

FOOD & WINE

HOW TO
HAVE

THE BEST WINE YEAR

OF
YOUR
LIFE



RECIPES
PAIRINGS
VALUES
SPLURGES

20

ESSENTIAL
WINES

TO BUY THIS
SPRING

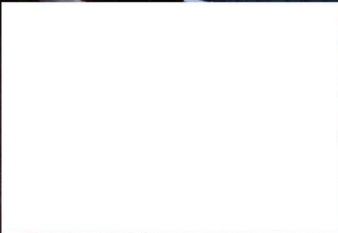
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A CHEF'S
STELLAR

**NEW BURGER
RECIPES**
& GREAT WINES
TO MATCH

p. 42

ULTIMATE PAIRING
The freshest spring
panzanella salad and
a light Italian white
wine (p. 115).



BIG IDEAS

ROSÉ VERMOUTH,
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THE GASTRONAUT FILES

DIY Vermouth

Vermouth is having a trend moment as bartenders use it to create ingenious low-proof cocktails. Here's how to make fresh and fruity rosé vermouth at home.

RELIGIOUS PILGRIMS visit Turin for the Shroud. Jackson Cannon went to learn about vermouth. "I love the architecture of vermouth," says Cannon, co-owner of Boston's The Hawthorne and bar director of Eastern Standard and Island Creek Oyster Bar. He's referring to the layers of flavors in this aromatic fortified wine—fresh herbs, orange peel, gentian, wormwood—and the delicate balance of bitter and sweet. Cannon toured the Martini & Rossi factory, just outside of Turin, and discovered a little-known vermouth made with rosé. "It was clean, shiny and refined," he recalls. His DIY version is more rustic, but it has a freshness no commercial vermouth can match. —TINA UJLAKI

FROBISHER,
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Rosé Vermouth

Total: 50 min plus 2 days infusing time
Makes 3 quarts

Vermouth is easier to make than one might think. It doesn't require special equipment or impossible-to-find ingredients (Amazon sells wormwood and gentian). Try this version by itself over ice or in the Frobisher, below.

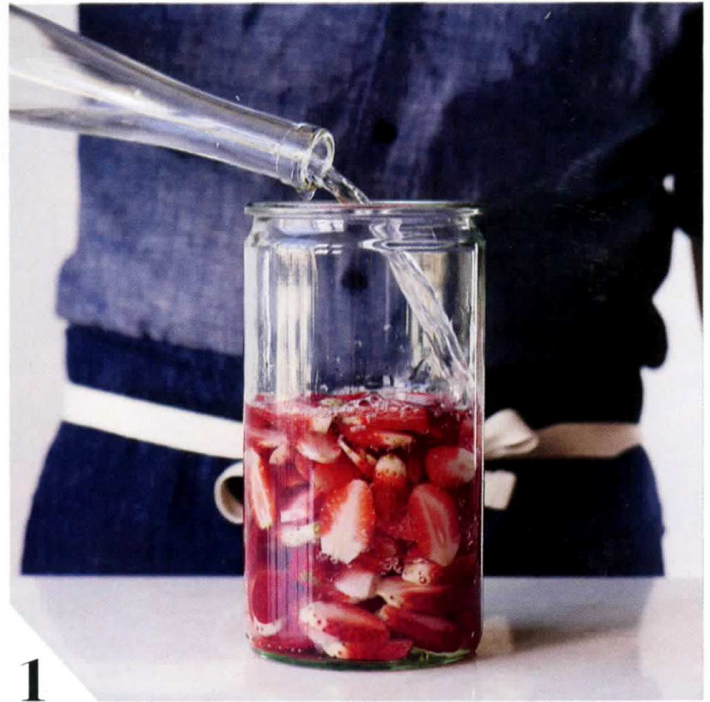
1 lb. strawberries, hulled and sliced	2 tsp. wormwood root
2¼ cups unaged (clear) brandy, preferably French	½ tsp. gentian root
2¾ cups sugar	¼ tsp. ground ginger
4 small rosemary leaves	One 1½-inch piece of vanilla bean
7 small sage leaves	Three 750-ml bottles (9½ cups) rosé, preferably Spanish Garnacha
2 tsp. oregano leaves	1 cup ruby port
1 tsp. thyme leaves	½ tsp. finely grated orange zest
1 Tbsp. bitter orange peel	

- In a glass jar or pitcher, cover the sliced strawberries with the brandy and let macerate for 2 days at room temperature; the strawberries should be completely submerged.
- Strain the infused brandy through a cheesecloth-lined sieve; discard the strawberries.
- In a large nonreactive saucepan, combine the sugar with ¼ cup of water and cook over moderately low heat, swirling the pan occasionally, until the sugar is dissolved and a medium-amber caramel forms, about 10 minutes. Remove the pan from the heat and carefully add the strawberry-infused brandy; the caramel will harden. Cook over low heat, stirring, until the caramel is dissolved. Remove from the heat.
- In a nonreactive medium saucepan, combine the rosemary, sage, oregano, thyme, bitter orange peel, wormwood, gentian, ginger, vanilla bean and 3 cups of the rosé. Bring to a boil, then remove from the heat and let stand for 10 minutes. Stir in the port.
- Add the infused port and the remaining 6½ cups of rosé to the strawberry-brandy caramel syrup. Stir in the orange zest and refrigerate until cold, about 2 hours.
- Strain the vermouth through a cheesecloth-lined sieve. Pour into bottles and refrigerate. Serve the vermouth as an aperitif or over ice, or use it in a cocktail, like the Fifty-Fifty or Jackson Cannon's Frobisher, below.

MAKE AHEAD The vermouth can be refrigerated for 4 months.

Frobisher Makes 1 drink

In a mixing glass, stir 2 oz. **Plymouth Gin** with ¾ oz. **rosé vermouth** and ¼ oz. **Luxardo Maraschino Liqueur**. Add ice and stir again until well chilled. Strain into a martini glass and twist an **orange peel** over the cocktail; discard the orange peel. Garnish the drink with a **maraschino cherry**.



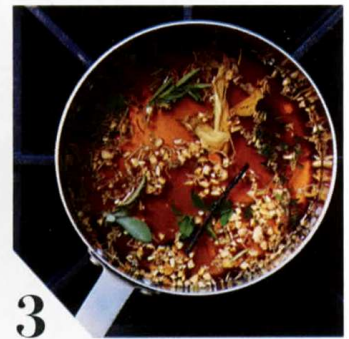
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MAKE INFUSED BRANDY Soak hulled and sliced fresh strawberries in unaged brandy for two days, then strain.



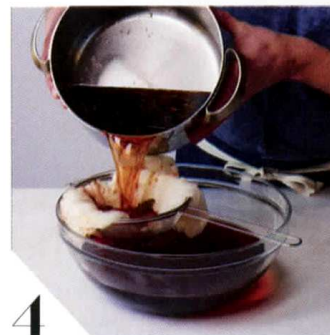
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MAKE BRANDY CARAMEL SYRUP Make caramel, then stir in the strawberry-infused brandy.



3

MAKE INFUSED PORT Add rosé, herbs, bitter orange peel, ginger, gentian, wormwood and vanilla.



4

STRAIN OUT AROMATICS Mix the infused port and more rosé with the brandy caramel syrup and chill. Strain the vermouth and bottle it.



5

SERVE Mix the vermouth with gin or vodka in a Fifty-Fifty glass or serve in a rocks glass over a large piece of ice.