

Paulette & Valencia's Gibson by Claire Sprouse

This recipe works equally well with gin, which is the traditional Gibson base, or with vodka. Make it according to your preference. This is a great recipe to batch for a small gathering; below are ratios for making one drink or six.

INGREDIENTS

For one drink:

**1 1/2 ounces Bristow gin or
Cathead vodka**
1 1/2 ounces dry vermouth
1 ounce water
**1 barspoon of spicy pickling liquid
from Haitian pikliz***
Haitian pikliz for garnish

For six drinks:

**9 ounces Bristow gin or Cathead
vodka**
9 ounces dry vermouth
6 ounces water
**1 ounce spicy pickling liquid from
Haitian pikliz**
Haitian pikliz, for garnish

DIRECTIONS

1. Combine liquid ingredients in a small plastic bottle. There is no need for typical steps like stirring or shaking here. Seal your bottle tightly and store in the freezer for up to two months. Within just a few hours, your martini should be ice cold and can be poured directly into a coupe or martini glass, without the need for any extra preparation. Garnish with pikliz.

*Haitian pikliz are a combination of shredded and pickled carrots, cabbage, and peppers. They are a staple condiment in Haitian cuisine. A few small producers sell pikliz online, such as haitianpikliz.com. The Madame Gougousse brand is also available on Amazon.

