



BRING ON THE SICHUAN HEAT

GLASS: COLLINS GLASS
GARNISH: PINEAPPLE & DRIED CHILI PEPPER
HAS JUST A LIL' KICK

INGREDIENTS

Items marked with a * are included in our Baijiu Cocktail Box.

1.5 oz Ming River Baijiu*

3-5 small dried chili peppers (We recommend Sichuan pepper, but any dried Asian chili pepper will work.)

3-5 Sichuan peppercorn kernels (optional)

½ oz cinnamon and anise simple syrup

2 oz pineapple juice (We recommend Dole 100% Pineapple Juice.)

DIRECTIONS

1. Cut Chili peppers in half.
2. Place peppers and whole peppercorn kernels (optional) in shaker with small amount of ice and muddle together.
3. Add Baijiu, simple syrup, and pineapple juice.
4. Shake vigorously for 20 seconds until cool. (If you don't have a cocktail shaker, get crafty! You can use a mason jar with a tight lid or strong container with a lid that seals tightly.)
5. Fill collins glass to top with ice.
6. Double strain cocktail mixture over metal mesh strainer into glass.
7. Garnish with pineapple slice and a dried chili pepper.