

JAMAICAN BITTERS

Makes scant 1/4 cup.

Ingredients:

1	Slice fresh ginger*
A Few	Allspice berries
A Few	Whole Cloves
1/2 in.	True cinnamon (canela) stick*
1/4 t.	Black peppercorns
3 T.	Portland 88 Vodka
	Zest of 1 grapefruit

Directions:

1. Macerate zest and spices in liquor for a week, covered in refrigerator.
2. Strain into small jar, and add a tablespoon or so of water to dilute.
3. ** A note on spices: you can improvise on the ingredients, of course, but be careful not to overwhelm with any one note. Ginger, for one, can be overpowering if too much is used. And use in moderation, if you can find it, true cinnamon (soft cinnamon, or canela), whose flavor is far milder than the Red-Hot-tasting cassia bark that's sold in the U.S. as cinnamon.*

