



Gin & Juche: The Kimchi Martini



Like it dirty? How about spicy? Our **Kimchi Martini** is the first drink in our *Gin & Juche* cocktail series combining botanical Aviation American Gin and the bold flavors of Korean cuisine. A classic martini is a potent and uncomplicated blend of gin and dry (i.e., white) vermouth. If you're ready to step up your game, there is also the Vesper, a.k.a. James Bond's martini, which combines gin, over-proof vodka and French tonic wine (click here for our recipe). However, today we're going to introduce you with something a little different and, of course, food-friendly.

Kimchi (김치) is the ubiquitous spicy Korean pickled and fermented food, the cabbage variety being the most common. Fermentation is also involved in the production of alcohol; while the flavor of gin and kimchi are obviously different, there is certainly overlap. To balance the pungent nose of kimchi we use sweet (i.e., red) instead of the classic dry vermouth.

- 2 tablespoons chopped kimchi (with juices)
 - 50 mL gin
 - 20 mL red vermouth
 - Ice
- Additional kimchi for garnish (optional)

First, place a martini glass in the freezer for about 10 minutes. Next, combine kimchi, gin, vermouth and ice in a cocktail shaker and shake vigorously. Remove glass from freezer and strain the martini into it. Add additional kimchi juice for a stronger flavor. Garnish with a bit of kimchi and serve. 건배!



Have you ever seen photos of the Pacific Northwest and Korea side-by-side? Eerie. “Soyojeong” (소요정 逍遙亭), a pavilion in Yangcheon-gu, Seoul by Jeong Seon (1676-1759) and the coast of Oregon.

Gin & Juche: The Jangma (장마)



The East Asian monsoon is known as the jangma (장마) in Korean. Our **Jangma** cocktail is a play on the classic rum drink, the *Dark 'n Stormy*. However, our recipe is a more literal interpretation of ferocious maritime storms. [Jujubes](#) represent flotsam and jetsam, crystallized ginger plays the part of driftwood and delicately anise flavored tarragon stands in for seaweed. The ingredients come together in a tasty sea of crushed ice, gin and ginger syrup.



Jujubes, also known as red, Chinese or Korean dates.

The **Jangma** is part of 500 Tasty Sandwiches' [Gin & Juche](#) cocktail series featuring [Aviation American Gin](#) which aims to fulfill the unmet need for drinks that pair well with the bold flavors of Korean and other Asian cuisines. The layering of jujube (think tart apples), ginger, anise and gin, itself a sophisticated amalgamation of flavors, results in a drink that is visually striking, delicious and food-friendly. This drink is prepared in a similar fashion to a *Mint Julep* or our take

on the [Moscow Mule](#). With that said, slowly sip and enjoy this cocktail as it evolves.

- 1 (12 oz / 355 mL) bottle of ginger beer*
 - 6 jujubes
- Crystallized ginger, sliced thin
 - Tarragon, leaves only
 - Crushed ice
 - Gin
- Double old-fashioned glass

Ginger-Jujube Syrup

Combine 1 (12 oz / 355 mL) bottle of ginger beer and jujubes in a saucepan set over medium-high heat. Gently boil for 5 minutes, remove from heat and allow the mixture to cool completely before transferring the syrup and jujubes to the refrigerator to chill.

Putting It All Together

Layer jujubes (1-2 per drink), bits of ginger and tarragon with ice in a double old-fashioned glass. Slightly overfill the glass with additional ice. Add 1 part gin and 3 parts ginger-jujube syrup until the glass is completely full. Garnish with a slice of crystallized ginger and enjoy.

*Ginger beer is a non-alcoholic beverage similar to ginger ale but with a sharper (spicier) flavor. While it is becoming easier to find you can substitute regular ginger ale.

Gin & Juche: The Chameh Chiller



The idea of pickled fruit may seem strange but the combination of sweet and sour is undeniably delicious. Add a little heat in the form of ground Korean red pepper (gochugaru, 고추가루)

along with the complex botanical notes of good gin and you have the makings of an irresistible cocktail.

The **Chameh Chiller** was created for 500 Tasty Sandwiches' [Gin & Juche](#) cocktail series featuring [Aviation American Gin](#) and uses a recipe for **pickled Korean melon** (chameh, 참외) we developed for the Korean Tourism Organization's *KoreaTaste* blog (recipe [here](#)). While preparing your own pickled melon is a prerequisite for making the Chameh Chiller, you'll be well-rewarded with a cocktail that is both unique and refreshing. In fact, we think you'll be turning to Korean cuisine more often for mixology inspiration.

- 2 parts gin
- 3 parts tonic
- 1 part melon brine
- 3-4 cubes of pickled Korean melon
 - Ice
- Highball glass

Fill the glass with ice. Add gin, tonic, brine and melon cubes. Stir, taste and add more brine to taste. 건배!



Note: Korean melons have a firm white flesh and a thin rind that can be removed with a vegetable peeler. They are quite small (1-2 servings per melon) and look like a corrugated rugby football (yellow with white stripes). The flavor of Korean melon is reminiscent of cantaloupe with notes of pear and melon. Choose melons that are heavy for their size. If Korean melons are unavailable feel free to substitute muskmelons such as honeydews or cantaloupes.

Gin & Juche: The Sujeonggwa (수정과) Cocktail



We've saved the best for last. The **Sujeonggwa (수정과) Cocktail** is the final drink in [Gin & Juche](#), 500 Tasty Sandwiches' series of Korean food-friendly cocktails featuring [Aviation American Gin](#).

Sujeonggwa is a traditional Korean drink made from dried persimmons (gotgam, 꽃감), cinnamon and ginger. Never had dried persimmons? They have a wonderfully delicate honey flavor with hints of cinnamon and good ones have a luxurious, supple texture. For the cocktail we make a warming cinnamon and ginger simple syrup and slice a whole persimmon to create a flower-like garnish. The botanical notes of Aviation pair perfectly with all three ingredients but also tames the drink's sweetness, making it a sophisticated tippie. One suggestion, though. Sip this drink slowly and you'll be rewarded with a flavorful, boozy persimmon treat.

Cinnamon-Ginger Simple Syrup

- 5 cinnamon sticks
- 1/2 cup of ginger, sliced into coins
 - 1 cup white sugar
 - 1 cup water

Combine the ingredients in a saucepan over medium-high heat and bring to a boil, stirring to dissolve the sugar. Reduce heat and simmer for 20 minutes. Remove the pan from the heat and allow the syrup to cool completely before straining to remove the cinnamon and ginger.

Sujeonggwa Cocktail

- 1 dried frozen persimmon
- 1 part cinnamon-ginger simple syrup
 - 3 parts gin

Keeping the persimmon intact, slice into it (kitchen shears work perfectly) several times to create petals (see photo) then add it to a coupe glass. No need to defrost it: dried persimmons remain rather soft. Separately, shake together simple syrup and gin with ice. Strain the drink over the persimmon and enjoy.



Original Title: Coreans to cut tobacco and the persimmons-seller (ca. 1904). From the Willard Dickerman Straight and Early U.S.-Korea Diplomatic Relations Collection, Cornell University Library

Note: Dried persimmons can be found fresh or frozen (they're not completely dried, making them more perishable than, say, raisins) in Korean or Japanese markets where they are known as gotgam (곶감) and hoshigaki (干し柿), respectively. Supposedly Trader Joe's at one time carried frozen Korean gotgam but we have failed to find them.