



Golden Gate

A delightful Holiday cocktail using seasonal persimmons and traditional Holiday spices, yet with a decidedly light and modern taste. Also known outside of the Bay Area as "Square 'simmon."

Recipe per drink

- 2 oz. Square One Organic Vodka
- 2 oz. persimmons puree

Persimmons Puree

- 4 Fuyu persimmons, chopped (do not substitute with other persimmon types)
- 1 fresh vanilla bean, split down the middle to open
- 2 tbsp. crystallized ginger, cut into small cubes
- 1 pinch of nutmeg
- 3/4 c. sugar
- 3 c. water
- juice of 1 lemon

Place vodka and puree in a shaker with a lot of crushed ice. Shake vigorously for 30 seconds. This cocktail needs dilution or it will be too thick, so shake away! Strain into chilled martini glass. No garnish required as the vanilla bean specks float beautifully in the glass!

Persimmon Puree - In a medium-sized stock pot, melt sugar over medium to medium-high heat until amber/golden brown, stirring occasionally to avoid burning. Once color is achieved, remove from heat and pour water slowly down the sides of the pot. Water will bubble, steam and sputter and sugar will immediately harden. Return to medium-high heat and cook until sugar is melted again, stirring occasionally. Once completely melted again, add chopped persimmons, vanilla bean and crystallized ginger. Cook on medium-low heat (strong simmer) for about 2 hours, or until persimmons are completely soft and liquid is reduced by almost half. Add pinch of nutmeg and stir in. Remove from heat and cool. Once cooled, remove vanilla bean, scrape any remaining pulp from inside bean and put into mixture. Discard vanilla bean pod. Pour lemon juice into mixture then puree all liquid and solids in a blender or food processor until finely pureed. Working in small batches, pour puree into a sieve strainer. Hold strainer over a large bowl and using the back of a large spoon, press and stir the puree solids against the sieve, extracting a finer liquid, leaving thicker solids in strainer. Use the fine liquid puree to make the cocktail. The remaining thick puree in the strainer can be jarred for a few days and used as a delicious jam on toast or muffins.

(Credit: Allison Evanow)