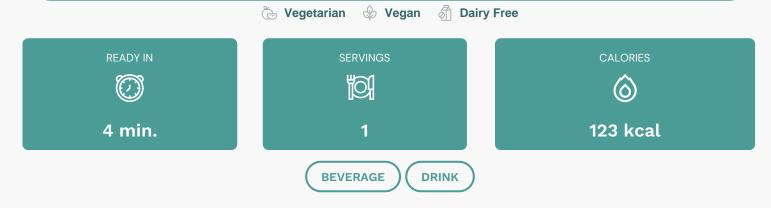


Beloved's The Henry



Ingredients

1.5 ounces aged balsamic vinegar such as clement
3 dashes angostura bitters
0.5 ounce bourbon such as bulleit
3 dashes orange bitters
1 strip orange zest

1 ounce mirin sweet such as cocchi vermouth di torino

Equipment

sieve

Directions ☐ Fill stirring glass generously with ice. ☐ Add rhum agricole, bourbon, vermouth, Angostura and orange bitters to glass. Stir gently until well chilled, about 1 minute. ☐ Pour through julep strainer into glass and garnish with orange twist. Nutrition Facts ☐ PROTEIN 2.18% ☐ FAT 0.08% ☐ CARBS 97.74%

Properties

Glycemic Index:65, Glycemic Load:3.62, Inflammation Score:-2, Nutrition Score:0.71086957451442%

Nutrients (% of daily need)

Calories: 123.34kcal (6.17%), Fat: Og (0.01%), Saturated Fat: Og (0%), Carbohydrates: 11.56g (3.85%), Net Carbohydrates: 11.35g (4.13%), Sugar: 7.14g (7.93%), Cholesterol: Omg (0%), Sodium: 9.98mg (0.43%), Alcohol: 10.13g (100%), Alcohol %: 13.79% (100%), Protein: 0.26g (0.52%), Vitamin C: 2.72mg (3.3%), Manganese: 0.06mg (2.91%), Iron: 0.33mg (1.82%), Potassium: 52.15mg (1.49%), Calcium: 14.7mg (1.47%), Magnesium: 5.54mg (1.39%)