

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.
4. 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