



L I T T L E
B I R D TM

Recipes Galore
DRINKS



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INTRODUCTION

ABOUT US

We are Corey and Sara Meyer, owners of Little Bird. We make all sorts of strange and wonderfully curious confections in our factory - The Nest - in Long Island, NY.

Like many great origin stories, it all began with chocolate. Sara made Chocolate Covered Orange Peels as a present for Corey and they came out great. So Sara started candying everything in the house. When she decided to try Jalapeños, Corey told her that she was nuts. Sara didn't listen, as usual. Good thing this time. They were awesome. Sara brought the candied Jalapeños to work and her co-workers placed orders. Little Bird was hatched.

The final touch was the name Little Bird - it comes from Corey's grandmother Fay, whose name loosely translates to Little Bird.

That's our story. We hope you enjoy our treats as much as we enjoy making them.

These recipes using Fire Syrup® and Fire Powder® were concocted by a dedicated group of Fire Lovers. Please let us know if you come up with your own versions or have new recipes to share with us.

Sincerely,



Corey & Sara Meyer

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Spicy Lemonade

Ingredients:

1 C Water
1 T +2t Lemon Juice
1 ½ t Fire Syrup™
2 t Sugar
pinch Table Salt
Ice

Directions:

- 1) Combine all ingredients in a tall glass, mixing well.
- 2) Add ice to taste.



Watermelon Joy Juice

Ingredients:

1-1 ½ C Watermelon
4 T Lemon Juice
3 ½ t Fire Syrup™
¼ C Sugar
1 ½ C Water
Ice

Directions:

- 1) Puree Watermelon by placing chunks into a blender and pureeing into liquid. Strain out and discard any remaining solids. Measure out 1 C for this recipe (Reserve the rest for a different recipe.)
- 2) Combine all ingredients in a large pitcher, mix well.
- 3) Pour into ice filled glasses.



Strawberry Lemonade

Ingredients:

1-1 ½ C Strawberries, hulled
4 T Lemon Juice
3 ½ t Fire Syrup™
¼ C Sugar
1 ½ C Water
Ice

Directions:

- 1) Puree hulled Strawberries by placing into a blender and pureeing into liquid. Strain out and discard any remaining solids. Measure out 1 C for this recipe (Reserve the rest for a different recipe.)
- 2) Combine all ingredients in a large pitcher, mix well.
- 3) Pour into ice filled glasses.



CAFFEINATED

Fiery Coffee

Ingredients:

1 C Brewed Coffee
2-3 t Fire Syrup™

Directions:

- 1) Pour yourself a nice hot cup of brewed coffee.
- 2) Add Fire Syrup™ to your taste.
- 3) Enjoy!



Icy Spicy Bonbon with Spicy Whipped Cream

Icy Spicy Bonbon

Ingredients:

8oz Dark Roast Coffee, brewed
2 T Sweetened Condensed Milk
2-3t Fire Syrup™
Ice

Spicy Whipped Cream - Recipe Follows

Directions:

- 1) Add all ingredients to cocktail shaker and shake well.
- 2) Top with Spicy Whipped Cream.

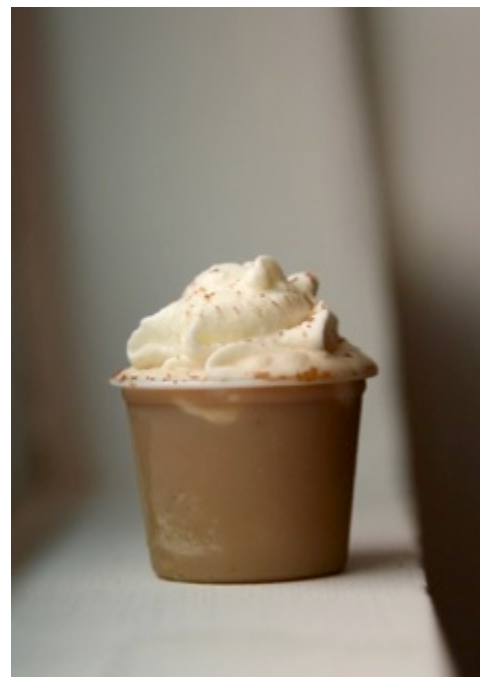
Spicy Whipped Cream

Ingredients:

½ C Heavy Cream
1 T Sifted Confectionary Sugar
4 T Fire Syrup™

Directions:

- 1) Beat Heavy Cream with Confectionary Sugar with whisk attachment in stand mixer until soft peaks form.
- 2) Turn off mixer and add Fire Syrup™.
- 3) Continue to mix until stiff peaks form (or desired consistency is reached).



CAFFEINATED

Mocha ChaCha with Spicy Whipped Cream

Ingredients:

2 T (14g) Ground Espresso

8-10oz Water

4oz Milk

1 T Hot Cocoa Mix (or Cocoa Powder mixed with desired amount of sugar)

1 t Fire Syrup™

Spicy Whipped Cream - Recipe Follows

Directions:

- 1) Mix Hot chocolate mix or cocoa powder and sugar mixture with Fire Syrup™ and a ¼ t water to make a syrup, mix well.
- 2) Brew espresso according to your coffee maker: 14g (2 heaping T for 10oz of water (for a slightly stronger brew, decrease water to 4oz per serving).
- 3) Add brewed espresso to chocolate mixture.
- 4) Steam milk and mix into coffee chocolate mixture.
- 5) Add a dollop of whipped cream on top and sprinkle with cocoa powder.



Spicy Whipped Cream

Ingredients:

½ C Heavy Cream

1 T Sifted Confectionary Sugar

4 T Fire Syrup™

Directions:

- 1) Beat Heavy Cream with Confectionary Sugar with whisk attachment in stand mixer until soft peaks form.
- 2) Turn off mixer and add Fire Syrup™.
- 3) Continue to mix until stiff peaks form (or desired consistency is reached).



CAFFEINATED

Hot and Dirty Iced Chai Latte

Ingredients:

4oz Sweetened Chai Concentrate (or 4oz brewed Chai Tea with desired sweetener added)

2oz Milk of choice

2 t Fire Syrup™

1-2 shots Brewed Espresso Coffee *or* 4oz Brewed Dark Roast Coffee

Ice

Directions:

- 1) Combine Chai, Milk and Fire Syrup™. Mix well.
- 2) Add Espresso or Coffee and Ice.
- 3) Shake well and Serve.



FOR THE OVER-21 CROWD

White Chocolate Coconut Cocktail

Ingredients:

Ice

1 T Fire Syrup™

2 T Crème de Cacao

½ C Coconut Milk

1 T Shredded Coconut

½ oz Dark Chocolate Fire Bark®

2-3 pieces White Chocolate Fire Bites®, finely chopped

Directions:

- 1) To a Cocktail shaker filled with ice, add Fire Syrup™, Crème de Cacao, and Coconut Milk.
- 2) Shake until thoroughly combined. Keep chilled.
- 3) Combine White Chocolate Fire Bites® and Shredded Coconut on a flat plate.
- 4) Melt Fire Bark® (either in a double boiler or in a microwave safe bowl at 0:15 increments) in a bowl large enough to dunk the rim of the glass in.
- 5) Dunk the rim of the glass in the melted Fire Bark® and then immediately into the White Chocolate Fire Bites® and Coconut mixture. Make sure to evenly coat the edges of the glass.
- 6) Pour chilled liquid into glass and enjoy!



FOR THE OVER-21 CROWD

The Red-Hot Manhattan

Ingredients:

2 oz Rye or Bourbon
½ oz Sweet Vermouth
¼ oz Fire Syrup™
2 dashes Orange Bitters
Maraschino Cherries, for garnish

Directions:

- 1) In a Cocktail Shaker stir the Rye or Bourbon, Vermouth, Fire Syrup™ and bitters with ice.
- 2) Strain into a glass and garnish with the Cherry.



FOR THE OVER-21 CROWD

One Hot Turkey

Ingredients:

1 oz Lime Juice
1 oz Fire Syrup™
1 ½ oz Wild Turkey
Ice

Directions:

- 1) Pour all into a Cocktail Shaker.
- 2) Fill with Ice and shake.
- 3) Strain and serve.



The Little Bird Stinger

Ingredients:

2.5 oz Gin or Tequila
.75 oz Fresh Lemon Juice
.75 oz Fire Syrup™

Directions:

- 1) Add Tequila or Gin, Lemon Juice and Fire Syrup™ to a Cocktail Shaker.
- 2) Fill shaker with ice and shake for 15 seconds.
- 3) Strain into a chilled glass. Serve straight up.





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