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## Just in Time for Summer, Broker's London Dry Gin Contest Produces New Cocktail Recipes

SACRAMENTO— The winning cocktail recipe in a contest sponsored by Broker's London Dry Gin and Lounge on 20 in Sacramento has a bit of a shady name but it promises to light up warm summer nights with its fusion flavors of blackberry, ginger, star anise and mint.

In addition to Lounge on 20, contests took place at Bourbon & Branch, San Francisco, and The Doheny, Los Angeles. Hood River Distillers provided free product for the contests and Broker's London Dry Gin sponsored cash prizes, while Ken Dayton, Todd Smith and Dean Berger of Pacific Edge Wine & Spirits organized the contests. HRD's products, including the award-winning Broker's London Dry Gin, are distributed in California by Pacific Edge.

Paint it Black is the name of the prize-winning recipe created by Chris Tucker, bar manager of L Wine Lounge. Tucker won a \$300 cash prize for his extraordinary cocktail. The second and third place winners were awarded \$150 and \$50 respectively.

“This is not a recipe that can be created quickly, but the results are well worth the effort,” said Andy Dawson, co-owner of Broker's London Dry Gin. “While Broker's is most often enjoyed as a gin and tonic, we wanted to see what inspiration might come forth when mixologists were challenged to create new, more exotic drinks.”



*Paint it Black—Chris Tucker of L Wine Lounge in Sacramento won the Broker's London Dry Gin recipe contest with his fusion drink of Broker's, blackberries, ginger, star anise and mint. Photo by Florence Low.*

“All of the contests were very successful and produced some amazing cocktail recipes. At this time, we are featuring recipes from the Sacramento winners. We hope to spotlight winners from the other cities in the near future,” Dawson said.

**Paint it Black**, first place, by Chris Tucker, L Wine Lounge

Recipe follows for one cocktail:

- 2 oz. Broker's London Dry Gin
- One lime, grated peel for zest
- 2 Tbsp. Blackberry, Ginger and Star Anise Tonic Jelly \*(recipe follows)
- 3 oz. Blackberry Mint Charged Water \*\*(recipe follows)

Paint inside of 12 oz. Collins glass with 1 Tbsp. of jelly. In mixing glass, combine gin and remaining 1 Tbsp. of jelly with ice and shake. Double strain and pour over ice in painted glass. Top with charged water and garnish with lime zest.

Repeat until all ingredients are used.

**\*Blackberry, Ginger and Star Anise Tonic Jelly**

30 oz. blackberries  
2 cups sliced ginger  
10 star anise pods  
5 cups sugar  
1 cup boiling water  
2 Tbsp. quinine powder  
2 Tbsp. citric acid powder

In a 6-quart sauce pot, combine berries, ginger and anise and sweat (heat until droplets appear on berries and spices) over medium heat. Stir occasionally to prevent scalding on bottom of pot. In a heat-proof glass measuring cup, combine quinine, citric acid and boiling water. Whisk until there are no clumps. Add to blackberry pot and continue stirring. Once bubbling, add sugar and continue stirring until all sugar is dissolved.



*Cheering them on—Executives from Broker's London Dry Gin, and Hood River Distillers (HRD) cheered on contestants who competed in a cocktail recipe contest at Lounge on 20 in Sacramento. Pictured from left are Andy Dawson, Broker's Gin co-owner; Erik Svenson, vice president of sales, HRD; Chris Tucker, first place winner; and Ron Dodge, president of HRD. Photo by Florence Low.*

Continue to cook over medium heat for about 30 minutes, reducing fluid by 1/3. Strain into sterile preserve jars and screw on caps and lids.

**\*\*Blackberry/Mint Charged Water**

1 cup blackberries  
1 small bunch fresh mint  
32 oz. fresh, cold water

In sauce pot, combine all items and bring to a boil over high heat. Boil for 90 seconds. Strain and let cool. Add cooled water to soda siphon or seltzer charger and charge. Keep cold.

**PDA (Publicly Displaying Affection)**, second place, by Tripp Harrison, Biba

Recipe follows for two cocktails:

1 stalk fresh lemongrass (remove dry outer layers)  
1 kiwi fruit (peeled and slices into rounds)

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Fresh berries (blackberries or blueberries—add as many as you like)  
2 dried hibiscus flowers (can be found at Trader Joe's)  
Elderflower juice (can be found at Cost Plus World Market)  
5 ounces Broker's London Dry Gin (2 ½ oz. per cocktail)

Cut lemongrass into 10 thin rounds from the bottom of the stalk. Place five rounds into each of the two chimney-style water glasses. With mulling stick, carefully pound the bottom portion of the peeled lemongrass to extract flavorful juices. Add three to five fresh berries of your choice per glass. Finally, add two rounds of kiwi per glass.

Build the liquid layers by adding ice to fill ¾ of each glass. Drop in one dried hibiscus flower per glass. Add 2 ½ oz. of Broker's London Dry Gin to each and add 4 to 6 oz. of elderflower juice (depending on size of glasses) to each. As an added garnish, peel a lemongrass stalk and add as a "straw."

**London Dragon**, third place, by Kris Laidlaw, GV Hurleys

2 oz. Broker's London Dry Gin  
1 ½ oz. simple syrup infused with sage and lemon zest  
1 oz. fresh-squeezed blood orange juice  
1 oz. fresh-squeezed grapefruit juice

Place all ingredients in a shaker with ice and pour over ice into a chilled rocks glass.

Garnish with a slice of star fruit.

Recipes also are available online at [www.hrdsprits.com/broker's](http://www.hrdsprits.com/broker's).

Founded in 1934, Hood River Distillers is the Northwest's oldest and largest importer, producer and bottler of distilled spirits. For more information, visit [www.hrdsprits.com](http://www.hrdsprits.com) or contact the company's sales office at 503-574-3693.

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Editors: If you would like contest photos sent separately, please contact [olga@leoketel.com](mailto:olga@leoketel.com) or call 971-244-0661.