

3 Secrets To Making An Extraordinary Cocktail And Remember You Heard It From Me!

Here are a few simple things that you can do at home to make a regular cocktail or martini a thousand times better. These are a few techniques that I use at home that always wow my guests.

Golden Tip #1

A dirty martini uses olive brine in the creation of either a traditional gin or vodka martini with vermouth. This adds to the flavour of the drink and gives a cloudy appearance hence; the “dirty” name.

Be the envy of the party by placing olives into the shaker with vodka and vermouth. Shake on more ice than normal which will pulverize the olives squeezing the juice and oil out and into your drink. Brine is usually made from salt, water, vinegar and various other ingredients that you do not want to put into your Belvedere Martini. The natural flavour of the olives will provide you with ample cloudiness and bite. Apply the same method when making a Cosmo. Instead of squeezing the limes into the shaker put the lime wedges into the shaker and pulverize the fruit with the ice while you shake.

Golden Tip #2

A chilled martini glass is as close to a perfect drinking vessel as you will ever get! Before combining ingredients into your shaker take the martini glass that you are going to use and fill it with ice. After the glass is filled, pour water over the ice until the bowl is full. At this point you can start creating your next fluid masterpiece as the glass chills. Once you are done shaking, pour the ice and water out of the glass and pour your martini in. Make sure when serving the glass that you do not handle the bowl, carry it from the stem. The warmth of your hand on the bowl will negate the benefit of serving the drink in a chilled glass which keeps the drink colder longer thereby, making it taste better.

Golden Tip #3

Use natural and organic juice whenever possible. Organic juice or hand pressed juice at home makes a huge difference in the drinks that you make. Adding fresh pineapple into a Pina Colada during the blending process will give a beautiful texture and intoxicating nose to your concoction. Organic juices such as passion fruit, pear and mango will provide you with flavours that juice from concentrate simply cannot offer. So next time, use hand squeezed orange juice in your screwdriver and, when you are dreaming of Miami during our next snow storm use pineapple rings in the blender and leave the premix at the grocery store.

Jeremy's Drink of the Week

Blue Eyed Blonde

1 oz. Hpnotiq Liqueur

$\frac{3}{4}$ oz. Premium Vodka

A few drops Cointreau

1 lemon wedge

Shake ingredients until chilled and the lemon is pulverized

Strain and serve in a chilled glass