

**MARTINI LORE...A Mysterious History**

No one really knows the exact origin of the Martini. One legend claims that the Martini is named for Martinez, California where the drink was made for a miner during the Gold Rush & was originally called the Martinez & perhaps became the Martini as a result of unintended slurring of an unfamiliar word. But an important thing is that around the same time vermouth hit the country & it's believed the original drink had sweet vermouth in it.

The first time the Martinez was published was in O.H. Byron's 1884 book, *The Modern Bartender's Guide*. The Martinez also appeared in the 1887 edition of Jerry Thomas' book *The Bar-Tender's Guide: How to Mix Drinks* (alternately called *The Bon-Vivant's Companion*). The first "dry" Martini was in Louis Muckensturm's 1906 book *Louis' Mixed Drinks*, which called for dry French vermouth replacing the sweet Italian vermouth.

The first appearance of vodka quoted as going into a Martini was in 1939 with a magazine ad for Vodka Kiprisky, a brand from Bardinet. However, wherever the Martini came from, it has been popular for more than 100 years, & getting it just right is a matter of art, science & personal taste.

From Old Blue Eyes to FDR, the Martini has been a power drink for the rich & famous. Richard Nixon, Ernest Hemingway, Winston Churchill & W.C. Fields were all Martini drinkers. Remember "shaken, not stirred?" Even 007 wanted the perfect martini.

"Let's get out of these wet clothes & into a dry martini." Mae West in the movie *Everyday's a Holiday*

**HOW TO MIX A GREAT MARTINI**

- Use the freshest, cleanest ice possible. Don't use ice that has been in your freezer for months. If you must store your ice, do so in a tightly sealed container.
- The colder the better—keep your glasses & even your shaker in the freezer until you're ready to begin.
- Rinse your shaker thoroughly before you begin each time.
- Use only glass & stainless steel. It is well worth it to start with the best equipment.
- Shake gently & for a few seconds so as not to dilute your drink.
- Buy the best ingredient that you can afford.
- If you are using olives as garnish, make sure they're fresh & rinse them under water just before you use them. This prevents excess oily olive juice from polluting your drink. For a fresh alternative to olives, try a lemon twist or other creative accompaniments.

**CHOCOLATE MARTINI**

3 ounces vodka  
1/2 ounce Godiva Chocolate liqueur

Shake over ice & strained into a chilled martini glass. Garnish with a chocolate stirrer.

**APPELTINI**

3 ounces vodka  
1/2 ounce Sour Apple Pucker Schnapps

Chill over ice, serve in chilled glass. Garnish with a lime twist.

**COSMOPOLITAN**

1 1/2 ounces Absolut Citron  
1 1/2 ounces Absolut vodka  
1/2 ounce Cointreau  
Splash cranberry juice  
Splash fresh lime juice.

Chill over ice, strain into chilled glass.

**HAZELNUT MARTINI**

3 ounces vodka  
1/2 ounce Frangelico liqueur

Garnish with an orange twist & serve chilled.

**VIOLETTA MARTINI**

3 ounces Absolut Mandarin  
1/4 ounce cranberry juice  
1/4 ounce blue curacao liqueur

Serve chilled with an orange twist.

**WHITE CHOCOLATE MARTINI**

2 ounces vodka  
1/2 ounce Godiva White Chocolate liqueur

Serve chilled with a chocolate stirrer.

**YVETTE MARTINI**

3 ounces Absolut Mandarin  
1/2 ounce Grand Marnier

Shake ingredients with ice & strain into a chilled martini glass. Garnish with an orange wedge.

## Herb's Recommended Recipes

### MARTINIS

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#### TOPAZ MARTINI

3 ounces vodka  
1/2 ounce Frangelico liqueur  
1/4 ounce crème de cacao

Shake with cracked ice & strain into a chilled cocktail glass. Garnish with 3 coffee beans.

#### MARTINI BELLINI

3 ounces vodka  
1/2 ounce Peachtree schnapps

Stir all ingredients in a mixing glass with cracked ice. Strain into a cocktail glass & garnish with a peach slice or lemon twist.

#### COPPER ILLUSION MARTINI

3 ounces Beefeater gin  
1/2 ounce Grand Marnier  
Splash of Campari

Serve chilled with an orange twist.

#### MIDNIGHT MARTINI

3 ounces vodka  
1/2 ounce Chambord raspberry liqueur

Stir ingredients with ice and strain into cocktail glass. Add a twist of lemon peel.

#### BLACK GIN MARTINI

3 ounces Beefeater gin  
1/4 ounce Romana Black Sambuca  
1/4 ounce sweet vermouth

Serve chilled with a lemon twist.

#### MELONTINI

3 ounces vodka  
1/2 ounce Midori melon liqueur  
Splash of cranberry juice

Serve chilled with a lime twist.

#### ICEBERG MARTINI

3 ounces Bombay Sapphire gin  
1/2 ounce white crème de menthe

Serve chilled with a chocolate stirrer.

#### SILVER BULLET MARTINI

3 ounces Grey Goose vodka  
1/2 ounce dry vermouth  
Chivas Regal 12-year old scotch

Pour first two ingredients into shaker with ice, shake well, strain and pour in glass. Float the Chivas scotch.

#### HOT PEPPER MARTINI

3 ounces vodka  
1/2 ounce dry vermouth  
Splash of jalapeno juice

Serve chilled with a jalapeno-stuffed olive.

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#### ICEBERG MARTINI

3 ounces Bombay Sapphire gin  
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#### PEPPER MARTINI

4 ounces Plymouth gin  
1 tablespoon dry sherry  
2 teaspoons pepper jelly  
1 teaspoon orange bitters  
2 Tomolives (tiny pickled green tomatoes, available at specialty stores)

Combine gin, sherry, pepper jelly & orange bitters in a cocktail shaker filled with ice cubes & shake vigorously. Strain into 2 martini glasses. Garnish each with a tomolive & serve.