

Welcome to
Martini Swords.com
Recipes E-Book

Warning!

10 Ultimate Martini Recipes are
Found Here.

[Click Here](#) For Index

Don't forget to Check out our
unique collection of
extraordinary gift items for that
Martini Connoisseur. @
www.martiniswords.com

For more than 350 Recipes

[Click Here](#)

Feel free to **e-mail** us with
questions or comments. We look
forward to hearing from you!



All Martini Swords are © Copyright 2002 -World patent pending - ® Trademark
registered

[Internet Marketing Services](#)

Martini Swords.com

“Joe's Perfect Martini” (Serves 2)

Standard Dry Martini

Cosmopolitan Martini

The Glass Cleaner

Pink Candies

Chocolate Martini

Martini World Cosmo

Late Night Martini

Cajun Martini

Apple Sauce Martini

"Joe's Perfect Martini" (Serves 2)

Supplies: Stainless Steel Cocktail Container

Martini Glasses, large, long stem

A good, dry Gin

Martini & Rossi Extra Dry Vermouth

Fresh Lemon

Cocktail Olives.

Overnight Preparation:

Make fresh ice using bottled spring water

Place Lemon into the refrigerator

Place Gin, and all glasses into the freezer

Bathe olives in vermouth using a glass bowl

Cover and refrigerate the vermouth & olives overnight

The moment before serving:

Cut the lemon into 8 even slices

Slice the lemon wedge halfway down to the peel

Rim each chilled glass with fresh lemon wedge and leave it on the glass

Crush 10 ice cubes, and add them to the container

Add 4 shots of gin to the container

Add 1/4 shot of vermouth to the container

Shake 25 times, or more if you like

Strain evenly into glasses

Place two vermouth soaked olives into each glass

SPEAR THE OLIVES WITH A FINE GOLDEN MARTINI SWORD

Finally, ENJOY "Joe's Perfect Martini"

submitted by [mailto::joe@vernon.com](mailto:joe@vernon.com)

Warning!

Ultimate Gift Ideas are Found Here. <http://www.martiniswords.com/>

[Back](#)

[Next](#)

Standard Dry Martini

1. Pre-chill glasses in a freezer or put ice in glasses.
2. Pour gin into shaker of cracked, not pulverized, ice.
3. Allow gin to become familiar with ice.
4. Pour vermouth.
5. Shake until shaker is frosted.
6. Strain into chilled cocktail glasses.
7. Casually introduce an olive. Some purists prefer olives untainted by pimiento.

Standard Dry Martini

2 ozs. Gin or Vodka

1/4 oz. vermouth

A very basic yet smooth and hearty blend. Noilly Prat French Dry Vermouth, Bombay Sapphire Gin (94 proof) and add two Spanish olives (the small kind).

Warning!

Ultimate Gift Ideas are Found Here. <http://www.martiniswords.com/>

[Back](#)

[Next](#)

Cosmopolitan Martini

Ingredients:

- 8 Part(s) Vodka
- 2 Part(s) Cranberry Juice
- 1 Part(s) Lime Cordial
- 1 Part(s) Cointreau Orange Liqueur
- 1 Garnish Lemon Twist

Instructions:

Shake with ice and strain.

Notes:

There are many variations of the martini. This one works for me.

Warning!

Ultimate Gift Ideas are Found Here. <http://www.martiniswords.com/>

[Back](#)

[Next](#)

The Glass Cleaner

Ingredients:

1 Part(s) Gin

1 Part(s) Blue Curaçao

3 Part(s) White Grape Juice

Instructions:

Mix all 3 ingredients together in a shaker with ice. Strain/pour into chilled martini glass(es) and serve.

Notes:

Might be a little too sweet for some. I suggest that you water the grape juice down a bit!

Warning!

Ultimate Gift Ideas are Found Here. <http://www.martiniswords.com/>

[Back](#)

[Next](#)

Pink Candies

1.5oz Bombay Sapphire gin

1oz limoncello (lemon liqueur)

1oz sour mix

.5oz pink lemonade

1 splash cranberry schnapps

Shake it, strain it, and serve in a chilled cocktail glass garnished with a pixie stick powder rim (Gummi Bear optional). For a cocktail party, mix a pitcher of the limoncello, sour mix and lemonade, then use 2.5oz from the pitcher (plus the gin and cranberry schnapps) for each cocktail.

Warning!

Ultimate Gift Ideas are Found Here. <http://www.martiniswords.com/>

[Back](#)

[Next](#)

Chocolate Martini

Fill glass with ice

add 2 oz Vodka

1/2 oz Creme de Cacao

Dash of Orange Liqueur

stir

Strain into chilled glass, garnish with chocolate covered cherry

Warning!

Ultimate Gift Ideas are Found Here. <http://www.martiniswords.com/>

[Back](#)

[Next](#)

Martini World Cosmo:

1 part vodka

2 parts cranberry juice

a capful of Triple Sec

a splash of ginger ale.

Shake & pour with a twist.

Warning!

Ultimate Gift Ideas are Found Here. <http://www.martiniswords.com/>

[Back](#)

[Next](#)

Late Night Martini

4/5 part Bombay Blue Sapphire dry gin

1/5 Absolut Pepper vodka

1 "sprinkle" of martini dry vermouth

1 twist small lemon peel

2 green olives pierced by a Golden Martini Sword

Warning!

Ultimate Gift Ideas are Found Here. <http://www.martiniswords.com/>

[Back](#)

[Next](#)

Cajun Martini:

Pour a fifth of your favorite gin or vodka into a large jug, jar, or bottle.

Add 2 or 3 fresh jalapeno peppers (sliced, seeded, and deveined)

a single red chilli pepper.

Let it sit in the refrigerator for 2 days.

Shake with ice and vermouth in a 5 to 1 ratio.

Garnish?

More chillies?

-taken from The Martini by Barnaby Conrad III

Warning!

Ultimate Gift Ideas are Found Here. <http://www.martiniswords.com/>

[Back](#)

[Next](#)

Apple Sauce Martini:

4 parts Vodka

1 part Apple Brandy

Pour ingredients into a shaker with cracked ice shake will.

Strain into chilled martini glasses.

Garnish with an apple slice

-Taken from "The Martini A Collection" of over 350 recipes by Liza Schafhauser

Check it out here: <http://www.martiniswords.com/recipes.htm> for only \$9.95usd

Or [Order it NOW!](#)

Warning!

Ultimate Gift Ideas are Found Here. <http://www.martiniswords.com/>

[Back](#)

[Next](#)

We hope that you enjoy these Recipes

Feel free to pass this along to your friends, or even make a disk of it and give it away.....You can even put it on your web site for downloads..

For even more recipes check out “The Martini A Collection” of over 350 recipes by Liza Schafhauser

Check it out here: <http://www.martiniswords.com/recipes.htm> for only \$9.95usd

Or [Order it NOW!](#)

Warning!

Ultimate Gift Ideas are Found Here. Don't forget to Check out our unique collection of extraordinary gift items for that **Martini Connoisseur. @ www.martiniswords.com**

[Back](#)

[^ TOP ^](#)