

★ **UNCLE VAL'S** ★

HANDCRAFTED GIN



Blood Orange

VANILLA NEGRONI



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1.0 OZ. UNCLE VAL'S BOTANICAL GIN

.75 OZ. SWEET VERMOUTH

.75 OZ. LUXARDO BITTER BIANCO INFUSED WITH
BLOOD ORANGE AND VANILLA BEANS

METHOD

Build gin, vermouth, bitter liqueur and vermouth in a cocktail mixing glass, stir about 20 revolutions with a mixing spoon. Strain with a Hawthorne strainer over a large ice cube in a double old-fashioned glass. Garnish with a slick of an orange peel and a piece of dried vanilla bean.

LUXARDO BIANCO BITTER INFUSION

Slice rounds of 1.5 blood oranges, split one vanilla bean and combine with 12 oz. of Luxardo Bianco Bitter in a sealed jar. Leave on the counter at room temp for 1 day, shaking the jar periodically. Then, place in refrigerator for 2 days with continued shaking. On the fourth day remove the fruit and vanilla bean and double strain.

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