



LIQUOR INFUSING DECANTER



Instruction Manual & Recipes





Before adding ingredients, remove lid from glass decanter. Remove slotted and fine strainer from lid. Remove cork from lid.



Add larger ingredients into the glass decanter



Add smaller ingredients, like herbs and spices, into the slotted strainer



Press slotted strainer into fine strainer with gasket



Press both strainers into lid



Place lid with strainers onto glass decanter



To add liquor, simply pour through the lid until strainer is fully submerged



Place cork into lid to seal vessel. Screw lid tightly onto glass decanter.



Let infuse for 2-7 days, to taste, or as recipe indicates. Swirl mixture daily for optimal infusion.



Remove ingredients and enjoy infused liquor



Note: To remove fine strainer, press thumb through lid spout to pop strainer out.

To Clean: Remove gasket and disassemble all pieces. Glass decanter, lid, and strainer are top-rack dishwasher safe. Hand wash the cork stopper as needed.

ES COMPONENTES

- A** Tapón de corcho
- B** Tapa
- C** Colador fino con tapón
- D** Colador con ranuras
- E** Decantador de vidrio

ES INSTRUCCIONES

- 1** Antes de agregar ingredientes, quite la tapa del decantador de vidrio. Quite el colador con ranuras y el colador fino de la tapa. Quite el corcho de la tapa.
- 2** Agregue los ingredientes más grandes en el decantador de vidrio
- 3** Agregue los ingredientes más pequeños, como hierbas y especias, en el colador con ranuras
- 4** Presione el colador con ranuras contra el colador fino con tapón. Presione ambos coladores contra la tapa.
- 5** Coloque la tapa con los coladores en el decantador de vidrio
- 6** Para agregar licor, tan solo viértalo por la tapa hasta que el colador quede sumergido por completo
- 7** Cierre bien la tapa en el decantador de vidrio
- 8** Coloque de nuevo el corcho en la tapa para cerrar el recipiente
- 9** Deje reposar de dos a siete días, a su gusto o según indique la receta. Revuelva la mezcla todos los días para optimizar la infusión.
- 10** Quite los ingredientes y disfrute el licor infusionado

Nota: Para quitar el colador fino, presione el dedo pulgar contra el pico de la tapa para separar el colador.

Para limpiar: Quite el tapón y desarme todas las piezas. El decantador de vidrio, la tapa y el colador pueden lavarse en el estante superior del lavavajillas. Lave el tapón de corcho a mano según sea necesario.

FR PIÈCES

- A** Bouchon de liège
- B** Couvercle
- C** Tamis avec bague
- D** Filtre à rainures
- E** Carafe en verre

FR INSTRUCTIONS

- 1** Retirez le couvercle avant d'ajouter des ingrédients dans la carafe en verre. Retirez le filtre à rainures et le tamis du couvercle. Retirez le bouchon de liège du couvercle.
- 2** Ajoutez les plus gros ingrédients dans la carafe en verre
- 3** Ajoutez les plus petits ingrédients comme les fines herbes et les épices dans le filtre à rainures
- 4** Enfoncez le filtre à rainures dans le tamis à l'aide de la bague. Enfoncez le filtre et le tamis dans le couvercle.
- 5** Placez le couvercle ainsi assemblé dans la carafe en verre
- 6** Pour ajouter le spiritueux, il suffit de le verser à travers le couvercle jusqu'à ce que le tamis soit entièrement submergé
- 7** Vissez le couvercle fermement sur la carafe en verre
- 8** Remettez le bouchon de liège en place dans le couvercle de manière à sceller le contenant
- 9** Laissez infuser de deux à sept jours au goût, ou selon ce qu'indique la recette. Faites tourner le liquide quotidiennement dans la carafe pour une infusion optimale
- 10** Retirez les ingrédients et dégustez le spiritueux infusé

Remarque : Pour retirer le tamis, enfoncez le pouce dans le bec verseur du couvercle de manière à libérer le tamis.

Nettoyage : Retirez la bague et désassemblez toutes les pièces. La carafe en verre, le couvercle, le filtre et le tamis sont lavables au lave-vaisselle sur le plateau supérieur. Lavez le bouchon de liège à la main.



Grapefruit & Thyme Mezcal



Smoking Thyme Paloma



Grapefruit & Thyme Mezcal

INGREDIENTS

4-5 Lime slices

5-6 Fresh thyme springs

4-5 Grapefruit slices

15 oz Mezcal

DIRECTIONS

- 1 Thoroughly wash and dry all produce.
- 2 Add lime and grapefruit slices to decanter glass.
- 3 Add thyme sprigs to the Slotted Strainer. Firmly press strainer into the lid gasket.
- 4 Screw the assembled lid onto the glass vessel and remove the cork stopper from the lid. Add Mezcal to the decanter by pouring it through the lid until the slotted strainer is immersed in liquid.
- 5 Insert cork to seal the vessel and let Mezcal infuse for 5-7 days in a cool place out of direct sunlight. Swirl mixture daily for optimal infusion.

Smoking Thyme Paloma



INGREDIENTS

2 oz Infused Mezcal

3 oz Fresh grapefruit juice

1 oz Lime juice

½ oz Agave syrup

2 oz Club Soda

Chili Salt

GARNISH

1 Grapefruit slice

1 Lime wheel

1 Sprig fresh thyme

DIRECTIONS

- 1 Rub the rim of a rocks glass with 1 lime wedge; dip the rim in a plate of chili salt to rim glass. Fill the glass with ice and set aside.
- 2 Combine infused Mezcal, grapefruit juice, lime juice, and agave syrup in a cocktail shaker. Fill the shaker with ice, cover, and shake until the outside of the shaker is very cold, about 20 seconds.
- 3 Pour through a strainer into prepared glass. Top with club soda, garnish with a grapefruit wheel, lime wedge and sprig of thyme.



Orange & Pecan Whiskey



Whiskey Sour



Orange & Pecan Whiskey

INGREDIENTS

- 4-5** Orange slices
- 2** Cinnamon sticks
- 10-12** Toasted pecans
- 15 oz** Whiskey

DIRECTIONS

- 1** Thoroughly wash and dry all produce.
- 2** Add orange slices and cinnamon sticks to decanter glass.
- 3** Add toasted pecans to the slotted strainer. Firmly press strainer into the lid gasket.
- 4** Screw the assembled lid onto the glass vessel and remove the cork stopper from the lid. Add whiskey to the decanter by pouring it through the lid until the slotted strainer is immersed in liquid.
- 5** Insert cork to seal the vessel and let whiskey infuse for $\pm$ 3 days, then discard pecans. Continue to infuse whiskey for an additional 2-4 days. Always keep the vessel in a cool place out of direct sunlight. Swirl mixture daily for optimal infusion

Whiskey Sour



INGREDIENTS

- ½ oz** Egg white (or egg white from 1 egg)
- 2 oz** Infused Whiskey
- ½ oz** Maple syrup
- ¾ oz** Fresh Lemon juice
- 1-2** Dashes bitters

GARNISH

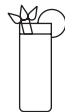
- 1** Orange slice
- 1** Candied pecan
- Ground cinnamon

DIRECTIONS

- 1** In a shaker, combine egg whites, infused whiskey, maple syrup, fresh lemon juice and bitters, and shake for 30-45 seconds.
- 2** Add ice to the shaker and shake until the outside of the shaker is very cold, about 20 seconds.
- 3** Strain the cocktail over a fine mesh strainer into a coupe glass and garnish with an orange wheel, candied pecan and dusting of cinnamon.



Garlic Habanero
Vodka



Bloody Mary



Garlic Habanero Vodka

INGREDIENTS

- 1-2** Garlic head (without roots)
- 1-2** Habaneros cut in half
- 15 oz** Vodka

DIRECTIONS

- 1 Thoroughly wash and dry all produce.
- 2 Preheat the oven to 400 degrees.
- 3 Slice the garlic head in half, across the middle, and wrap both halves in a large piece of foil. Roast garlic in the oven for 30min.
- 4 After roasted garlic has cooled to room temp, add to decanter glass.
- 5 Next add habaneros to the slotted strainer. Firmly press the strainer into the lid gasket.
- 6 Screw the assembled lid onto the glass vessel and remove the cork stopper from the lid. Add vodka to the decanter by pouring it through the lid until the slotted strainer is immersed in liquid.
- 7 Insert cork to seal the vessel and let vodka infuse for 1-5 hours (depending on desired spiciness) then discard habaneros. Continue to infuse vodka for an additional 1-3 days. Always keep the vessel in a cool place out of direct sunlight. Swirl mixture daily for optimal infusion.

Bloody Mary



BLOODY MARY INGREDIENTS

- 2 Cup** Tomato juice
- 2 Tbsp** Horseradish
- 1** Lemon, juiced
- ¼ Cup** Worcestershire sauce
- 1 Tsp** Black pepper
- 1 Tsp** Celery salt
- 2-3 Tsp** Hot sauce, to taste

BLOODY MARY INGREDIENTS

- 2 oz** Infused Vodka
- 5 oz** Bloody Mary mix
- .5 oz** Lime juice

GARNISH

- Everything Seasoning
- 1** Celery stalk
- 1** Pickled garlic cloves
- 1** Habanero
- 1** Lime slice

DIRECTIONS

- 1 In a pitcher or large mason jar, add all Bloody Mary Mix ingredients and stir with a spoon to combine. Store in the fridge until ready to use. Can store in the fridge for up to 3 weeks.
- 2 Half-rim a highball glass with everything seasoning and place a celery stick then fill the glass with ice.
- 3 Combine infused vodka, bloody mary mix, and lime juice in a cocktail shaker and stir until mixed well. Pour mixture into garnished glass filled with ice, add skewer of pickled garlic, habanero and lime wheel.



Lemon
Lavender Gin



Lemon Lavender
Gin Mule



Lemon Lavender Gin

INGREDIENTS

- 3-5** Lemon slices
- 4-5** Lavender sprigs
(or 1 Tbsp dry)
- 15 oz** Gin

DIRECTIONS

- 1** Thoroughly wash and dry all produce.
- 2** Add lemons to the glass vessel.
- 3** Add Lavender to the slotted strainer. Firmly press on strainer into the lid gasket.
- 4** Screw the assembled lid onto the glass vessel and remove the cork stopper from the lid. Add Gin to the decanter by pouring it through the lid until the slotted strainer is immersed in liquid.
- 5** Insert cork to seal the vessel and let Gin infuse for 3 days, then discard lavender. Continue to infuse Gin for an additional 2-4 days. Always keep the vessel in a cool place out of direct sunlight. Swirl mixture daily for optimal infusion.



Lemon Lavender Gin Mule

INGREDIENTS

- 2 oz** Infused Gin
- 6 oz** Ginger beer
- 1** Lemon wedge
- 1** Fresh lavender sprig

DIRECTIONS

- 1** Fill a copper mug with ice.
- 2** Add infused gin, and top with ginger beer.
- 3** Garnish with lemon wedge and lavender sprig.

