



BOTANY AT THE BAR

THE ART & SCIENCE



OF MAKING BITTERS

SELENA AHMED + ASHLEY DUVAL + RACHEL MEYER

Founders of Shoots & Roots Bitters





92° In The Shade

Mexico generally gets credit for chili pepper origins, but some species of domesticated Capsicum came from the Amazon, namely the exceedingly pungent varieties of habanero. The name itself, habanero, and the lack of a Mayan name suggest it arrived via Cuba.

Ingredients

1 ½ oz (45 mL) Habanero Cachaça
1 oz (30 mL) unsweetened
coconut milk
¾ oz (20 mL) pineapple juice
½ oz (15 mL) lime juice
½ oz (15 mL) Simple Syrup
1 dash Raisin in the Sun Bitters
or Chicha Morada Bitters
Pineapple (for garnish)



Directions

Habanero Cachaça: Determine how much you want to make, given 1 ½ oz are all that's needed per drink. With a spoon or pestle, press to muddle (mash) ¼ habanero, including seeds, for every 5 oz (150 mL) cachaça in a metal shaker cup. Let sit for 30 seconds to 2 minutes, depending on desired pungency (think of 2 minutes as five-stars spicy).

Method: In a shaker, combine all the ingredients except the bitters and then add ice. Shake and strain into a coupe glass and garnish with a pineapple wedge and a dash of Raisin in the Sun Bitters. Yields one 4 ½ ounce drink.

Botany At The Bar

The Art and Science of Making Bitters

By Selena Ahmed, Ashley Duval, Rachel Meyer

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Botanists Selena Ahmed, Ashley Duval, and Rachel Meyer take us on an enlightening trip throughout the plant world as they share their unique expertise on the ecology, cultural practices, and medicinal properties just waiting to be discovered at the bottom of your glass.



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