



Dutch's Spirits American Era Cocktail Bitters

Dutch's Spirits is an artisanal distillery named after an infamous New York mobster of the Prohibition era. Located on Harvest Homestead Farm where he first ran his operation, Dutch's Spirits has steeped their bitters production in a heady combination of historical reference and dedication to the American cocktail craft.



Ingredients

Serves 4

- ◆ 2 cups fish broth
- ◆ 1/2 cup white wine
- ◆ 7 small Yukon Gold potatoes, scrubbed and halved or quartered
- ◆ 4 carrots, scraped and cut into pieces
- ◆ 1 parsnip, peeled and cut into chunks
- ◆ 5 radishes, scrubbed and halved
- ◆ 3 plum tomatoes, cored and chopped
- ◆ 2 handfuls of sugar snap peas, strings removed
- ◆ 1 tsp. Herbs de Provence
- ◆ 1½ lbs. fresh cod fish fillets, washed and paper towel dried
- ◆ 2 tsp. harissa
- ◆ Chopped cilantro
- ◆ 12 dashes of Dutch's Spirits Colonial Cocktail Bitters

Instructions

1. Spread harissa all over the cod on one side and let sit for 20–30 minutes.
2. Place broth, wine, carrots and potatoes in a medium-sized skillet, and partially cover, then bring to a simmer. Simmer for about 6 minutes. Add herbs de Provence, radishes, parsnips and tomatoes. Partially cover and simmer for 15 minutes.
3. Scrape some of the harissa off of the fish. Cut the fish into large chunks. Add the fish to the skillet and simmer for 3 minutes, gently turning in the skillet. Add the sugar snap peas and simmer for 3 more minutes. The sugar snap peas should still be crisp but the rest of the vegetables should be tender. The fish should be moist but opaque and flake into sections when gently separated with a fork.
4. Salt to taste. Portion out the stew and stir 3 drops of Colonial Cocktail bitters into each bowl. Garnish with chopped cilantro and serve with LOVE!

Notes
