

The Last to Bloom

Classic Scale Cocktail, ft. Sichuan Blend

2	ounces	London Dry Gin
1	ounce	ZSC Sichuan Shrub
.75	ounce	Cranberry Juice
.75	ounce	Lemon Juice
1	slice	Persimmon

Glass: Rocks
Ice: Serve on ice
Garnish: Slice of Persimmon
Prep Notes: Combine all liquid ingredients in shaker. Add ice, shake and strain onto fresh ice. Garnish and enjoy

Sichuan Shrub

1	Pouch	ZSC Sichuan Spice Blend
1	cup	Chopped Persimmon, dried or fresh **
2	cups	White Sugar
2	cups	Water
.5	cup	Coarsely chopped Ginger, roughly peeled, washed well *
.5	cup	Rice Vinegar

Prep: Combine Sugar, Persimmon, Water, Ginger and ZSC Spice Pouch in a small saucepan. Cook on low heat for 15 minutes, stirring often. Once sugar is completely incorporated, take off of heat and strain. Add rice vinegar. Store in Refrigerator, use within 1 week.

* 1/4 tsp Dried, ground Ginger can sub for Fresh

** Apricot can sub for Persimmon, same measurement applies

Gin

Sichuan Shrub

Ginger

Cranberry

Persimmon

