Dark Chocolate Martini

This works best if you chill or freeze the vodka. Makes a fun Halloween concoction.

- Raw sugar
- Finely chopped dark chocolate
- 2 oz. chilled vodka
- 2 oz. chocolate liqueur such as Godiva or Starbucks
- 1 dash orange juice
- 1. Chill a martini glass with ice and water
- 2. Combine sugar and chocolate.
- 3. Empty and dry the glass then moisten rim with orange juice or water and coat with mixture.
- Combine vodka, chocolate liqueur and orange juice in a mixing glass with ice
- 5. Stir to thoroughly chill, but do not over dilute.
- 6. Strain into rimmed glass
- 7. Garnish with an orange wedge