



BITTERMENS

BITTERS &
EXTRACTS

Hellfire Habanero Shrub

Style	Hot Sauce for Cocktails		
Flavor Profile	Habanero Pepper		
Production Process	Maceration of herbs, spices and citrus peel in neutral grain spirit and red wine vinegar		
Primary Ingredients	Habanero Pepper, Red Wine Vinegar, Elderberries and Bay Leaves		
Federal Classification	Nonbeverage Alcohol Product Flavoring/Flavoring Extract	US HTC 2208.90.0500 Iceland: 3302.1026	EU TARIC: 3302.90 AUS: 3302.10.11
Product Size	5 ounces / 146 mL 12 bottles/case		
ABV	44%		
Description	A hot sauce specifically designed for cocktails. Because it is 44% alcohol, it doesn't rely on sugar or vinegar for shelf stability.		
Pairings	Vodka, tequila, tomato juice, aquavit		
Classic Cocktails	Bloody Mary, Bull Shot		
EAN-13	0608866961864		
Notes	Tabasco works very well in a Bloody Mary specifically because tomato juice craves salt. However, in other spicy cocktails, Tabasco can be too salty and vinegary. The Hellfire brings the heat, but is designed more for cocktail applications. Still, it's wonderful on eggs and oysters as well as in drinks! Try it in some lemonade for a bit of a kick!		

All Bittermens Bitters and Extracts are produced entirely by hand by company founders Avery and Janet Glasser at their production kitchen located in New Orleans, LA.

Approximately 4-6 drops of this product equals a typical "dash".

Bittermens Bitters contain no glycerin, artificial colors, artificial flavors, sweeteners or propylene glycol.

Bittermens sources primarily organic or wild harvested botanicals for use in its products.

