

STRANGER & SONS GIN

The Art of Making an Indian Spirited Gibson



What is a pickle?

The word 'pickle' is derived from the Dutch word 'pokel' which means brine.

The word 'achaar', used in India is of Persian origin which means 'powdered or salted meats', pickles or fruits preserved in salt, vinegar, honey or syrup.



Classifying pickles 101- By the base

Brine or Citrus Juice

- *Steeping for a certain period of time.*
- *Acidity helps remove air from the solution.*
- *Salt prevents moisture from affecting the pickle.*
- *Can be stored for a short-term period (3 days to 1 week).*

Vinegar

- *Most common method of preservation worldwide.*
- *Can be used for various kinds of fruits, vegetables or meat.*
- *Vinegar prevents any air pockets and makes it an inhospitable environment for bacteria.*
- *Pickle can last for maximum of 6 months.*

Oil

- *Most common method of pickling in India.*
- *Oil completely cuts off the supply of air, making it an anaerobic process of pickling.*
- *If made the traditional way, the pickle can last for years.*

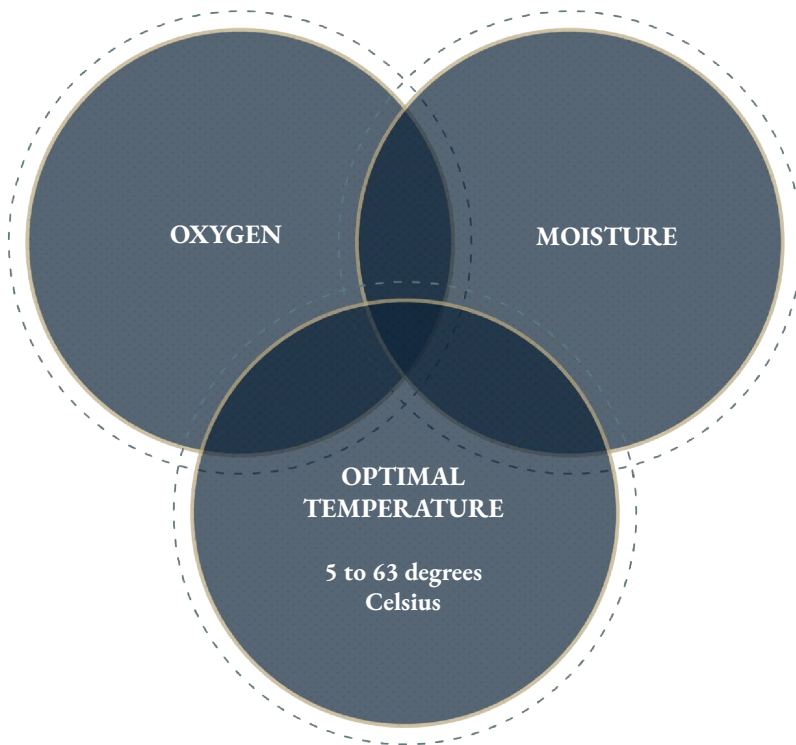
Fermented

- *Can be made with brine, vinegar or oil*
- *The introduction of lactic acids gives a sour flavour to the food.*
- *The pickle can last for over a year if stored properly.*



THE PRINCIPLE OF PICKLING

Pickling helps to curb bacterial growth



SALT

Salt cuts down moisture



Brine to contain Minimum 15-20% salt i.e. 150-200 gm salt per 1 kg of water



VINEGAR

Vinegar controls air supply and moisture



Use by itself and/or dilute with max 50% water



SUGAR

Sugar cuts down on moisture



Brine to contain Minimum 15-20% sugar i.e. 150-200 gm sugar per 1 kg of water



OIL

Oil cuts off the air supply completely



Use as a layer over pickles to create an airlock



SPICES & HERBS



Antibacterial Spices - Contain oils that control bacterial growth

Eg - Clove, Black pepper, Oregano, Thyme, Turmeric, Cardamom, Cinnamon, Garlic, Ginger, Cumin, Coriander seeds

Anti-inflammatory Spices - Counteract negative effects of excess salt, sugar, acids and oils

Eg - Black pepper, Mustard seeds, Coriander seeds, Chillies, Rosemary, Ginger, Turmeric, Fenugreek, Bay Leaf



WATER



Use as medium to adjust ratios of salt, sugar and vinegar



Lactic Acid

Lactic acid creates an acidic environment that controls moisture and air supply



- *Different strain of yeast used for fermentation that produces lactic acid and carbon dioxide*
- *Used in wine and cheese making to balance acidity and mouthfeel*
- *Creates natural acidity to kill bacteria, produce good gut bacteria and better shelf life*



How to make a simple pickle for your cocktail?



Prep your ingredients to garnish size,
weigh all ingredients and sanitize your
equipment



Make your spice bag



Make brine by heating the ingredients
with spices

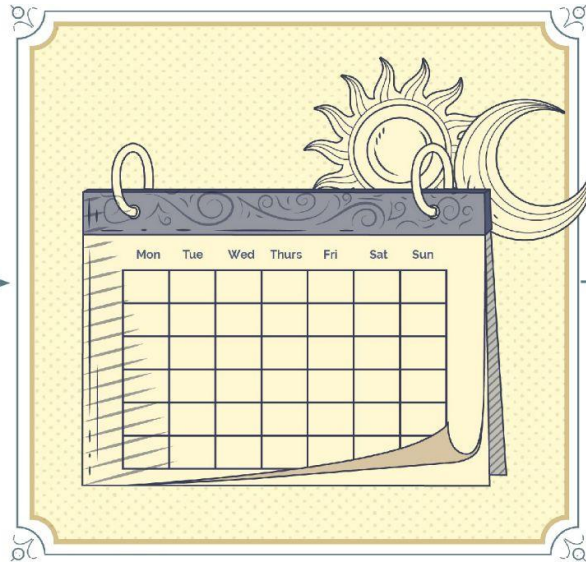


Fill the jars with pickling ingredients to the top



Once brine has cooled, fill the jar to the top and push ingredients down with spice bag. Add oil layer (optional)

Ferment
(optional)



Store for a specific period of time.



The pickle is ready!

Points to keep in mind

Do's

- *Play with Ratio of ingredients by combining elements to make sweet, sour, salty and umami pickles*
- *Use unadulterated products*
- *Use Cold pressed oil for pickling*
- *Use potable water*
- *Cover the ingredients completely in brine*
- *Remove the spices after 7-10 days or it will overpower the pickle's flavor*

Don'ts

- *Do not worry about white scum on top of pickle. Scoop it out as soon as you notice it*
- *Do not leave scum standing in the pickle. Coloured scum on top of pickle says that it is spoiled*
- *Do not use iron in contact with pickling ingredients, it causes cloudiness & blackening*
- *Do not overuse spices, it causes bitterness*
- *Do not use tap water*



The gin's inherently Indian botanicals give it a bold flavour that complements this kind of cocktail perfectly.

Stranger & Sons was created such that the flavour characteristics of the gin would enhance the drinking experience by adding a layer of complexity to your cocktail.



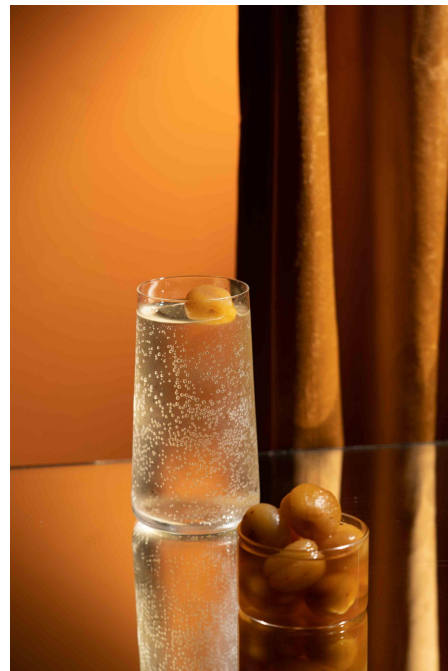
Serving styles



Straight Up



On The Rocks



Highball





Onion Pickle

Recipe:

Madras onions (peeled) 400gms

Balsamic Vinegar 60ml

White wine Vinegar 200ml

Water 190ml

White Sugar/Honey 100gm

White Peppercorns 5gms

Black Peppercorns 5gms

Bay Leaves 2 nos.

Mundu Chillies 3 nos.

Juniper Berries 10 gm

Stranger & Sons 60ml

Cassia Bark 1gm

Cloves 4 gms

Rock salt 10gm

Mace 3 gms

Method:

Mix the spices and liquids and simmer for 10 mins to make a spiced vinegar brine. Add the onions and sweeteners and simmer for 20 mins (till onions are slightly cooked. Crunchy but not raw-pungent). Let it cool and then remove half of the spices. Store in a clean sanitised jar, upto the brim and store in the fridge for 3 days before using. Keeps for months.





Strange Gibson

Recipe

Stranger & Sons Gin	60ml
Dry Vermouth	10ml
Pickled Onion Brine	7ml

Can be served Straight up or on the rocks





Grape Pickle

Recipe:

Black Seedless Grapes 500gms

Apple Cider Vinegar 300ml

Water 170ml

White Sugar 150gms

Honey 50gms

Cloves 2gms

Black Peppercorns 5gms

Cassia Bark 2 sticks

Bay Leaves 2 no

Mace 2 cloves

Star Anise 3 broken pods

Salt 10gm

Method:

If the grapes are big or contains seeds, cut them in half, breadth wise and put in a clean sanitized jar. Mix in the rest of the ingredients in a saucepan and simmer for 10 mins, removing any scum that might form. Pour the cooled brine over the grapes into the jar with all the spices and seal shut. Let it rest in the fridge for 3 days at least before using.





Third Eye Gibson

Recipe

Stranger & Sons Gin	60ml
Dry Vermouth	10ml
Pickled Black Grape Brine	12ml

Garnish

Pickled Black Grape

Can be served Straight up, on the rocks or as a highball.





Cherry Tomato Pickle

Recipe:

Cherry Tomatoes 400gms

White Wine Vinegar 300ml

Water 300ml

White Peppercorn 3 gms

Cassia Bark 1 no.

Cloves 5 no.

Bay Leaf 1 no.

Coriander Seeds 2gms

*Basil Leaves (clean and fresh)
15gms*

*Sun Dried Tomatoes (no oil)
10gm*

White Sugar 90gms

Salt 15gms

Method:

Mix all ingredients except cherry tomatoes & basil into a saucepan and simmer for 15 mins till flavors from the spices are extracted. Remove the cloves and cassia bark from the mix once it has reached a lukewarm temperature and pour over the tomatoes in a clean and dry sanitized jar. Use the basil to push the tomatoes under the brine. Seal shut and let it sit in room temperature for 3-5 days. Do not open it before that as it will hamper the natural fermentation process. Taste after 3-5 days to see if it has softened and fermented enough. Once it's ready, strain and store in fridge or begin using.





Heirloom Heist

Recipe

Stranger & Sons	60ml
Dry Vermouth	10ml
Fermented Tomato Brine	15 ml

Garnish

Pickled Cherry Tomato

Can be served Straight up, on the rocks or as a highball.





Apricot Pickle

Recipe:

Dry Apricots (with seed) 350gms

White Wine vinegar 400gm

Apple Cider Vinegar 400gm

Sugar 350gm

Honey 90gm

Cinnamon 10gm

Star Anise 10gm

Bay Leaf 1no

Black Peppercorns 4gm

Mace 10gm

Coriander Seeds 5gms

Dried Red Chillies 1 piece

Sea Salt 10gm

Method:

Mix all the ingredients except for apricots in a saucepan and stir until sugar is dissolved. Simmer for 5 mins and skim the surface for any scum that forms. Add the apricots and let it stew for 2 mins. Switch off heat and let it rest for 2 days in a clean and sanitized jar before using. Keep refrigerated. Remove the spice bag after a week. It has an unlimited shelf life.





Pickler's Prescription

Recipe

Stranger & Sons Gin	60ml
Dry Vermouth	10ml
Pickled Apricot Brine	10ml

Garnish

Pickled Apricot

Can be served Straight up, on the rocks or as a highball.





Blueberry Pickle

Recipe: Part 1

*Blueberry Vinegar ***

Fresh Blueberries 300gms

Vinegar 500ml

Recipe: Part 2

Fresh Blueberries 400gm

*Blueberry Vinegar ** 500ml*

Water 200ml

Blueberry Jam 200gm

Salt Flakes 15gm

Cassia 10gm

Black Peppercorns 10gm

Star Anise 5gm

Method: Blueberry Vinegar

Blend the blueberries and vinegar till the color turns dark purple. Store in a jar and let it infuse overnight at room temperature

Method: Blueberry Pickle

Put the spices in a spice pouch and mix it with all the liquids and salt & sugar over a gentle light heat. Stir until the sugar fully dissolves and then bring to a high heat a let it simmer for 2 mins. Remove from flame and let the brine cool. Gently prick the blueberries with a toothpick at the stem till the center and keep in a jar. Once the brine has cooled, pour it over the blueberries and use the spice pouch to push it under the brine. Store in fridge for 2 days before using





Sing The Blues

Recipe

Stranger & Sons Gin	60ml
Dry Vermouth	10ml
Pickled Blueberry Brine	10ml

Garnish

Pickled Blueberry

Can be served Straight up, on the rocks or as a highball.

