

The BITTER TRUTH

JERRY THOMAS BITTERS

A 19TH-CENTURY STYLE AROMATIC BITTERS

The Bitter Truth Jerry Thomas' Own Decanter Bitters is based on a recipe by Professor Jerry Thomas (1830-1885), who is considered the most important bartender of the 19th-century.

Although we are not sure if he would know what cider candies smell like since we don't know if they existed in the 1860s. He might recognize, however, crystallized ginger and the oils of fresh tangerine and almonds seeping through. We're sure he'd have known that it tastes of dried fruit with a finish of orange peel and a light sprinkling of Angostura bark. Of course, the original recipe was not slavishly reproduced, but its formula was improved to comply with today's legal requirements and discerning taste demands.

This homage is as characterful as its namesake was, so join in, get experimental and doff your hat to the man who brought us the first-ever published cocktail book: Jerry Thomas, formerly the principal bartender at the Metropolitan Hotel, New York, and the Planters House, St. Louis.

PRODUCT INFORMATION: 200 ml, 30% Alcohol by Volume (60 Proof)

LOGISTIC INFORMATION: Bottles per Case: 12, Case Weight: 5 kg
Case Size in cm: 19.5 x 23.5 x 18, Cases per Layer: 28, Cases per Pallet: 252

TASTING NOTES

Very fruity and very bitter. Citrus and dried fruit aromas unite with the spicy and bitter flavors of cloves, Angostura bark, and cinnamon.

The Jerry Thomas bottling is simply divine. When used in a Manhattan, it makes the cocktail jump all over your mouth yelling, "I'm over here now", then, "I moved over to this cheek", then "Catch me if you can". It's a complex little potion.

Gary Regan – author of "The Joy of Mixology" USA



MARTINEZ COCKTAIL

45 ml	Old Tom Gin
30 ml	Sweet Red Vermouth
2-3 dashes	Maraschino Liqueur
2 dashes	The Bitter Truth Jerry Thomas Bitters
	Lemon Zest

Stir in mixing glass with ice and strain into a chilled cocktail glass. Add lemon zest.





MORE COCKTAIL RECOMMENDATIONS



LIBERTY BELL COCKTAIL

45 ml Rye Whiskey
45 ml Sloe Gin
45 ml The Bitter Truth Apricot Liqueur
3 dashes The Bitter Truth Jerry Thomas Bitters

Shake with ice and strain into a chilled cocktail glass.



THE BITTERN

50 ml Bourbon Whiskey
10 ml The Bitter Truth Apricot Liqueur
2 dashes The Bitter Truth Pimento Dram
1 dash The Bitter Truth Aromatic Bitters
1 dash The Bitter Truth Jerry Thomas Bitters
Orange Zest

Build in a rock glass, stir well with ice and garnish with orange zest.



HORSE'S NECK

60 ml Bourbon Whiskey
2-3 dashes The Bitter Truth Jerry Thomas Bitters
Ginger Ale or Ginger Beer
Lemon Zest

Into a highball glass with ice, add a long piece of lemon peel, bitters & whiskey. Fill up with ginger ale or ginger beer and stir gently.



WHISKEY SOUR

60 ml Bourbon Whiskey
30 ml fresh Lemon Juice
30 ml Sugar Syrup (2:1 Sugar:Water)
2 dashes The Bitter Truth Jerry Thomas Bitters

Shake all ingredients, except bitters, well with ice and strain into a rock glass filled with ice cubes. Add bitters on top.