

The martini is more than a cocktail. It is a classic, a lifestyle, a ritual. And it is very much in. The truly trendy martini has abandoned its traditional gin base. The word today is vodka. *Give it a try. You may find yourself both stirred and shaken*

Martinis are classically served "up,"

This means the ingredients are chilled, by stirring, over ice, then strained into a chilled cocktail glass. The real Martini takes London dry gin — Beefeater, Bombay, Boodles, and Tanqueray are all good ones — plus dry vermouth. James Bond aside, stirring a Martini is proper form. This is not because it "bruises" the gin, as the saying goes, but because shaking introduces air into the drink, producing bubbles and a foamy "head" — but Martini-drinkers want flavor, not froth. Shaking also adds too much water, diluting the gin taste.

Martini (classic): In a cocktail shaker combine cracked ice
1/4 cup gin
1 tablespoon dry vermouth.
Stir well to mix. Strain into a chilled cocktail glass. Garnish with a green olive or a lemon twist. Makes 1 serving

Classic Cointreau Martini something a little sweeter

2 ozs. gin
teaspoon dry vermouth
1 oz. Cointreau
rinse ice in shaker with cointreau and strain off excess
(Triple-Sec can substituted for Cointreau)
garnish with twist of lemon

Simple Syrup: Pour 1 cup boiling water over 1 cup sugar; stir until sugar dissolves. Chill in the refrigerator before using; store in the refrigerator.

The Crantini

2ozs. gin
1/2 oz. cranberry cocktail
teaspoon dry vermouth
dash bitters
garnish with twist of lemon

Cosmopolitan

In a pitcher or shaker combine 4 parts Absolut Citron Vodka with 2 parts each of cranberry juice and triple sec (or Cointreau) and 1 part lime juice. Shake strain and pour into martini or cocktail glass. Garnish with lime wedge.

Cosmopolitan Martini

In a martini pitcher filled with a few ice cubes stir in 1 1/2 ounces of vodka with 1/2 teaspoon of dry vermouth and 1/2 ounce of cranberry juice. Stir strain and pour into a martini glass.

Blue Martini

Ingredients: 1 Part(s) Sky Vodka
1 Part(s) Blue Curacao
1 Part(s) Sour Mix
1 Garnish Lemon Twist

Instructions: 3/4 oz vodka 3/4 oz blue curacao 3/4 oz sour shake well and lightly mist serve up preferably in a double martini glass garnish with a lemon twist.

Sour Apple Martini

Ingredients: 2 Part(s) Sour Apple Pucker
2 Part(s) Ketel One Vodka
1 Part(s) Cointreau Orange Liqueur
1 Lemon Twist Cherry or Green Apple Slice
Instructions: Stir gently. Strain into martini glass.
Garnish with Lemon Twist Cherry or Green Apple Slice

Vegas Lemon Drop

Ingredients: 2 Part(s) Absolut Citron
1 Part(s) Triple Sec
1 Part(s) Lime Juice
Instructions: Add all ingredients into a martini shaker filled with ice. Shake and strain a well chilled martini glass. Use Lemon slice to wet the rim of the glass and dip it into white sugar until coated.

Red Apple Martini

Ingredients: 1 Part(s) Vodka
1 Part(s) Sour Apple Liqueur
1 Part(s) Cranberry Juice
1 Garnish Apple Slices
Instructions: Add all ingredients into a martini shaker filled with ice. Shake and strain into a well chilled martini glass. Garnish with a thin apple slice.

Purple Hooter Martini

Ingredients: 3 Part(s) Vodka
1 Splash Chambord Raspberry Liqueur
1 Splash Sweet & Sour Mix
1 Drop(s) Lemon Juice
1 Dash(es) Extra Dry Vermouth
Instructions: Add all ingredients into a martini shaker filled with ice. Shake and strain into a well chilled martini glass.