

★ **UNCLE VAL'S** ★

HANDCRAFTED GIN



Blood Orange

VANILLA NEGRONI



Blood Orange

VANILLA NEGRONI

1.0 OZ. UNCLE VAL'S BOTANICAL GIN

.75 OZ. LA PIVÓN ROJO 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.

   @UNCLEVALS

3BADGE.com/UNCLEVALS