

The BITTER TRUTH

JERRY THOMAS BITTERS

A 19TH CENTURY STYLE AROMATIC BITTER

The Bitter Truth Jerry Thomas' Own Decanter Bitters is based on a recipe by Professor Jerry Thomas (1830-1885), who is considered the most important bartender of the 19th-century.

Although we are not sure if he would know what cider candies smell like since we don't know if they existed in the 1860s. He might recognize, however, crystallized ginger and the oils of fresh tangerine and almonds seeping through. We're sure he'd have known that it tastes of dried fruit with a finish of orange peel and a light sprinkling of Angostura bark. Of course, the original recipe was not slavishly reproduced, but its formula was improved to comply with today's legal requirements and discerning taste demands.

This homage is as characterful as its namesake was, so join in, get experimental and doff your hat to the man who brought us the first-ever published cocktail book: Jerry Thomas, formerly the principal bartender at the Metropolitan Hotel, New York, and the Planters House, St. Louis.

PRODUCT INFORMATION: 200 ml, 30% Alcohol by Volume (60 Proof)

LOGISTIC INFORMATION: Bottles per Case: 12, Case Weight: 5 kg
Case Size in cm: 19.5 x 23.5 x 18, Cases per Layer: 28, Cases per Pallet: 252



TASTING NOTES

Very fruity and very bitter. Citrus and dried fruit aromas unite with the spicy and bitter flavors of cloves, Angostura bark, and cinnamon.

The Jerry Thomas bottling is simply divine. When used in a Manhattan, it makes the cocktail jump all over your mouth yelling, "I'm over here now", then, "I moved over to this cheek", then "Catch me if you can". It's a complex little potion.

Gary Regan – author of "The Joy of Mixology" USA



MARTINEZ COCKTAIL

1 1/2 oz Old Tom Gin
1 oz Sweet Red Vermouth
2-3 dashes Maraschino Liqueur
2 dashes The Bitter Truth Jerry Thomas Bitters
Lemon Zest

Stir in mixing glass with ice and strain into a chilled cocktail glass. Add lemon zest.





MORE COCKTAIL RECOMMENDATIONS



LIBERTY BELL COCKTAIL

- 1 1/2 oz Rye Whiskey
- 1 1/2 oz Sloe Gin
- 1 1/2 oz The Bitter Truth Apricot Liqueur
- 3 dashes The Bitter Truth Jerry Thomas Bitters

Shake with ice and strain into a chilled cocktail glass.



THE BITTERN

- 1 2/3 oz Bourbon Whiskey
- 1/3 oz The Bitter Truth Apricot Liqueur
- 2 dashes The Bitter Truth Pimento Dram
- 1 dash The Bitter Truth Aromatic Bitters
- 1 dash The Bitter Truth Jerry Thomas Bitters
- Orange Zest

Build in rock glass, stir well with ice and garnish with orange zest.



HORSE'S NECK

- 2 oz Bourbon Whiskey
- 2-3 dashes The Bitter Truth Jerry Thomas Bitters
- Ginger Ale or Ginger Beer
- Lemon Zest

Into a highball glass with ice, add long piece of lemon peel, bitters and whiskey. Fill up with ginger ale or ginger beer and stir gently.



WHISKEY SOUR

- 2 oz Bourbon Whiskey
- 1 oz fresh Lemon Juice
- 1 oz Sugar Syrup (2:1 Sugar:Water)
- 2 dashes The Bitter Truth Jerry Thomas Bitters

Shake all ingredients, except bitters, well with ice and strain into a rock glass filled with ice cubes. Add bitters on top.