

# Re-Fraised Gibson by The Roosevelt Room Austin

WITH OUR STRAWBERRY BALSAMIC VINEGAR



## Ingredients

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### Cocktail Ingredients:

- 1 1/4 oz Barr Hill Gin
- 1/4 oz Barr Hill Tomcat Gin
- 3/4 oz Lo-fi Sweet Vermouth
- 1/4 oz Lustau Manzanilla Sherry
- 1 tsp Cocchi Americano Rosa
- 1/2 oz Pickled Strawberry Brine
- 1 Dash Scrappy's Grapefruit Bitters

### Strawberry Brine Ingredients:

- 17 oz Strawberry Balsamic
- 17 oz Champagne Vinegar
- 8.5 oz Dolin Blanc Vermouth
- 1/3 cup Sugar
- 1 1/3 tbs Salt
- 1 tsp White Peppercorn
- 1/2 tsp Yellow Mustard Seed
- 1 tsp Coriander Seed
- 5 Cardamom Pods
- 6 cups Strawberries



## Notes

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## Directions

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1. For strawberry brine, combine Vinegar, Vermouth, & Spices in a pot & bring to a boil on medium-high heat.
2. Once boiling, turn off the heat & let the brine cool.
3. Once cool, combine the brine & strawberries in a sealable container.
4. Combine all ingredients in a mixing glass, add ice, & stir for 15 seconds.
5. Strain into a chilled cocktail glass & garnish with lemon zest.