Doc’s Classic Gin Martini



I like my martini’s 2 1/2:1 or 3:1 Gin to Vermouth. Whatever your favorite ratio, try combining Dry and Bianco 50/50 for the Vermouth.

This is a play on the Perfect Martini. One that combines both dry and sweet Vermouth. Rather than sweet Vermouth, I used bianco, combining Carpano Dry and Carpano Bianco. I was hooked. These two styles of Vermouth have become my go-to for anything calling for ‘dry.’ At first the Carpano Bianco seems slightly sweeter than the usual premium dry Vermouth. I attribute this to the rich wine flavor that comes through along with citrus and a little tropical fruit. The Carpano Dry is a bit surprising. The nose is wine, lemon, candied fruit and spices, but the taste is bone dry. Alone, or in combination, these fortified wines are amazing.

I have used London Drys, Herbal, and “American Style”. I like

them all!

When it comes to the garnish, I think that citrus and olives, individually or together, drastically enhances this martini.

Doc’s Classic Martini



- 1 1/2 oz. Gin – You’re favorite premium brand
- 1/4 oz. Carpano Dry Vermouth
- 1/4 oz. Carpano Bianco Vermouth
- Dash of *Doc Elliott’s Olive Bitters*
- Olives and/or Lemon peel for garnish

1. Chill a cocktail glass with ice and water
2. Combine the gin, vermouth’s and bitters in a mixing glass with ice and stir to chill
3. Strain into chilled cocktail glass
4. Garnish with Olives and/or Lemon peel

Cheers!
