

INGREDIENTS

2 oz Bridge & Main Bourbon 1 oz Sake

1 Dash of Lemon Bitters Crystalized Ginger

RECIPE INSTRUCTIONS

- To warm your sake put it in a Tokkuri, which is a sake flask made from porcelain. If you don't have a Tokkuri, it is ok, we used a Pyrex glass measuring cup.
- 2. In a saucepan warm water to almost boiling. Take the pan off the hear and put the container with sake in it until it's at the warmth you like.
- 3. While it is warming, pour the Bridge & Main and bitters into a teacup.
- 4. String crystalized ginger onto a garnish pick.
- 5. When the sake is ready, pour it into the teacup and stir gently. Garnish with the prepped pick.