

Fee Brothers Launches Water-Soluble Fat Wash, Unlocking Savoury Cocktails at Scale

02 June 2026 | News

Fat washing has long been used to add richness and complexity to cocktails, but the method requires hours or days of infusion, freezer space, straining, and product loss



Fat washing has long been used to add richness and complexity to cocktails, but the method requires hours or days of infusion, freezer space, straining, and product loss

Fee Brothers, the fifth-generation, family-owned flavour house, is launching a first-of-its-kind line of water-soluble Fat Washes that make savoury cocktails faster, more consistent, and easier for bars to execute. The line debuts in three flavours: bacon, roasted duck, and browned butter—giving bartenders a simple, shelf-stable way to add depth, aroma, and velvety mouthfeel without the traditional fat-washing process.

"Our love of savoury cocktails had us fat washing at home," said Jon Spacher, president and CEO of Fee Brothers. "Once we cracked a water-soluble version with the same flavour and mouthfeel, sharing it was an easy call."

Fat washing has long been used to add richness and complexity to cocktails, but the method requires hours or days of infusion, freezer space, straining, and product loss. Fee Brothers Fat Wash removes those barriers while preserving the flavour and texture bartenders expect. The water-soluble line integrates seamlessly into cocktails without oiliness or separation. A few dashes add weight and roundness, delivering a luxurious mouthfeel.

As savoury cocktails continue to grow in popularity, bars are looking for ways to offer these flavours without slowing service or increasing labour. Fee Brothers developed Fat Wash to help operators introduce savoury cocktails in high-volume environments while maintaining consistency across shifts and locations.

"An absolute game changer," said Matt Green, founder and operator of Aqua Vitae. "It delivers pure efficiency with zero mess."

Operational efficiency was a core focus during development. This innovation helps reduce ingredient and preparation costs while providing an opportunity to increase margins by eliminating the need to fat-wash an entire bottle of spirits. By eliminating labour-heavy prep, Fee Brothers Fat Wash helps operators protect margins and introduce savoury cocktails more reliably. It gives bars a way to elevate the guest experience without adding back-of-house strain.