

# CORNERSMITH

## **Waste Hack Bitters**

Our Cornersmith bitters uses traditional bitter herbs and barks for that pungent adventure in flavour, but here we maximise the bitter compounds in citrus pith and skin to make a waste hack version of one of our best selling products.

## **Ingredients**

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The pith and skin of 4 oranges, lemons, mandarins or 2 grapefruit

5 all spice berries

2 star anise

1/2 teaspoon black peppercorns

1 tablespoon juniper berries

1 stalk lemongrass

3/4 cup caster sugar

1/2 teaspoon salt

## **Method**

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Place the citrus skins, spices sugar and salt to a pot and cover with 2 cups of water. Over a medium heat bring to a boil and then turn the heat down and allow to gently simmer covered for 20 minutes. Turn off the heat and let the ingredients steep overnight.

Strain the tonic into a clean and dry bottle or jar and store in the refrigerator for up to 2 weeks.

Start with 2 tablespoons of tonic to 30 ml of gin and top with sparkling water for a classic gin and tonic. Add a preserved cumquat to make it fancy.