

# Ten Four

I offer up this drink in honor of National Vodka Day, which is also National Taco Day, and in 2014, falls on Saturday, October 4. This just happens to coincide with our daughter's wedding day. Her Groom has suggested the name and I think it covers all of the bases.



I didn't want to just make up another version of a cilantro-lime martini. The Chartreuse accentuates the herbal cilantro while the pepper adds a nice background bite.

- 1 1/2 oz. vodka
  - 1 oz fresh lime
  - 1/2 oz Chartreuse
  - 1/2 oz. simple syrup
  - 1 slice jalapeno seeded
  - 1/8 cup fresh cilantro
  - 1 jalapeno stuffed olive for garnish – optional.
1. Combine all ingredients, except the garnish, in a shaker with ice cubes (not crushed ice). Shake until well chilled.
  2. Double strain into a chilled cocktail glass.
  3. Garnish with the olive (optional)

Cheers!

