

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.



Colette's Julep by Claire Sprouse

INGREDIENTS

2 ounces Maker's Mark bourbon
1 ounce spiced red mulberry syrup
(recipe follows)
Mint sprigs for garnish

DIRECTIONS

1. In a large rocks glass, combine bourbon and mulberry syrup and top with crushed ice. Use a spoon to swizzle the drink so the ingredients are fully integrated, adding some dilution from the melting ice. Pile more crushed ice on top into a small dome. Garnish with a large handful of mint sprigs.

To make the spiced red mulberry syrup, muddle 1 cup of red mulberries into 2 cups of sugar and 2 cracked nutmeg seeds. Let sit for 30 minutes, allowing the sugar to absorb the fruit juices. Add 4 cups of hot water and stir until sugar is fully dissolved. Let sit again for 15 minutes. Strain off all solids. Store in a sealed container and keep refrigerated, up to one week.



Jeremy's Cobbler by Claire Sprouse

INGREDIENTS

6 ounces fig-leaf soda mix (recipe follows)
Sparkling water to top
Fresh fig for garnish

DIRECTIONS

1. Building in a highball glass, pour batched fig leaf soda mix over ice, top with sparkling water, and garnish with a slice of fig.

To make the fig-leaf soda mix, combine about ½ cup fresh or dried fig leaves and 4 cups of hot water. Let steep for 15 minutes. Strain off leaves and add 2 cups of granulated sugar to the hot fig leaf tea. Add 1 tablespoon citric acid (or to taste). Store in a sealed container and keep refrigerated, up to two weeks.

