

Juniper Pearl Martini

Makes 1 Drink:

Ingredients

fresh ice

2 1/2 ounces best quality gin, preferably Bombay Sapphire

1/2 ounce dry vermouth, preferably Noilly Prat

splash pickling juice

2 pickled pearl onions (*see below*)

Preparation

Fill a cocktail shaker halfway with ice.

Add gin, vermouth and a splash of pickling juice.

Shake gently.

Strain into a large martini glass.

Garnish with pickled purple pearl onions.

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Pickled Purple Pearl Onions

Makes about 2 cups:

Ingredients

8 ounces peeled purple (or white) pearl onions
2 1/4 cup white wine vinegar
1 cup sugar
1 tablespoon juniper berries
1 tablespoon coriander seeds
2 teaspoons fennel seeds
4 cardamom pods
2 whole cloves
1 cinnamon stick
1 bay leaf
1 2" strip of lemon peel
1/4 cup dry vermouth

Preparation

Bring a small saucepan of water to the boil.
Add onions and gently boil for 2 minutes.
Drain and rinse with cool water to stop cooking.
Pat dry and place onions in a clean glass mason jar.

In same saucepan, bring vinegar, sugar and spices to a simmer, stirring until sugar dissolves.
Add vermouth and turn off heat.
Pour pickling liquid over onions in the jar and let cool.
Cover and refrigerate overnight.

Pickled onions can be kept in the refrigerator up to two months.

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