Tool List for WEEK 1:

- citrus peeler (potato peeler or paring knife)
- cutting board & knife

BEFORE WEEK 1

- Watch your email for a notice from us on when and where to pick up your bitters-making kit
- email us with questions: hello@bitterslab.com

Tool List for WEEK 2:

- Jigger (or shot glass, or measuring spoons)
- bar spoon (or regular spoon)
- citrus peeler
- Medium to large fine mesh strainer/colander
- 2 medium bowls
- liquid measuring cup
- cocktail glass: tea/coffee mug or Collins glass. Any kind of glassware you have will do!

- Shopping List for WEEK 2:

  From the Pantry
  - Honey
  - Sugar for making simple syrup
  - A small bunch of fresh basil
  - tea (green, black or herbal)
  - Whiskey or Rum (for both cocktails), this is optional you can make a non-alcoholic version if you’d prefer by omitting the alcohol in cocktail 1 and using tea for cocktail #2 - more details will follow when recipe cards are sent out)

  From the Fridge/Freezer
  - 1 fresh lemon
  - 1 fresh orange
  - Ice

BEFORE WEEK 2:

- make sure you have everything you need for week 2
○ TEA: you can get the pre-bottled/cold variety (be sure to get unsweetened) OR use tea bags and cold-steep the day before (details on how to do that will be sent with recipe cards about 10 days prior to week 1)
○ make honey syrup
○ Make basil simple syrup
○ email us with questions: hello@bitterslab.com