

Chapter 18

“Martini” Madness

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What’s with all the Martinis these days? I get new recipes submitted to me all the time, and every day I hear about these trendy new Martinis that look like nothing more than pink Kool-Aid in a dressed-up cocktail glass.

The truth of the matter is that a real Martini is simply a couple ounces of ice-cold gin (or vodka if gin isn’t your thing) with a dash of vermouth. Some people like more or less vermouth than others (or none at all), and some people prefer an olive or a twist of lemon or even a pearl onion for a garnish. But that’s really about it when it comes to Martini variations as far as I’m concerned.

Ultimately, the Martinis in this chapter are just cocktails like any other, but they’re called Martinis because they’re served in a martini glass. It’s trendy. In a few years, something else will be trendy. At one time, people drank cocktails with raw eggs in them because they were popular. Tab and Fresca used to be popular. In five years, something else will be popular. What are you gonna do?

So anyway, I tried to pick out around 30 interesting or trendy “Martinis” that actually taste good and are worth drinking. Enjoy.

The All-American Martini



2½ oz. Glacier Vodka
dash Dry Vermouth

Stir with ice. Strain into a martini glass. Garnish with two Olives skewered by an American Flag toothpick.

Angel Martini



2½ oz. Ketel One Vodka
½ oz. Frangelico

Shake with ice. Strain into a chilled martini glass.

A little Italy and a littler Netherlands. (This one was invented at the Bowery Bar of New York, New York.)

Apeach Cosmopolitan



2 oz. Absolut Apeach
½ oz. Triple Sec
½ oz. Lime Juice
1 oz. Cranberry Juice
Lime Wedge

Shake with ice and strain into a chilled cocktail glass. Garnish with a Lime Wedge.

Apple Martini



2 oz. Glacier Vodka
½ oz. Schönauer Apfel Schnapps
dash Cinnamon

Shake with ice. Strain into a chilled martini glass. Garnish with a slice of Apple.

Apricot Martini



1 oz. Godiva Liqueur
1 oz. Absolut Vodka
1 oz. Apricot Brandy

Combine with ice; shake well. Serve chilled with a Cherry.

It's not the pits.

Bacardi Sweet Martini



2 oz. Bacardi Light Rum
½ oz. Martini & Rossi Rosso Vermouth

Stir gently with ice in a cocktail glass.

Black Magic



1½ oz. Jägermeister
1½ oz. Vodka

Shake with ice and strain into a chilled martini glass.

Black Tie Martini



1½ oz. SKYY Vodka
splash Campari
splash Chivas
2 Cocktail Onions
1 Black Olive

Shake with ice and strain into a chilled martini glass.

Blue Beast



2 oz. Magellan Gin
1 oz. Hpnotiq
splash of Chambord

Shake Magellan and Hpnotiq until cold and pour into a martini glass. Add a splash of Chambord. Garnish with a Maraschino Cherry.

Blue Goose Martini



2 oz. Hpnotiq
1 oz. Grey Goose Vodka
splash Pineapple Juice

Shake well. Garnish with a Pineapple Wedge.

Blue Hawaiian Martini



1 oz. Stolli Blueberi
1 oz. Malibu Rum
¼ oz. Grenadine
1 oz. Pineapple Juice

Shake with ice. Strain into a chilled martini glass. Garnish with Lemon.

Blue SKYY Martini



2½ oz. SKYY Vodka
splash Blue Curaçao

Stir with ice and strain into a chilled martini glass.

Blues Martini



1½ oz. Ketel One Vodka
1½ oz. Bombay Sapphire Gin
few drops Blue Curaçao

Stir gently with ice. Serve straight up or over ice.

Bootlegger Martini



2 oz. Bombay Gin
¼ oz. Southern Comfort

Stir gently with ice; serve straight up or over ice. Garnish with a Lemon Twist.

Created at the Martini Bar at the Chianti Restaurant in Houston, Texas.

Dry Victoria Martini



3 oz. Bombay Sapphire Gin
1 oz. Martini & Rossi Extra Dry Vermouth
1 or 2 dashes Angostura Bitters

Shake or stir. Serve in a classic martini glass. Garnish with 1 Cocktail Olive and a Twist of Lemon.

The Engaging Martini



2 oz. Finlandia Vodka
dash Dry Vermouth
2 Olives
Diamond Ring

Stir Vodka and Vermouth with ice and strain into a chilled martini glass. Garnish with a pair of Olives and a One-Carat Diamond Engagement Ring.

Also known as The Most Expensive Martini, the Oak Bar in Boston has a version that includes dinner for two and a hotel suite stocked with champagne, chocolates, and flowers for just \$12,750. The chunk of ice in her drink will seal the deal.

Godiva Naked Martini



1½ oz. Godiva Liqueur
1½ oz. Absolut Vodka

Combine with ice; shake well. Serve in a chilled martini glass. Garnish with a Lemon Peel or a Strawberry.

Grand Obsession



2 oz. Absolut Kurant Vodka
½ oz. Grand Marnier
½ oz. Cranberry Juice

Shake with ice. Strain into a chilled martini glass.

"In and Out" Martini



¼ oz. Dry Vermouth
2 oz. Gin or Vodka
Garnish with Lemon Twist or an Olive.

Fill shaker glass with ice and add Vermouth. Swirl ice around in glass and pour out. Add Gin/Vodka and shake vigorously. Pour into a cocktail glass.

From Patrick Ford, Smith & Wollensky, New York, NY

Jersey Lightning Martini



2 oz. Laird's Applejack Brandy
1 oz. Sweet Vermouth
¾ oz. Fresh Lime Juice

Shake with ice. Strain into a chilled martini glass.

Kremlin Martini



2 oz. Smirnoff Vodka
1½ oz. Crème de Cacao
1½ oz. Half & Half

Shake well with ice. Strain into a chilled martini glass.

Lavender Orchid



1 oz. Tanqueray No. Ten
¼ oz. Chambord
1 oz. Sour Mix
splash Ginger Ale
1 Orchid

In a shaker with ice, add Tanqueray, Chambord, and Sour Mix. Shake gently and strain into a martini glass and top with Ginger Ale. Decorate with a floating Orchid.

Limón Martini



2 oz. Bacardi Limón
¾ oz. Martini & Rossi
Extra Dry Vermouth
splash Cranberry Juice

Shake with ice and strain into a chilled martini glass. Garnish with a Lemon Twist.

Limontini



1 oz. Vanilla Vodka
½ oz. Caravella Limoncello
1½ oz. Pomegranate Juice
squeeze of Lime

Shake vigorously, strain into a martini glass, and serve immediately. Garnish with a Lemon Twist.

You can substitute Orange-Flavored Vodka for the Vanilla Vodka.

Martini avec Moi



2 oz. Absente
1½ oz. Remy Martin Grand Cru
VS Cognac
¾ oz. Lillet Blanc
splash Crème de Cassis

Shake ingredients until freezing cold and pour into a martini glass. Garnish with a Lemon Twist.

Mayflower Martini



2 oz. Plymouth Gin
1 oz. French Vermouth
dash Angostura Bitters
Orange or Lemon Twist

Shake with ice and strain into a chilled martini glass.

This drink is based on Thomas Stuart's original recipe. Modern tastes may prefer a drier version with less Vermouth; an Orange rather than a Lemon Twist is also good.

Midnite Martini



1¼ oz. Glacier Vodka
¾ oz. Echte Kroatzbeere
Blackberry Liqueur

Stir ingredients with ice. Strain into a chilled martini glass.

Mystique Martini



2 oz. Smirnoff Vodka
dash Green Chartreuse

Chill, strain, and garnish with a Lemon or Lime Twist.

Orange Mochantini



2 oz. Stoli Kafya Vodka
 1 oz. Stoli Vanil Vodka
 splash Chocolate Liqueur
 splash Orange Liqueur

Stir ingredients with ice. Strain into a chilled martini glass. Garnish with 3 Coffee Beans or an Orange Twist.

Purple Hooter Martini



1¼ oz. Chambord
 1¼ oz. Vodka
 ¼ oz. Sour Mix
 ¼ oz. Lemon-Lime Soda

Combine ingredients, except Soda, into a shaker filled with ice. Shake thoroughly and pour into a martini glass. Top with Lemon-Lime Soda.

It's not all that different from a Purple Hooter shot, but it looks classier in a martini glass.

Raschocolate Martini



1½ oz. Smirnoff Vodka
 1 oz. White Crème de Cacao
 dash Chambord
 2 oz. Cranberry Juice

Combine ingredients into a shaker filled with ice. Shake thoroughly and pour into a martini glass.

Raspberripolitan



2 oz. Absolut Raspberri
 ½ oz. Cointreau
 ½ oz. Cranberry Juice
 dash Lime Juice

Shake with ice and strain into a well-chilled cocktail glass. Garnish with a Lime Wedge.

A variation of the popular Cosmopolitan. I suppose we'll be seeing Applepolitans, Strawberripolitans, Lemonpolitans, and maybe Chocopolitans soon enough.

Ruby Slipper Martini



2 oz. Bombay Sapphire
 ¼ oz. Grand Marnier
 1 or 2 splashes Grenadine
 dash Peppermint Schnapps

Shake with ice and strain into a well-chilled cocktail glass. Garnish with a Mint Leaf (set it on the edge of the drink and let it stick out).

Stoli Blue-Tini



1½ oz. Stoli Blueberi
1½ oz. Stoli Vanil

Stir with ice. Strain into a martini glass. Garnish with Blueberries.

Tanqueray “Perfect Ten” Martini



2 oz. Tanqueray No. Ten
1 oz. Grand Marnier
½ oz. Sour Mix

Shake with ice. Strain into a martini glass. Garnish with Lemon.

Thrilla in Vanilla



2 oz. Sobieski Vanilla Vodka
½ oz. DeKuyper Peach Schnapps

Shake with ice and strain into a martini glass.

Created by L. Saccone, Basking Ridge, NJ.

Topaz Martini



1¾ oz. Bacardi Limón
¼ oz. Martini & Rossi
Extra Dry Vermouth
splash Blue Curaçao

Stir in a cocktail glass. Strain and serve straight up or on the rocks. Add a Lemon Twist or Olives.

Trinity Martini



1 oz. Bombay Gin
½ oz. Sweet Vermouth
½ oz. Dry Vermouth

Stir in a cocktail glass. Strain and serve straight up or on the rocks. Add a Lemon Twist or Olives.

This cocktail is also known as the Trio Plaza Martini.

Warden Martini



1½ oz. Bombay Gin
dash Martini & Rossi
Extra Dry Vermouth
dash Pernod

Stir in a cocktail glass. Strain and serve straight up or on the rocks. Add a Lemon Twist or Olives.