

SEALED BY BLOOD

OZ SERAFIN OF JACK ROSE LIBATION HOUSE



INGREDIENTS

- 3/4 oz Breckenridge Bourbon
- 1 oz Blood Orange and Pineapple Tepache
- 2 oz The Perfect Purée Blood Orange
- 1/4 oz Lemon
- 3/4 oz Sparkling Wine (Brut)
- 1 Dash Cocoa Nib Tincture or Chocolate Bitters

METHODOLOGY

- 30 oz Water
 - 2 Pineapple Rinds
 - 8 Cloves
 - 4 Cinnamon Sticks broken
 - 1 oz Black Peppercorns
 - 16 oz Brown Sugar
- Put all ingredients in a clay pot or non-reactive container, cover with cheese cloth and let it ferment for 3 days at room temperature.