

FOOD STUFF

Bitters From Germany, to Kick Up Your Cocktails

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The new-guard bartenders who have driven a cocktail frenzy in the last decade depend on bitters. These potent alcohol-based elixirs, usually made with herbs, citrus peels and other aromatics, are used by the droplet in well-made drinks.



Right now, there is a scarcity because Angostura, the leading brand, made in Trinidad and Tobago, hit a production snag: a shortage of bottles. So the arrival of Bitter Truth, a relatively new (2006) German brand of bitters, couldn't be better timed.

There are several flavors. The more unusual ones are lemon, Bittermens grapefruit and a knockout celery that is a must in a bloody mary and even in some tequila drinks. Bittermens xocolatl mole is earthy, with chocolate notes. The lemon will also work in the kitchen, to stand in for grated zest. There is also an aromatic style that tastes of spice and leather, and a straightforward orange.

Bitters, often around 90 proof, are usually classified as a flavoring in New York State and are sold in food stores. But Bitter Truth has been registered with the state as a spirit and is sold in liquor stores.



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