



**BEHIND
THE BAR**
*with
Cara Devine*

The Dry Martini

One of the most iconic drinks of all time.

Nothing makes you feel classier than having a Dry Martini in hand, but sorry Mr Bond, we like ours stirred.

Specs:

5ml (1 barspoon/ 1/6oz) vermouth, chilled in the fridge

60ml (2oz) gin, (or vodka if you prefer), again chilled in the fridge

Good quality ice

Garnish of an olive or 3 on a skewer

Equipment:

An icy cold Martini glass

An icy cold mixing glass

A barspoon

A julep strainer

Method:

Prep your garnish.

Add vermouth & gin to your chilled mixing glass.

Fill mixing glass with ice and stir until you reach your desired dilution.

Strain in to coupe or Martini glass.

Finish with the classic olive(s) on a skewer.

Suggested ingredients:

The popular *Tanqueray* and *Plymouth* gins suit both wet and dry martinis, as does *Grey Goose* you prefer vodka. These are all available in most parts of the world.

We though, like *Gin Mare* if you can find it, for its savory and Mediterranean herbal flavors.

As for vermouths, *Dolin Dry* is a lighter bodied style with nice herbal and citrus flavors. This supports the gin without overshadowing it.

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