



Cocktail Hour: A Bit Of Bitters Makes All The Difference



A Peach Diddy, made with muddled peach. Credit: Farm Restaurant

At Farm Restaurant in Carneros, near the town of Napa, Calif., bar supervisor Ryan Brittle has developed a lineup of fresh, bitters-inspired cocktails, from The Carnivore, a mix of bacon-infused Bulleit bourbon, housemade oak-chip bitters, Perucci vermouth and smoked Guinness foam, to Buddha's Tea, a combination of Charbay Green Tea Vodka, Domaine de Canton Ginger Liqueur, honey, lemon juice, housemade Buddha's Hand bitters and lemongrass foam

We include the recipe for another of his creations below, of which he says, "The process is simple: Use a high-proof spirit and a bittering element, let the two integrate over time and you have a wonderful component for your drinks."

Peach Diddy

Serves 1

Ingredients

Half a peach, muddled

2 ounces Ciroc Peach Vodka

**GLODOW NEAD
COMMUNICATIONS**

**ZESTERDAILY.COM
AUGUST 16, 2012**

1 egg white

5 drops of hop bitters

Directions

1. Add vodka, egg white and hop bitters to the muddled peach.
2. Shake with ice and strain into a martini glass.