

SLICE OF BAIJIU PARADISE

GLASS: MARTINI OR COUPE GLASS GARNISH: PINEAPPLE WEDGE OR STAR ANISE PERFECT SUMMERTIME COCKTAIL

DIRECTIONS

- 1. Combine all ingredients in a shaker.
- 2. Add ice and 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.)
- 3. Strain into glass.
- 4. Garnish with a pineapple wedge or star anise.

INGREDIENTS

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

- 1 oz Ming River Baijiu*
- 1 oz Tequila (we recommend Patrón Silver)
- 1 oz coconut water or juice
- 1 oz pineapple juice
- 1/2 oz lemon juice
- $\frac{1}{2}$ oz cinnamon anise simple syrup or green tea
- simple syrup
- 2-3 drops Portland Bitters Project Aromatic Bitters*