

Classic Martini

From the middle of the last century, the martini became basically gin or vodka on the rocks. The vermouth that originally was prominent, became a splash or even a wash. This is how to make that cocktail.



- 1 1/2 oz. Dry London gin such as Bombay Sapphire or Vodka
- Fresh Dry Vermouth
- An olive for garnish

1. Chill a martini glass with ice and water
2. Fill a mixing glass with ice and add a splash of dry vermouth and swirl the glass.
3. empty the vermouth but retain the ice.
4. Add the Gin or Vodka and stir to chill.
5. Strain into the chilled glass and drop in the olive.