

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: 6/28 fl. oz. wide mouthed HDPE jars per case.
Each jar attaches to a standard bar pour spout.

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 2 fl. oz. (59ml)	
Servings Per Container 14	
Amount Per Serving	
Calories 90	Calories from Fat 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 30mg	1%
Total Carbohydrate 22g	7%
Dietary Fiber 0g	0%
Sugars 21g	
Protein 0g	
Vitamin A 0%	• Vitamin C 20%
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
Saturated 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*, thawed
- 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.