

 100%
HEALTH SCORE

Yusho's Baconian Cipher



Vegetarian



Vegan



Dairy Free



Very Healthy

READY IN



14400 min.

SERVINGS



1

CALORIES



4363 kcal

BEVERAGE

DRINK

Ingredients

- ☐ 0.3 ounce angostura bitters
- ☐ 1 dash angostura bitters
- ☐ 1.5 ounces cinnamon
- ☐ 4 inch orange zest with cloves
- ☐ 750 mL rye flakes high-proof
- ☐ 1.5 pounds tamarind shelled
- ☐ 2 ounces tequila
- ☐ 1 ounce mirin

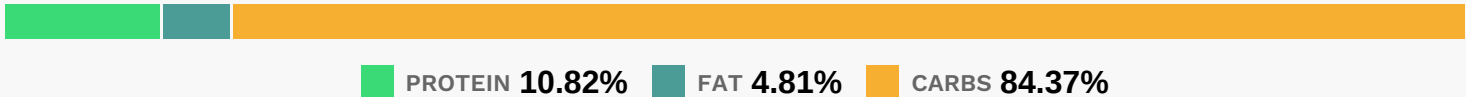
Equipment

- ☐ grill
- ☐ canning jar

Directions

- ☐ To make bitters, combine all ingredients in wide-mouth mason jar and co-macerate for 10 days. Filter and seal.
- ☐ To make cocktail, heat clove-studded orange peel on grill.
- ☐ Combine tequila, Cocchi vermouth di Torino, Gran Classico, and tamarind bitters in a mixing glass with four large cubes and stir 40 times. Strain into coupe glass and garnish with clove-studded orange peel.

Nutrition Facts



Properties

Glycemic Index:85, Glycemic Load:254.44, Inflammation Score:-10, Nutrition Score:76.704347693402%

Nutrients (% of daily need)

Calories: 4363.17kcal (218.16%), Fat: 24.88g (38.28%), Saturated Fat: 4.25g (26.56%), Carbohydrates: 982.08g (327.36%), Net Carbohydrates: 754.23g (274.26%), Sugar: 273.46g (303.85%), Cholesterol: 0mg (0%), Sodium: 203.13mg (8.83%), Alcohol: 25.27g (100%), Alcohol %: 2.03% (100%), Protein: 125.92g (251.84%), Manganese: 57.69mg (2884.37%), Fiber: 227.86g (911.43%), Magnesium: 2513.71mg (628.43%), Selenium: 392.76µg (561.09%), Phosphorus: 5540.46mg (554.05%), Iron: 70.69mg (392.74%), Vitamin B1: 5.19mg (345.8%), Copper: 6mg (300.03%), Zinc: 43.51mg (290.04%), Potassium: 9953.79mg (284.39%), Vitamin B3: 55.11mg (275.57%), Vitamin B2: 3.31mg (194.88%), Vitamin B6: 3.53mg (176.73%), Calcium: 1365.94mg (136.59%), Vitamin B5: 12.43mg (124.25%), Vitamin E: 12.19mg (81.28%), Vitamin K: 76.57µg (72.92%), Folate: 213.35µg (53.34%), Vitamin C: 39.25mg (47.57%), Vitamin A: 454.74IU (9.09%)