

The Big White House Lowell:

Using vermouth made from Big White House Riesling and (mostly) foraged edibles from our neighborhood, yard, and garden; Late Harvest Syrah dessert wine; shaken with an egg white. Weeds, whites, and wine. Then I'll be willin'.

Makes

- 1.5 oz Big White House home-made, foraged vermouth.
- 1.5 oz John Evan Late Harvest Syrah (any vintage)
- 1.5 oz Gin (I like the Fat Man Bathtub gin, but any kind will do)
- 1 egg white
- 1 handful of ice
- 1 small squeeze of lemon
- 2 lemon peel strips for garnish

Combine all ingredients (omitting the ice and the lemon peel) in a cocktail shaker.

If you don't have one (I kind of collect them), use a jar.

Dry shake (meaning shake without the ice) for about 10 seconds. This whips the egg white.

Add the ice and shake again for another short 10 seconds.

Pour into two glasses, making sure to divide the froth equally between the two glasses.

Big White House Vermouth:

What was so fun about this project was using a few things we had in the yard (especially dandelion greens and oxalis) a few things we could pilfer from houses near us who are SIP elsewhere (the citrus and juniper berries), and bunch we grew in our home or winery garden. All we needed from our pantry were the cinnamon, star anise, and cardamom. The resulting dry vermouth was very citrusy and floral. It made an awesome Martini but is better suited for a twist of lemon, instead of olives. The red sweet vermouth made a great Manhattan with a Luxardo cherry and a small extra dose of the Late Harvest Syrah we used to for the sweet vermouth.

Gather as many as possible of the following:

- 5-6 whole Juniper berries (good idea)
- 5-6 whole Allspice (good idea)
- 2 Cinnamon Sticks (critical)
- 2 Star Anise Pods (quite important)
- ½ tsp Cardamom Seeds (if you didn't add the Allspice, you definitely need these)
- 1 Rose (Roses are edible! Just make sure you haven't sprayed anything on one you use)
- 1 sprig fresh Oregano (Thyme would be ok)

1 sprig fresh Rosemary (Easy to find on a walk!)
1 sprig fresh Lavender +3 flowers (Easy to find on a walk!)
2 large handfuls of Dandelion Greens (Painfully easy to find in my yard)
1 large handful of Oxalis (aka Sourgrass) (Painfully easy to find in my yard)
Peel of 1 Orange (You could use 2 of the 3 citrus if you don't have all)
Peel of 1 Lemon
Peel of 1 Lime
2 Bottles Big White House Riesling
1 Bottle John Evan Late Harvest Syrah (use only for the red, sweet vermouth)

For the dry, white vermouth, place all ingredients in a slow-cooker, place on warm for 8 hours and then let cool for another 8 hours in the refrigerator. Strain into two 750ml wine bottles, filling one, and leaving the other with whatever space is left. To this one, add Late Harvest Syrah to fill the bottle and gently tilt back and forth to mix. Save the remaining dessert wine for use later.