

## THAI BASIL & BLACK PEPPER

Tantalize and delight with Thai basil and black pepper notes. This blend is a passport for the palate, a ready to use culinary bar profile for the most discerning bar chef. Creating exotic and destination cocktails was never easier. This versatile blend pairs well with gin, vodka, tequila and more.

### PRODUCT SPECIFICATIONS

**Ingredient List:** Water, Sugar, Pineapple Juice Concentrate, Lime Juice Concentrate, Lemon Juice Concentrate, Orange Juice Concentrate, Citric Acid, Natural Flavors and Salt.

**Pack Size:** 32 oz. gabletop container, 6 per case

**Brix:** 32.0 - 34.0

**Kosher:** (U)

**Handling:** Store frozen at or below 0° F. Once thawed, store below 40°F. Shelf life is 2 years frozen from manufactured date and 14-21 days refrigerated.



Nutrition Facts			
Serving Size 3 1/3 fl oz (98ml)			
Servings Per Container about 10			
Amount Per Serving			
<b>Calories</b> 140	Calories from Fat 0		
% Daily Value*			
<b>Total Fat</b> 0g	<b>0%</b>		
Saturated Fat 0g	<b>0%</b>		
Trans Fat 0g			
<b>Cholesterol</b> 0mg	<b>0%</b>		
<b>Sodium</b> 45mg	<b>2%</b>		
<b>Total Carbohydrate</b> 36g	<b>12%</b>		
Dietary Fiber 0g	<b>0%</b>		
Sugars 34g			
Protein 0g			
Vitamin A 0%	Vitamin C 30%		
Calcium 0%	Iron 0%		
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:			
	Calories	2,000	2,500
Total Fat	Less Than	65g	80g
Sat Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300mg
Sodium	Less Than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram:			
Fat	9	Carbohydrate	4
		Protein	4

### Thai Me Up

Yield: 1 drink  
Source: Manny Hinojosa

- 2 oz. *The Perfect Purée Thai Basil & Black Pepper*
- 2 oz. Vodka
- Ginger beer

#### Method:

1. Combine all ingredients except ginger beer into a cocktail shaker with ice.
2. Shake and strain into a highball glass.
3. Top with ginger beer, garnish with lemon wedge and serve.