

Grandfather McFly 55



I'm sure most of you know that this past October 21, 2015 was "Back to the Future Day." That was the date that Marty McFly traveled to the future in the second movie. (and the Cubs won the World Series!) Well, in the first movie, Marty traveled to the past – specifically November 5, 1955. So, to mark this auspicious date, I would like to share my version of a Mid Century Martini.

You know, the type where you say the word, "vermouth!" ** Since Marty's father was in High School at the time and was too young to drink, I'm assuming his father, Marty's Grandfather, would be the one to enjoy a 1950's Martini. Thus the name "Grandfather McFly 55."

This cocktail calls for a whisper of dry vermouth and a London style Gin. I have chosen Bombay Sapphire. Ford's, Beefeater or your favorite will all work just fine! Any dry vermouth will also do as well. To make it truly authentic, you can open the vermouth, re-close it and let it sit at room temperature for a few months, (just kidding – sort of!). So, here's to Space-Time Continuum's, Flux Capacitors and really cool Deloreans!

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- 1 1/2 oz. London dry Gin
- Dry vermouth
- Olive for garnish

1. Chill a cocktail glass with ice and water
2. Pour a little vermouth into a mixing glass and swirl to coat. Empty the mixing glass into the sink.
3. Add the Gin to the mixing glass with ice and stir to chill
4. Strain into the chilled cocktail glass and garnish with the olive.

** During WWII, the World's supply of vermouth was held hostage by the Axis Powers. Tradition has it that Winston Churchill would raise his Martini, sans vermouth, toward France and say "Vermouth." It wasn't because he didn't like vermouth, it wasn't available!

Cheers!
