor.

Once made, this broth can be used in a traditional dashi by bringing it to a simmer before bonito flakes are added to steep for 10 to 20 seconds. It can also be used as a base for pan sauces or soups.

# Ingredients

## **For the Kombu Broth**

1/2 cup coarsely chopped kombu

1.75 cups water

# Directions

## **For the Kombu Broth**

Preheat a water bath to 150°F (65.5°C).

Combine all of the ingredients in a sous vide bag or Mason jar then seal. Infuse in the water bath for 1 to 2 hours.

Prepare an ice bath with 1/2 ice and 1/2 water. Remove the bag or Mason jar from the water bath and place in the ice bath for 15 to 20 minutes. Strain the broth and store in a sealed container in the fridge until using.

# Wild Mushroom Broth

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Cook: 150°F (65.5°C) for 1 to 2 hours

Dried mushrooms are full of concentrated flavors. Infusing them into water creates a rich, flavorful broth that is a wonderful base for building savory dishes. You can alter the spices or herbs used in the infusion to further complement the final dish you are creating. I usually press on the mushrooms to extract all the liquid from them but if you want a clearer broth you can skip that step or use a finer strainer to better clarify it.

In addition to serving this as a soup base, it is a flavorful way to create pan sauces for steaks or to use as the cooking liquid for rice or risotto. I will also occasionally [foam it](#) for a modernist garnish.



# Ingredients

## **For the Wild Mushroom Broth**

1.5 cups dried mushrooms

1 tablespoon thyme

1 shallot, diced

1.5 cups water

# Directions

## **For the Wild Mushroom Broth**

Preheat a water bath to 150°F (65.5°C).

Combine all of the ingredients in a sous vide bag or Mason jar then seal. Infuse in the water bath for 1 to 2 hours.

Prepare an ice bath with 1/2 ice and 1/2 water. Remove the bag or Mason jar from the water bath and place in the ice bath for 15 to 20 minutes. Strain the broth, pressing on the mushrooms to release all their juices, and store in a sealed container in the fridge until using.



# Honey Cantaloupe Water

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Cook: 165°F (73.8°C) for 2 to 4 hours

Using sous vide to extract the flavors of the cantaloupe, honey, and mint into the water results in a minty, sweet drink that is perfect over ice or club soda. It can also be used as the base for a cold soup.

# Ingredients

## **For the Honey Cantaloupe Water**

2 tablespoons honey

1.5 cups water

8 mint leaves

1 cup chopped cantaloupe

# Directions

## **For the Honey Cantaloupe Water**

Preheat a water bath to 165°F (73.8°C).

Combine all of the ingredients in a sous vide bag or Mason jar then seal. Infuse in the water bath for 2 to 4 hours, shaking vigorously twice during the infusion process to evenly distribute the honey.

Prepare an ice bath with 1/2 ice and 1/2 water. Remove the bag or Mason jar from the water bath and place in the ice bath for 15 to 20 minutes. Strain the infused water store in the refrigerator until using.

# Quick Pickles

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Cook: 165°F (73.8°C) for 1 to 2 hours

This recipe uses the sous vide infusion method to quickly make sweet pickles. It uses a very standard sweet pickle recipe but any pickling liquid will work. I use it here on cucumbers but it goes well with most crisp vegetables such as radishes, celery, onions, or squash. For less porous vegetables such as carrots or beans, let it sit for an extra 60 minutes or so.

# Ingredients

## **For the Pickling Liquid**

- 1 cup cider vinegar
- 1 cup water
- 1 cup sugar
- 1 teaspoon salt
- 1 tablespoon mustard seeds
- 2 teaspoons whole coriander
- 1 teaspoon celery seed
- 1 teaspoon turmeric

## **For the Pickles**

- 1/2 sweet onion, thinly sliced
- 1 medium cucumber, sliced 1/4" thick (6mm)

# Directions

## **For the Pickling Liquid**

Combine all ingredients in a pot and bring to a boil. Stir well. Let simmer for 5 minutes.

## **For the Pickles**

Preheat a water bath to 165°F (73.8°C).

Place the cucumber and onion in a Mason jar then pour the pickling liquid over top. Seal the Mason jar and infuse in the water bath for 1 to 2 hours.

Prepare an ice bath with 1/2 ice and 1/2 water. Remove the bag or Mason jar from the water bath and place in the ice bath for 15 to 20 minutes. Store the pickles and pickling liquid in a sealed container in the fridge until using

# Spiced Rum Infused Raisins

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Cook: 150°F (65.5°C) for 1 to 2 hours

These raisins are easy to make and take on a great flavor from the spiced rum. You can use dark raisins or golden raisins, they each will bring a slightly different flavor profile to the dish. You can use any spiced rum but I recommend getting something with more flavor such as the Kraken, Sailor Jerry, or Captain Morgan's Private Stock. And if rum isn't your thing, you can also make these with bourbon.

Traditionally, infused raisins are made by soaking them in the cupboard for several days, or even weeks, until they plump up. Since I normally don't plan that far ahead, I like to use a sous vide machine which speeds up the process to a few hours. A whipping siphon can also be used but I find the raisins do not plump up as much.

Both the raisins and the resulting rum taste great and can be used together or separately. The rum is wonderful in any traditional spiced rum cocktail or in a [Raisin Rum Old Fashioned](#). The raisins can be used as garnish on desserts, in bread puddings, on top of ice cream, or as a garnish for drinks. I've even used the raisins and rum in a [caramel sauce](#) for sticky rolls to start my morning off right!





# Ingredients

## **For the Rum Infused Raisins**

2/3 cup raisins

1 cup spiced rum

# Directions

## **For Spiced Rum Infused Raisins**

Preheat a water bath to 150°F (65.5°C).

Combine all the ingredients in a sous vide bag or Mason jar then seal and place in the water bath. Heat the infusion for 1 to 2 hours.

Prepare an ice bath with 1/2 ice and 1/2 water. Remove the bag or Mason jar from the water bath and place in the ice bath for 15 to 20 minutes.

The raisins can be kept in the rum to continue taking on flavor and plumping up or can be strained out of the rum and stored in the refrigerator. The raisin-infused rum should also be reserved and can be used in many drinks.

# Brandied Maraschino Cherries

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Cook: 165°F (73.8°C) for 2 to 3 hours

Real maraschino cherries are nothing like the fluorescent red, syrupy sweet cherries that are sold in the grocery store. The traditional cherries are full of cherry flavor with boozy aftertones. Making your own at home is easy, especially with sous vide. If you prefer a less boozy cherry, you can add more sugar or replace the brandy with Luxardo or water.

# Ingredients

## **For the Maraschino Cherries**

2 cups sweet cherries

1/2 cup Luxardo Liqueur

1/2 cup brandy

1/2 cup white sugar

# Directions

## **For Brandied Maraschino Cherries**

Preheat a water bath to 165°F (73.8°C).

Combine all the ingredients in a sous vide bag or Mason jar. If the liquid does not fully cover the cherries, add some more Luxardo or brandy to fill it. Seal the jar or bag and shake well to combine everything. Place in the water bath and heat the infusion for 2 to 3 hours.

Prepare an ice bath with 1/2 ice and 1/2 water. Remove the bag or Mason jar from the water bath and place in the ice bath for 15 to 20 minutes.

The cherries can be stored in the liquid in the refrigerator for several weeks.

# Fat Washing

Fat washing is the process of infusing the flavors of tasty fats into alcohol. It was pioneered by the crew at PDT, wd-50, and Tailor restaurants and bars, and it is a relatively easy process. First combine a flavorful liquid fat with the alcohol you want to infuse. Shake them together and let them sit for about an hour then freeze the mixture until the fat separates. Strain it out and you are all set.

This process works with oil, butter, bacon fat, and most any other fat. To strain the mixture, freeze it until the fat solidifies then strain it using cheesecloth or a coffee filter. Some fats like olive oil won't freeze well and are best removed using a separatory funnel.

# Spiced Brown Butter Rum

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This rum is fat washed with a flavorful spiced butter. It takes on the creamy undertones of the milk, the nutty flavor of the browned butter, and the warm flavors of the cinnamon and nutmeg. The rum can be used in many ways and I really enjoy it in my [Hot Buttered Rum cocktail](#). If you are using it in a different drink you can tweak the spices in any direction you want.

# Ingredients

## **For the Brown Butter Rum**

1 stick good, fresh butter  
1 teaspoon dried orange peel  
1 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/4 teaspoon ground cloves  
1.5 cups dark rum



# Directions

## **For the Spiced Brown Butter Rum**

Mash the butter and spices together until combined. Place a pot over medium heat. Place the butter in the pot and lightly whisk it as it melts. The butter will begin to foam. As the foam settles, the milk solids will start to brown. Once the butter begins to brown and smell nutty, remove it from the heat. The butter can very quickly go from browned to burned so keep an eye on it.

Pour the browned butter fat into a heat-proof container and let cool slightly. Add the dark rum to the container, seal and shake well to fully combine. Let sit at room temperature for an hour then place the rum in the freezer for at least several hours, or preferably overnight, until the fat has begun to solidify.

Remove the fat and strain the rum through a coffee filter or cheesecloth. It is now ready to serve.

# Bacon Washed Bourbon

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I love bacon and I love bourbon so when I read about the PDT bar in New York combining the two I had to try it! The fat washing imparts the aroma and flavor of bacon into the bourbon. It's not an in-your-face flavor but carries the smokiness and subtly of cooked bacon.

Try to use the smokiest bacon you can find, it makes a big difference in the final product. I usually infuse Bulleit but you can use the bourbon of your choice. Try to use a wider and shallower container to let more of the bacon fat come into contact with the bourbon, it will help the infusion process.



# Ingredients

## **For the Bacon Washed Bourbon**

10 bacon strips

1.5 cups bourbon

# Directions

## **For the Bacon Washed Bourbon**

Cook the bacon over medium heat until all the fat is rendered. Set aside the bacon for another use. Pour the bacon fat into a heat-proof container and let cool slightly. Add the bourbon to the container, seal and shake well to fully combine. Let sit at room temperature for an hour then place the infusion in the freezer for at least several hours, or preferably overnight, until the fat has solidified.

Remove the fat and strain the bourbon through a coffee filter or cheesecloth. It is now ready to serve.

# **Recipes Using Infusions**

## **Section Three**

# Cocktails

I try to keep it simple when creating cocktails using infused spirits and usually turn to recipes that will showcase the infusion while subtly complementing it. I tend to stick to variations of traditional cocktails that are easy to tweak, letting the infusion shine.

## **Neat, Up, On the Rocks, or With a Twist**

It's not technically a cocktail, but serving an infusion straight up is the easiest way to showcase its flavor. You can do this chilled or unchilled, depending on the liquor you are enjoying. Serving it over ice helps to water it down and let the flavors stand out from the harshness of the alcohol. Adding a twist of citrus peel, a mint leaf, or another garnish can help round out the flavors.

When I first make an infusion I always try it neat, as well as on the rocks. From there I can decide which way I want to go with the cocktail I'll be making.

## **Classic Cocktails**

I tend to focus on simple cocktails that use only a few ingredients. This allows me to more easily enjoy the infusion without having to control too many variables. I've included many of my favorites like the Manhattan, martini, Old Fashioned, Paloma, margarita and several other classics.

Because I make these drinks a lot, it has become relatively easy for me to replace the alcohol with a flavored infusion and really enjoy the nuance it adds. Tweaking the mixer or the bitters to go with the new infusion also helps the drinks come together. I've given several recipes for infusion-based Manhattans and Old Fashioneds so you can get an idea of what I mean. I then present the basic recipe for several other classic cocktails along with suggestions on variations that I've found to work well.

## **The Tasting Flight**

Several of my friends enjoy trying different infusions and the cocktails using them. To really showcase the infusion I'll often set up a tasting flight for them. I'll serve a 1/2 ounce shot of the unflavored spirit, a 1 ounce shot of the infusion, either neat or on the rocks, and a cocktail containing that infusion. This allows them to taste the full spectrum of the changes the infusion creates.

## **New, Composed Cocktails**

Finally, there are many wonderfully subtle and unique cocktails that talented bartenders are putting together using infusions.

Unfortunately, I, like most people, do not have the palate or mixing experience to create these myself, so over the years I've learned to stick to what is simple. If you like the more nuanced and elaborate cocktails I recommend looking at some online bar menus such as from The Dead Rabbit (<http://www.deadrabbitnyc.com>), Blueprint (<http://www.blueprintbrooklyn.com>), or any of the amazing cocktail bars that will get you going in the right direction. I also have a few recommendations in the resources section for cocktail books I've found that present unique concepts or further discuss the process of building complex cocktails.

# Old Fashioneds

The Old Fashioned is a great cocktail for showcasing infusions. Traditionally it is whiskey mixed with bitters, sugar, and a lemon twist. Some more modern variations use a twist of orange, a splash of club soda or orange juice, or a cherry. It is a strong cocktail, which makes the subtle flavors of an infusion stand out even more. Even though whiskey is traditional, an Old Fashioned also works well with rum, especially dark or spiced rums.

To use infusions in an Old Fashioned, I take the [Basic Old Fashioned](#) recipe and tweak it in different ways. You can substitute an infused whiskey, bourbon or rum, or use infused bitters instead of the Angostura bitters. The sugar can also be replaced with brown sugar or even an infused simple syrup.



# Basic Old Fashioned

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This is a basic Old Fashioned recipe that you can tweak in any direction you want. Most of the infused whiskeys, syrups, or bitters can be used in it in the same ratios listed to create multiple variations. The ratios can also be changed to make sweeter or dryer drinks as you prefer.

# Ingredients

## **For the Old Fashioned**

- 1/2 teaspoon sugar or infused simple syrup
- 2 dashes Angostura bitters or infused bitters
- 1 lemon twist
- 3 oz whiskey or infused spirit

# Directions

## **For the Old Fashioned**

Add the sugar and bitters to an Old Fashioned glass and stir to combine. Top with several ice cubes then squeeze the lemon twist over the ice. Add the whiskey and stir until combined, about 15 times, then serve.

# Clementine Brown Sugar Old Fashioned

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The Old Fashioned is such a fun drink because you can take it in so many different directions. I use the clementine bourbon in addition to a brown sugar simple syrup to make a rich and flavorful Old Fashioned. I call for Aztec Chocolate bitters from Fee Brothers but you can use standard Angostura or any other deeply flavored bitters you have on hand. I like to add another piece of clementine zest to the drink but if you don't have any on hand you can leave it out.



# Ingredients

## For the Old Fashioned

- 1 teaspoon [Brown Sugar Simple Syrup](#)
- 2 dashes Fee Brothers Aztec Chocolate bitters
- 1 small strip of clementine peel
- 3 oz [Clementine Bourbon](#)

# Directions

## **For the Clementine Brown Sugar Old Fashioned**

Add the simple syrup and bitters to an Old Fashioned glass then top with a few ice cubes. Stir several times to combine. Add a few more ice cubes then squeeze the clementine zest over the ice. Add the clementine bourbon and stir until combined, about 15 times, then serve.

# Raisin Rum Old Fashioned

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I love to make an Old Fashioned using the [raisin infused spiced rum](#). I will add a strip of orange peel, some sugar, and a dash of bitters to the rum and serve it over ice. It helps to showcase the subtle flavors in the infused rum and let them stand on their own.

# Ingredients

## For the Raisin Rum Old Fashioned

1 teaspoon sugar

2 dashes [Classic Aromatic Bitters](#)

1 small strip of orange peel

3 oz [Raisin Infused Spiced Rum](#)



# Directions

## **For the Raisin Rum Old Fashioned**

Add the sugar and bitters to an Old Fashioned glass and stir to combine. Top with several ice cubes then squeeze the orange zest over the ice. Add the raisin infused rum and stir until combined, about 15 times, then serve.

# Cherry Rye Old Fashioned

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I like using the cherry-infused rye because the fruity cherry notes that come through in the final drink. The Mole Bitters also contribute great background notes that complement the cherries. Using a little bit of club soda in this recipe helps open up the bouquet but you can omit it if you prefer.

# Ingredients

## For the Cherry Rye Old Fashioned

1 teaspoon brown sugar

2-3 dashes [Mole Bitters](#)

Club soda

3 oz [Black Cherry Rye](#)

1 maraschino cherry

# Directions

## **For the Cherry Rye Old Fashioned**

Place the brown sugar at the bottom of an Old Fashioned glass. Add the bitters and a small splash of club soda. Stir the mixture to dissolve the sugar. Add an ice cube or two and top with the cherry-infused rye. Stir briefly and then serve with a maraschino cherry.

# Bacon Old Fashioned

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This Old Fashioned takes advantage of the smoky [Bacon Washed Bourbon](#). It's a smoky and oaky drink cut with the sweetness from the maple syrup. It's like breakfast in a glass. I usually serve it with a piece of cooked bacon as garnish, because really, can you ever have too much bacon?

# Ingredients

## For the Bacon Old Fashioned

2 oz [Bacon Washed Bourbon](#)

1/4 oz maple syrup

2 dashes Angostura bitters

Bacon strip, cooked

# Directions

## **For the Bacon Old Fashioned**

Combine the Bacon Washed Bourbon, maple syrup, and Angostura bitters in a cocktail shaker with ice. Shake well then strain into a cocktail glass containing a few ice cubes. Top with the bacon strip and serve.

# Manhattans

Manhattans are my favorite cocktails and they are one I often turn to when drinking infusions. Manhattans are classically a mix of bourbon or whiskey with sweet vermouth and a dash of bitters. In addition to using infused bourbons you can also tweak the side mixer, using dry vermouth instead of sweet, or replacing it with an amaro or [infused liqueur](#). The type of bitters and sweetener used can also be tweaked based on your infusion. Other types of infused liquors can also be used for variations, though whiskey and rum tend to work best.



# Basic Manhattan

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This is a basic Manhattan recipe you can use as a base to explore different infusions. Any of the infused whiskeys, syrups, or bitters can be used in it for multiple variations. Typically the bourbon is used in a 2:1 or 3:1 ratio with the vermouth.



# Ingredients

## **For the Manhattan**

2.5 oz bourbon or infused spirit

1 oz sweet vermouth or liqueur

2 dashes Angostura bitters or infused bitters

1 maraschino cherry

# Directions

## **For the Manhattan**

Fill a shaker with ice and add the bourbon, vermouth, and bitters. Shake well then strain into a chilled cocktail glass. Garnish with the cherry then serve.

# Cherry Vanilla Manhattan

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This is a pretty standard Manhattan but instead of Angostura bitters the Cherry Vanilla Bitters are used. It's a subtle difference but it helps showcase the bitters, introduce cherry undertones and amplify the vanilla flavors naturally present in many bourbons.

# Ingredients

## For the Cherry Vanilla Manhattan

2.5 oz bourbon

1 oz sweet vermouth

4 dashes [Cherry Vanilla Bitters](#)

1 orange twist

# Directions

## **For the Cherry Vanilla Manhattan**

Fill a shaker with ice and add the bourbon, vermouth, and bitters. Shake well then strain into a chilled cocktail glass. Garnish with the orange twist then serve.

# Chocolate Pecan Citrus Manhattan

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This rich Manhattan is flavored with the Chocolate Pecan Bourbon and the Orange Bitters, combined with some triple sec for sweetness. It's a full flavored and sweet drink that is great for sipping.

# Ingredients

## For the Chocolate Pecan Manhattan

3 oz [Chocolate Pecan Bourbon](#)

1/2 oz triple sec

2 dashes [Orange Bitters](#)

1 orange twist



# Directions

## **For the Chocolate Pecan Manhattan**

Fill a shaker with ice and add the bourbon, triple sec, and bitters. Shake well then strain into a chilled cocktail glass. Garnish with the orange twist then serve.

# Triple Cherry Manhattan

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The flavor of cherries goes so well with rye that I like to highlight it in several recipes. This one combines the Black Cherry Rye, Cherry Vanilla Bitters, and Luxardo liqueur for a super-intense cherry Manhattan.