

Greg's Artisan Gin

Description: This is not your grandfather's "Bathtub Gin" but a smart, refreshing gin that mixes well with tonic, cranberry juice, or even straight over crushed ice.

Ingredients:

750 ml Vodka, *unflavored*
2 Tbsp Juniper Berries, *whole*
5 Allspice Berries, *whole*
1 Cinnamon Stick
4 Black Pepper Corns, *whole*
3 Green Cardamom Pods, *whole*
¼ tsp Fennel Seed, *not crushed*
1 Bay Leaf, *broken up*
1 tsp Coriander Seed, *not crushed*
2 sprigs Fresh Rosemary
1 2" Fresh Lemon Peel
2 2' Fresh Orange Peel



★★★★★

Metrics: Difficulty: Easy

Yield: 750 mls.

Prep Time: 15 minutes

Inactive Prep Time: 7 days

Attribution: Greg Strahm

Directions:

1. Filter vodka through a Brita water filter three times. This helps mellow the vodka.
2. One vodka is filtered remove the filter and add your infusion ingredients to the filtered vodka in the pitcher.
3. Cover with plastic wrap, place cover on pitcher and let stand at room temperature away from direct sunlight for seven days.
4. After t days run through cheesecloth or a fine mesh sieve to remove aromatics.

It will be clear with a caramel color because it is not distilled as is commercial gin. It is now ready to be bottled and drink.

Notes: You can experiment with the aromatics, their measurements, and the length of the infusion time to suit your tastes. Once you get it right for your taste it is now your own signature gin.