



THE LOST PLATE

GLASS: COLLINS GLASS

**GARNISH: CRUSHED SICHUAN PEPPERCORN
A TASTY SIPPER FOR ANY OCCASION**

INGREDIENTS

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

2 oz Ming River Baijiu*

1 oz fresh lime juice

½ oz cinnamon anise simple syrup

½ oz Ginger Portland Syrups*

5 oz soda water

2-3 drops Portland Bitters Project Aromatic Bitters*

Crushed peppercorn kernels (We recommend Sichuan peppercorn which can be found at most Asian grocery markets or in the Lost Plate Sichuan Recipe box. If unavailable, can substitute with red peppercorn or coriander.)

DIRECTIONS

1. Combine Baijiu, lime juice, Ginger Portland Syrup, and cinnamon anise simple syrup in a shaker.
2. Add ice and shake 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.)
3. Fill collins glass halfway with ice.
4. Strain cocktail into collins glass.
5. Top with soda water.
6. Add 2-3 drops of bitters.
7. Crush 3-5 peppercorns with flat side of knife and sprinkle crushed peppercorn on top.

Tip: If no ginger syrup, replace syrup and soda water with ginger ale.