



GIBSON

Short drink
before dinner

prepared in:

Mixing glass

served in:

Cocktail cup

alcohol content:

31,9%

INGREDIENTS

-6 cl of gin

-1 cl of vermuth dry

METHOD

POUR THE GIN AND VERMOUTH DRY INTO THE MIXING GLASS WITH ICE, SHAKE AND SERVE IT IN A VERY COLD COCKTAIL GLASS. ITS GARNISH IS A SWEET AND SOUR ONION.

Behind the cocktail

Cocktail name: Gibson.

Creator: Charles Dana Gibson.

Venue: the first written source that mentions it is the 1904 menu of the Piedmont hotel in Atlanta.

Story: from the whims of prominent personalities many important creations or evolutions in the context of cocktails were born. An elegant example is found in the Gibson cocktail, created to satisfy the requests of the famous "The Players Club" in New York.

Alcoholic base: gin, Vermouth dry.

Type of preparation: Shaken.