

Created by: Debra C. Argen and Edward F. Nesta

Vermont Spirits Crimson Vodka



Vermont Spirits Crimson Vodka made from Vermont apples from the Champlain Valley is the latest release in the family of Vermont Spirits vodka products that includes **Vermont Spirits White Vodka** distilled from whey, and **Vermont Spirits Gold Vodka** distilled from the sap of maple trees. Created by master distillers **Harry Gorman** and **Joe Buswell** using local products, they bring the best of Vermont from farm to bottle.



Vermont Spirits Crimson Vodka: 40% ABV, (80 proof) is distilled from select apple varieties from Vermont's Champlain Valley. They ferment the base cider, run it through their copper pot still and finish it in their small glass column still.

Tasting Notes: The Vermont Spirits Crimson Vodka has delectable apple aromas on the nose that continue on the palate imparting a delicate hint of sweetness and fruitiness followed by a long, slightly peppery, clean and delicious finish.

To show the versatility of Vermont Spirits Crimson Vodka, "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 Crimson Vodka Cocktail and Culinary Menu

The Cocktails

Luxury Experience – Crimson Martini

Luxury Experience – Carmen Miranda

Luxury Experience – Vermont Snowball

Luxury Experience – Temptation

The Culinary

Luxury Experience – Creamy Red Onion and Delicious Apple Soup

Luxury Experience – Crème Brûlée with

Crimson Vodka Spiked Morello Cherries

The Cocktails

Luxury Experience – Crimson Martini is a gorgeous crimson color and is made with Vermont Spirits Crimson Vodka, Kirsch, light syrup from Trader Joe's Dark Morello Cherries in Light Syrup, fresh lime juice, and simple syrup.



Luxury Experience – Crimson Martini

Yield:

1 Cocktail

Glass:

Martini Glass

Cocktail Ingredients:

1.75

Ounces

Vermont Spirits Crimson Vodka

0.25

Ounce

Kirsch

1.75

Ounces

Light Syrup from Trader Joe's Dark Morello Cherries in Light Syrup

0.25

Ounce

Freshly Squeezed Lime Juice

0.25

Ounce

Simple Syrup* (see recipe)

1

Trader Joe's Dark Morello Cherry and Lime Peel Feather, garnish

Method: Chill the martini glass. Add all ingredients, except the garnish to a large shaker glass. Add 4 ice cubes; shake hard until metal shaker is frosty. Strain into chilled martini glass. Garnish with a Morello cherry and lime peel "feather."

Luxury Experience – Carmen Miranda builds on the fruit theme of the Vermont Spirits Crimson Vodka with the addition of Banana Liqueur, Crème de Fig, and fresh pineapple juice. Like the Brazilian actress Carmen Miranda who was famous for her fruit laden turban, the cocktail is garnished with a jaunty fresh pineapple wedge and a bright red maraschino cherry.



Luxury Experience – Carmen Miranda

Yield:

1 Cocktail

Glass:

Rocks Glass

Cocktail Ingredients:

1

Ounce

Vermont Spirits Crimson Vodka

0.50

Ounce

Banana Liqueur

0.50

Ounce

Crème de Fig

2

Ounces

Fresh Pineapple Juice

Pineapple Wedge, Maraschino Cherry as garnish

Method: Combine ingredients in a mixing glass, pour into an ice-filled rocks glass, and garnish with pineapple wedge and maraschino cherry.

Luxury Experience – Vermont Snowball combines Vermont Spirits Crimson Vodka, Neige Ice Cider from Quebec, Canada, and Half & Half, and is served over an actual snowball made from crushed ice. No need for winter snow, this is one snowball you can make all year long!



Luxury Experience – Vermont Snowball

Yield:

1 Cocktail

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Glass:

Rocks Glass

Cocktail Ingredients:

1

Ounce

Vermont Spirits Crimson Vodka

1

Ounce

Neige Ice Cider (Apple Ice Wine)

2

Ounces

Half & Half (or Light Cream)

1

Snowball, made from crushed ice

Ground Cinnamon, garnish

Method: Crush ice in a blender until it resembles snow. Store in freezer until ready to use. Create a snowball by using either an ice cream scoop or mold with your hands. Place the snowball in a rocks glass. Mix cocktail ingredients in a mixing glass. Pour over the snowball. Lightly dust with ground cinnamon.

Luxury Experience – Temptation celebrates the apple - Vermont Spirits Crimson Vodka, Travis Hasse's Original Apple Pie Liqueur, and apple juice.



Luxury Experience – Temptation

Yield:

1 Cocktail

Glass:

Rocks Glass

Cocktail Ingredients:

1.25

Ounces

Vermont Spirits Crimson Vodka

0.75

Ounce

Travis Hasse's Original Apple Pie Liqueur

2

Ounces

Apple Juice

Sliced Apple, garnish

Method: Mix all ingredients together in a mixing glass, pour over an ice filled rocks glass.

Garnish with an apple slice.

The Culinary Recipes

Luxury Experience Creamy Red Onion and Apple Soup is rich, creamy, and delicious, and there is no cream in it. Several years ago I had the pleasure of meeting and interviewing three Michelin star Chef Dieter Müller while I was attending the St. Moritz Gourmet Festival in Switzerland, and learned that creaminess does not always need to come from cream, it can also come from fruit, which he had used in a tasty shrimp soup recipe. Taking inspiration from Chef Müller, my red onion soup incorporates a red delicious apple to impart sweetness and creaminess to the red onions.



Luxury Experience Creamy Red Onion and Apple Soup

Yield: 4 (1- cup servings)

Ingredients:

4

Tablespoons

Butter

4

1.5 lbs/673 grams

Red Onions, diced

1

5 ounce/149 grams

Red Delicious Apple, diced

3

Teaspoons

Turbinado Cane Sugar (Sugar in the Raw)

0.25

Teaspoon

Kosher Salt

1

Ounce

Vermont Spirits Crimson Vodka

3

Cups

Chicken Broth

1

Ounce

Vermont Spirits Crimson Vodka

Freshly Ground Black Pepper

IMPORTANT NOTE ABOUT FLAMBÉEING: Please read the flambéing method very carefully before proceeding.

If you prefer not to flambé the onions, you can simply sauté the onions with the Vermont Spirits

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Crimson Vodka for a few minutes to burn off the alcohol and let the mixture reduce slightly.

Take care when flambéing, as flames will shoot up, and then self-extinguish. Do not use a down draft on the stove when flambéing.

Method: Melt butter in a large saucepan. Add red onions, cover, and sweat until onions are translucent, approximately 10 minutes. Add sugar, stir to incorporate and caramelize, add apples, add a half ounce Vermont Spirits Crimson Vodka, stand back, and flambé using long fireplace match; flames will self extinguish. Add another half ounce of Vermont Spirits Crimson Vodka, stand back, and flambé using long fireplace match.

Once the flames have gone out, cover the saucepan and let the mixture cook for 10 minutes. Add chicken broth to mixture and let cook for an additional 10 minutes. Set aside to cool, taste and correct seasoning to taste if desired. Puree the mixture in a blender in small batches until smooth. Refrigerate for 1 day to meld and bring out the flavors. Heat and then add 1 ounce Vermont Spirits Crimson Vodka.

Presentation: Pour soup into bowls, add freshly ground black pepper if desired, and serve.

Luxury Experience – Crème Brûlée with Vermont Spirits Crimson Vodka Spiked Morello Cherries is a great dessert to make for dinner parties as it must be made one day in advance, which provides the host a little extra time to relax before the guests arrive.



Luxury Experience – Crème Brûlée with Vermont Spirits Crimson Vodka Spiked Morello Cherries

Yield: 4 Servings

VermontSpirits Crimson Vodka Infused Morello Cherries Ingredients:

1

Ounce

Vermont Spirits Crimson Vodka

12

Morello Cherries in Light Syrup, drained (use the liquid for cocktails)

Method: Place the cherries and vodka in a glass jar and store in the refrigerator for several hours or days before using.

Custard Ingredients:

6

Large

Egg Yolks

0.33

Cup + 2 Tablespoons

Sugar

1.75

Cups

Heavy Cream

0.50

Cup

Vermont Spirits Crimson Vodka Infused Morello Cherry Juice (*See recipe above)

1

Teaspoon

Vanilla

12

Vermont Spirits Crimson Vodka Infused Morello Cherries, cut in half

4

Vermont Spirits Crimson Vodka Infused Morello Cherries, for garish

4

Mint Leaves

Whipped Cream

Method: Butter 4 oven-proof ramekins or custard cups. Set aside. Preheat oven to 325° F (163° C).

In a mixing bowl, add egg yolks and sugar and beat with an electric mixer until eggs are light yellow. Let rest.

In a saucepan, bring the Vermont Spirits Crimson Vodka Infused Morello Cherry Juice to a boil and reduce to one-quarter of a cup.

In a saucepan, bring the heavy cream, add the reduced cherry juice, and vanilla to a simmer. Slowly add a ladle of the hot cream to the egg mixture and whisk to incorporate. Keep adding the hot cream a little at a time to the eggs, so you do not curdle them.

Divide the cherries among the 4 ramekins, pour the custard over the cherries. Place the ramekins in a baking dish. Add enough hot water to the baking dish so that the water comes half way up the sides of the

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ramekins. Bake for 40 minutes or until custards are set. Remove from the oven and then remove the ramekins from the water. Let the custards cool, then refrigerate overnight.

Spoon a teaspoon of sugar evenly over the top of the custard. Gently brûlée the top of the custards with a kitchen torch, then return to the refrigerator to chill for an hour before serving.

Presentation: Garnish with a dollop of whipped heavy cream, a cherry, and a mint sprig.

Note: If you do not own a kitchen torch, you can broil the custards in the oven, however take great care not to burn them.

For additional product information on **Vermont Spirits Crimson Vodka** 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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