

THE MARTINI REVOLUTION

By Tennial Tatsch Photography by Joseph Burgess

"I like to have a martini
Two at the very most-
After three I'm under the table,
After four, I'm under my host."
- Dorothy Parker



The Martini has been around long before my time, and probably yours. As ancient as it may be, timeless would be the proper word for it. With each generation, the Martini revamps itself, always becoming the hip drink of choice again and again.

In years past, a Martini was made of gin and vermouth, with the option of how dry or dirty you preferred. Today, the options are endless. Gin or vodka can make a good martini, but the new flavored vodkas now available are numerous, making for countless combinations. With names like Cajun Martini, Lemon Drop, Gypsy Cocktail, and Cosmo Jewel, a visit with a bartender may be necessary to get the exact Martini you are looking for to stimulate your taste buds.

As the revolution of the Martini keeps stirring, the anticipation of what the next few years will bring is enticing. Enjoy the following recipes, or experiment with your own. Cheers!

Classic Martini

2 oz. Gin
½ oz. Vermouth*

Stir over ice and serve on the rocks, or strain into a chilled cocktail glass. Garnish with a spear of olives. (*For a Dry Martini, use less Vermouth & garnish with a twist. Vodka may be substituted for gin.)

Cranberry Apple Martini

½ oz. cranberry vodka
¾ oz. Sour Apple Pucker
½ oz. cranberry juice

Shake and strain into a chilled cocktail glass.

Chocolate Martini

1oz. Vodka
1 oz. Vanilla Flavored Vodka
1 oz. White Crème De Cacao
1 Splash Chocolate Liqueur

Line the rim of a cocktail glass with cocoa powder. Mix ingredients in a shaker over ice, strain into glass, and add a splash of the liqueur. Garnish with chocolate.

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