



## From the Kitchen of Executive Chef Jessica VanRoo

### Homemade Bitters

#### Ingredients

- Bitters: 2 tablespoons total of dried angelica root, dried gentian root, dandelion leaf, artichoke leaf or motherwort
- Citrus: 2 tablespoons total of organic dried orange peel, lemon peel or lime peel
- Aromatics: 2 tablespoon total of chamomile flower, cardamom pods, cinnamon sticks, clove, ginger root, lavender flowers or lemongrass
- 12-14 oz. vodka (80 proof), enough to cover herbs
- 16 oz mason jar, well cleaned and sanitized

#### Instructions

1. Combine all the herbs in a 16 oz mason jar. Pour the vodka over the top and shake well.
2. Store the jar in a cool dark room for at least 3 days and up to 4. Shake the bottle for a couple of minutes each day.
3. Strain and place into glass dropper bottles.