

ORANGE AROMATIC BITTERS

yields: 2 Cups

Ingredients:

- 8 large oranges peel & pith (washed & dried)
 - 2 cups Everclear 95% ABV
 - 1 cinnamon stick
 - 12 coriander seeds, whole
 - 12 fennel seeds, whole
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Directions:

1. Peel the oranges, including the zest and pith, and cut them into ½-inch pieces.

2. Pour the liquor into a 1-gallon freezer bag. Add the orange peels and spices, ensuring all ingredients are fully submerged in the alcohol. Squeeze out any air from the bag and seal it tightly.

3. Place the sous vide in a large vessel of water, making sure the water line matches the mark on the sous vide unit. Set the temperature to 125°F. Submerge the freezer bag in the water bath and let it steep for 6-8 hours. Once done, remove the bag and allow it to cool.

4. Strain the mixture through a coffee filter into a Boston round bottle or mason jar.