

MARTINI

Last Modified: 12/10/2014

MAKE: 2 Min

F EASY

COCKTAILS

MAKES 2 COCKTAILS

QUA	MEASURE	INGREDIENT	PROCESS
1	Cup	Dry Gin (The "TRADITIONAL" Martini)	
OR			
1	Cup	Vodka (HIGH Quality)	
1	Tbsp	Dry Vermouth	
2	Dashes	Orange Bitters	
1 ~ 2	Lemon Peel Twists - Whole Olives or Cocktail Onions Per Glass		

PREPARATION

FACTOID	Here's the grand baby, though now venerable in its own right. Within reason, you can mix this one up pretty much any way you want, and it's STILL a Martini. Garnish with an Olive, a Lemon Twist, an Onion or a slice of Cucumber.
FACTOID	<p>EXTRA WET: Equal parts Gin or Vodka and Vermouth.</p> <p>ULTRA DRY: Just an eighth of a teaspoon of Vermouth (Dash).</p> <p>DRY: 1/4 of a teaspoon of Vermouth (Two Dashes).</p> <p>DIRTY: Add in 1/4 teaspoon of liquid from either the Olive Jar or the Onion Jar.</p> <p>BRUISED: The Martini is Shaken vs Stirred.</p>
FACTOID	There is INDEED a "difference" between shaking and stirring your Martini - James Bond was correct. By shaking the Gin or Vodka, you add air bubbles which changes the taste (since they get in the way of the Martini hitting the tongue). The air bubbles do have one positive effect: it increases the antioxidants thereby making the drink healthier. I have no argument for this, save an incredible respect for the dedication shown by the University of Western Ontario in determining this.
1	For a minimum of one hour, place the Cocktail Mixing set & stirring tools, Martini Glasses and Gin and/or Vodka Bottles in the FREEZER!
2	Combine ingredients in a mixing glass and fill with Ice. Stir well to chill and strain into a chilled cocktail glass. Twist a piece of Lemon Peel over the drink and use as garnish, or, if you must, toss in an Olive or a small Cocktail Onion.