

Created by: Debra C. Argen

Vermont Spirits Coppers American Style Gin



[Vermont Spirits Coppers Gin](#) is an **American-style gin**, and like every one of the Vermont Spirits fine collection of spirits, it has an interesting story to tell. Coppers Gin was named after the coins issued by the Republic of Vermont in 1785. It is distilled by hand with a simple selection of botanicals, starting with wild Vermont juniper berries, and their own blend of coriander, cassia, and angelica root, orange peel and cardamom pods. They distill each batch with 100% grain spirits in their one-of-a-kind 150-gallon copper pot still they built themselves, and the result is genuine flavor and a strong character.



VermontSpirits Coppers Gin Tasting Notes: 42.5% Alcohol/85 proof, the color is crystal clear, and the aromatic nose is fragrant with rich spices and orange peel. On the palate, spice notes continue culminating in a smooth, warm, lingering finish.

Vermont Spirits Coppers Gin is a delicious and versatile ingredient in cocktails and culinary recipes. To show the versatility of Vermont Spirits No. Coppers Gin, "Luxury Experience was In the Kitchen and Behind the Bar®," and created a culinary and cocktail pairing menu to tempt your palate. All culinary recipes created by Luxury Experience's Chef Debra C. Argen. All cocktail recipes created by Luxury Experience Mixologists Debra C. Argen and Edward F. Nesta.

Luxury Experience Vermont Spirits Coppers Gin Cocktail

and Culinary Menu

The Cocktails

Luxury Experience - Spiced Copper

Luxury Experience - The Vermonter

Luxury Experience - Jack Frost

The Culinary

Luxury Experience - Roasted Carrot and Fennel Soup

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Luxury Experience - Gin Spiked Poached Pears with 2 Sauces:

Bleu Cheese and Chocolate Ganache

The Cocktails

Vermont Spirits Coppers Gin has delicious spice notes, which we enhanced in the cocktail **Luxury Experience - Spiced Copper** by creating spiced simple syrup to pick up similar components and then added Benedictine made from a secret blend of herbs and spices, Goya Tamarind Nectar, and freshly squeezed lime juice for a balanced and very tasty cocktail.



Luxury Experience - Spiced Copper

Yield: 1 Cocktail

Glass: Martini Glass

Cocktail Ingredients:

1.50

Ounces (44 ml)

Vermont Spirits Coppers Gin

0.50

Ounce (15 ml)

Benedictine

0.25

Ounce (7 ml)

Homemade Spiced Simple Syrup* (recipe below)

1.25

Ounce

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Goya Tamarind Nectar

0.25

Ounce (7 ml)

Lime Juice, freshly squeezed

Cinnamon Stick, Lime Twist, garnish

Method: Chill the martini glass. Cut a long lime peel and twist around a cinnamon stick. Set aside. Add all ingredients except garnishes and ground cinnamon to a shaker glass. Add 4 ice cubes. Shake hard until shaker is frosty, strain into the chilled Martini glass. Garnish with the lime twist and cinnamon stick. Sprinkle lightly with cinnamon. Serve.

Spiced Simple Syrup Ingredients:

1

Cup

Sugar

1

Cup

Water

1

6-inch

Cinnamon Stick

1

Star Anise

1

Black Cardamom

10

Whole

Black Peppercorns

Method: Add all ingredients to a small saucepan. Bring to a boil until the liquid is clear. Remove from the heat and let spices steep for 30 minutes. Strain into a glass jar and refrigerate until ready to use; will last for several weeks. Use the syrup in cocktails, to flavor coffee or tea, as a glaze for fruit, or brush on chicken and meats as a glaze.

Luxury Experience - The Vermonter cocktail celebrates autumn in New England by incorporating Vermont Spirits Coppers Gin, sweet apple cider, Bigelow Orange & Spice Herbal Tea, Vermont maple syrup, and fresh lemon juice.

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Luxury Experience - The Vermonter

Yield: 1 Cocktail

Glass: Collins Glass

Cocktail Ingredients:

2

Ounces (59 ml)

Vermont Spirits Coppers Gin

2

Ounces (59 ml)

Sweet Apple Cider

2

Ounces (59 ml)

Bigelow Orange & Spice Herbal Tea (strong tea, 4 ounces water/1 teabag)

0.5

Ounce

Pure Maple Syrup (Vermont syrup preferred)

1

Small Squeeze

Fresh Lemon Juice

Slice of Delicious Apple, garnish

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Method: Mix all ingredients in a mixing cup, stir to combine. Pour into an ice-filled Collins glass. Garnish with slice of Delicious apple.

Luxury Experience - Jack Frost is a pumpkin based cocktail that has a slight island feel from the addition of unsweetened coconut milk and Fee Brothers Non-Alcoholic West Indies Style Falernum.



Luxury Experience - Jack Frost

Yield: 1 Cocktail

Glass: Martini Glass

Cocktail Ingredients:

2

Ounces (59 ml)

Vermont Spirits Coppers Gin

2

Tablespoon

Pumpkin Puree

1

Ounce

Unsweetened Coconut Milk

0.50

Ounce

Fee Brothers West Indies Style Falernum

2

Teaspoons

Sweetened Condensed Milk

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Dust with Ground Cinnamon and Ground Nutmeg

Method: Chill the martini glass. Add all ingredients (except the cinnamon and nutmeg) to a large shaker glass. Add 4 ice cubes, shake hard until metal shaker is frosty. Strain into chilled martini glass. Slightly dust with ground cinnamon and ground nutmeg. (**Watch the video clip on Facebook (www.Facebook.com/LuxuryExperience) for directions on making the cocktail.**)

The Culinary Recipes

Soups are my signature for special dinner menus and **Luxury Experience - Roasted Carrot and Fennel Soup** would be perfect to serve for the holidays, for dinner parties, or simply to enjoy for a casual meal. Like a "LBD" (Little Black Dress) you can dress it up or keep it simple with your garnishes.



Luxury Experience - Roasted Carrot and Fennel Soup

Yield: 4 cups

Ingredients:

1

Pound (0.45 kg)

Carrots, peeled, and coarsely chopped

8

Ounces (227 gr)

Fennel bulb, coarsely chopped

5

Small

Garlic, cloves

2

Ounces

Olive Oil

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1

Teaspoon

Kosher Salt

White Pepper, to taste

24

Ounces (710 ml)

Chicken Stock

2

Ounces (59 ml)

Vermont Spirits Coppers Gin

Fennel Fronds, reserved for garnish

Fennel Seeds, (optional) for garnish

Method: Pre-heat oven to 450° F (232° C). Line a roasting pan with aluminum foil then line with parchment paper. In a large bowl, add the carrots and fennel; pour the olive oil over the vegetables, add kosher salt, and stir to coat the vegetables. Place the vegetables in the roasting pan, sprinkle with white pepper, and cover with aluminum foil. Roast for 45 minutes. Remove the foil from the pan and roast for an additional 15 minutes.

Puree the vegetables in a blender with the chicken stock a little at a time until smooth. Pour the soup into a saucepan to heat through. Just before serving, add the Vermont Spirits Coppers Gin.

Presentation: Pour soup into bowls and garnish with fennel fronds and a few fennel seeds, if desired.

I love the flavors of autumn, and ripe sweet pears and bleu cheese in a salad and thought why not combine those flavors in a savory sweet dessert. The result was **Luxury Experience - Gin Spiked Poached Pears with 2 Sauces: Bleu Cheese and Chocolate Ganache**; Bosc pears poached in spiced simple syrup (also used in the cocktail, Spiced Copper), water, and Vermont Spirits Coppers Gin. Bosc pears are honey-crisp and retain their shape through the cooking process, and when combined with the bleu cheese and chocolate ganache sauces, it is an almost magical experience on the palate. Delicious!



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Luxury Experience - Gin Spiked Poached Pears with 2 Sauces: Bleu Cheese and Chocolate Ganache

Yield: 2 Servings

Poached Pear Ingredients:

2

Bosc Pears, peeled, cored, stem left intact

1

Cup

Homemade Spiced Simple Syrup, (recipe above*)

12

Ounces (355 ml)

Water

3

Ounces (89 ml)

Vermont Spirits Coppers Gin

Method: Place the pears upright in a small saucepan, add the spiced simple syrup, water, and gin, bring liquid to a boil, then reduce to a simmer, and cook until pears are tender. Remove pears from pan and set aside to cool. Once cool, refrigerate until ready to serve; can be made 1 day ahead.

Bring the liquid (approximately 1 cup) to a simmer, and reduce by half to yield one-half cup. The reduction will have the consistency and color of honey. Remove from the heat and let cool.

Bleu Cheese Sauce Ingredients:

4

Ounces (118 ml)

Heavy Cream

0.25

Cup

Bleu Cheese, crumbled

A Few Grains of Salt

Method: Add the heavy cream and the bleu cheese to a clean saucepan and heat to melt the cheese, stirring until smooth. Remove from the stove and strain the cream into a bowl to ensure a very smooth consistency. Add the reduction, and whisk until smooth. Pour into a glass jar, let cool, cover, and refrigerate until serving time; can be made 1 day ahead.

Ganache Ingredients:

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6

Ounces (177 ml)

Heavy Cream

2

Ounces (57 gr)

Semi-Sweet Baking Chocolate

2

Dashes

[Fee Brothers Aztec Chocolate Bitters](#)

A Few Grains of Salt

Method: Pour the heavy cream into a double boiler and heat, add chocolate and stir until smooth. Add a few grains of salt and the Fee Brothers Aztec Chocolate Bitters to enhance the flavors of the chocolate. Stir to combine and then place the saucepan with the chocolate in an ice water bath to set the ganache. If made ahead, remove from the refrigerator and bring to room temperature before serving. You may need to add a small amount of heavy cream to thin if not using immediately.

(Note: If you do not have a double boiler, use a smaller saucepan filled halfway with water, bring to a boil, lower to a simmer, and place a larger saucepan on top to heat the cream and melt the chocolate).

Garnish: Chopped almonds and mint leaves.

Presentation: On each plate, add a swirl of both sauces, add the pear, garnish with chopped almonds and mint leaves if desired.

For additional product information on **Vermont Spirits Coppers Gin** as well as to discover their full line of excellent spirits, please visit the website: www.VermontSpirits.com.

Going to be in Vermont? Why not visit the Vermont Spirits Distilling Co. and retail shop? The Distillery and Retail Store are open from 10:00 am to 5:00 pm seven days a week.



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Follow **Luxury Experience** on **Facebook** at www.Facebook.com/LuxuryExperience.

Watch our **video on Facebook** showing how to make the **Luxury Experience - Jack Frost cocktail**.

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