

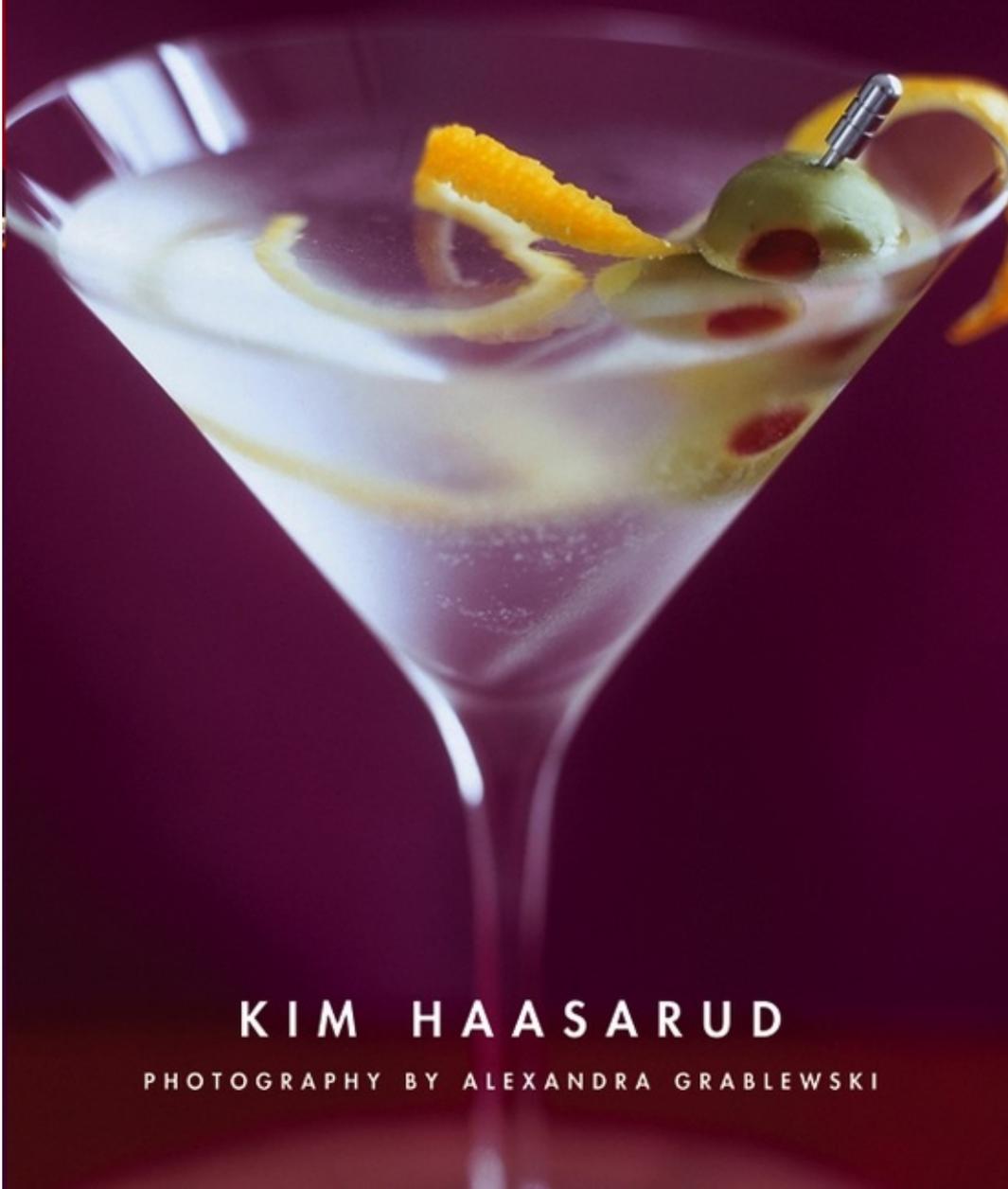
101 *Martinis* 1



KIM HAASARUD

PHOTOGRAPHY BY ALEXANDRA GRABLEWSKI

101 *Martinis* 1



KIM HAASARUD

PHOTOGRAPHY BY ALEXANDRA GRABLEWSKI

101

Martinis

KIM HAASARUD

PHOTOGRAPHY BY ALEXANDRA GRABLEWSKI



JOHN WILEY & SONS, INC.

Special thanks to Michael C. Fina for the following glasses loaned to John Wiley & Sons for the photography: Apple Martini, "Desire" by Hoya; Lychee Martini, "Springtime Clear" by Varga; Peach Granita Martini, "Diabolo" by Saint Louis Crystal; Burnt Orange Martini, "Park Place" by Kate Spade; Tiramisu Martini, "Dot Collection" by John Hardy; and Chocolate Mint Martini, "Vino Grande" by Spiegelau. Michael C. Fina, 545 Fifth Avenue, New York, NY 10017, 1-800-BUY FINA, www.michaelcfina.com

Thanks also to Janet Torelli Handcrafted Sterling Silver, www.martinipic.com, for the ginkgo leaf skewer in the Mai Taini.

This book is printed on acid-free paper.

Text Copyright © 2006 by Kim Haasarud. All rights reserved

Photography Copyright © 2006 by Alexandra Grablewski

Published by John Wiley & Sons, Inc., Hoboken, New Jersey

Published simultaneously in Canada

No part of this publication may be reproduced, stored in a retrieval system, or transmitted in any form or by any means, electronic, mechanical, photocopying, recording, scanning, or otherwise, except as permitted under Section 107 or 108 of the 1976 United States Copyright Act, without either the prior written permission of the Publisher, or authorization through payment of the appropriate per-copy fee to the Copyright Clearance Center, 222 Rosewood Drive, Danvers, MA 01923, (978) 750-8400, fax (978) 646-8600, or on the web at www.copyright.com. Requests to the Publisher for permission should be addressed to the Permissions Department, John Wiley & Sons, Inc., 111 River Street, Hoboken, NJ 07030, (201) 748-6011, fax (201) 748-6008, or online at www.wiley.com/go/permission.

Limit of Liability/Disclaimer of Warranty: While the publisher and the author have used their best efforts in preparing this book, they make no representations or warranties with respect to the accuracy or completeness of the contents of this book and specifically disclaim any implied warranties of merchantability or fitness for a particular purpose. No warranty may be created or extended by sales representatives or written sales materials. The advice and strategies contained herein may not be suitable for your situation. You should consult with a professional where appropriate. Neither the publisher nor the author shall be liable for any loss of profit or any other commercial damages, including but not limited to special, incidental, consequential, or other damages.

For general information about our other products and services, please contact our Customer Care Department within the United States at (800) 762-2974, outside the United States at (317) 572-3993 or fax (317) 572-4002.

Wiley also publishes its books in a variety of electronic formats. Some content that appears in print may not be available in electronic books. For more information about Wiley products, visit our web site at www.wiley.com

Book design by Elizabeth Van Itallie

Food styling by Jee Levin

Prop styling by Leslie Siegel

Library of Congress Cataloging-in-Publication Data

Haasarud, Kim.

101 martinis / Kim Haasarud ; photography by Alexandra Grablewski.

p. cm.

Includes index.

ISBN-13 978-0-7645-9985-9 (cloth)

ISBN-10 0-7645-9985-2 (cloth)

1. Martinis. I. Title: One hundred and one martinis. II. Title: One hundred one martinis. III. Title.

TX951.H21 2006

641.8'74--dc22

2005025152

Printed in China

10 9 8 7 6 5 4 3 2 1

List of Recipes

[Simple Syrup](#)

[Classic Gin Martini](#)

[Vesper \(James Bond\) Martini](#)

[Gibson](#)

[Gimlet](#)

[Very Dirty Martini](#)

[Dirty Bloody Martini](#)

[Manhattan](#)

[Winter Manhattan](#)

[Inside Out Bloody Mary](#)

[Cigar Martini](#)

[Sidecar Martini](#)

[Cosmopolitan](#)

[White Cosmopolitan](#)

[Kiwi Cosmo](#)

[Apple Martini](#)

[Spiced Apple Martini](#)

[Sparkling Apple Martini](#)

[Caramel Apple Martini](#)

[Lemon Drop Martini](#)

[Lemon Drop Tequini](#)

[Blood Orange Martini](#)

[Grapefruit Squeeze](#)

[French Martini](#)

[Purple Rain Martini](#)

[White Lady](#)

[Passionate Lady](#)

[Flirtini](#)

[Sangritini](#)

[Bellini Martini](#)

[White Peach Martini](#)

[Peaches-n-Cream Martini](#)

[Passion Fruit Martini](#)

[Pineapple Champagne Martini](#)

[Strawberry Martini](#)

[Strawberry-Thyme Martini](#)

[Razzle-Dazzle Martini](#)
[Mango Tini](#)
[Frozen Mango-Mint Martini](#)
[Mojito Martini](#)
[Margatini](#)
[Copacocabanana Martini](#)
[Mai Taini](#)
[Blue Hawaiian](#)
[Green Parrot Martini](#)
[Caribbean Martini](#)
[Watermelon Martini](#)
[Cantaloupe Martini](#)
[Honeydew Martini](#)
[Sake Martini](#)
[Roasted Ginger Martini](#)
[Pineapple Ginger Martini](#)
[Pearadise Martini](#)
[Pear-Lavender Martini](#)
[Lemongrass Martini](#)
[Lemongrass-Blueberry Martini](#)
[Lavender Tini](#)
[Hibiscus-Rose Teani](#)
[Pomegranate Martini](#)
[Elderflower Martini](#)
[Lychee Martini](#)
[Persimmon Martini](#)
[Starfruit Blossom Martini](#)
[Lemon Granita Martini](#)
[Apricot-Mango Martini](#)
[Peach Granita Martini](#)
[Blood Cherry Martini](#)
[Rainier \(White Cherry\) Martini](#)
[Bitter Cherry Martini](#)
[Plumcot Martini](#)
[Mistletoe Martini](#)
[Crantopia Martini](#)
[Black Currant Martini](#)
[Candy Cane Martini](#)
[Pumpkin Martini](#)
[Toasted Almond Martini](#)

[Burnt Orange Martini](#)
[Orange Dreamsicle Martini](#)
[Lemon Meringue Martini](#)
[Key Lime Pie Martini](#)
[Pink Flamingo](#)
[Alaskan Ice Cap Martini](#)
[White Chocolate Martini](#)
[Ultimate Chocolate Martini](#)
[Hot Chocolate Martini](#)
[Chocolate-Covered Cherry Martini](#)
[Cappuccino Martini](#)
[Espresso Martini](#)
[Italian Roast Espresso Martini](#)
[Tiramisu Martini](#)
[Chai Teani](#)
[Oatmeal Cookie Martini](#)
[Bananas Foster Martini](#)
[Moroccan Mint Teani](#)
[Chocolate Mint Martini](#)
[Limon Teani](#)
[Green Teani](#)
[Power Tini](#)
[Ginseng Sling](#)
[Hocus Focus Martini](#)
[Women's Yin Martini](#)
[Men's Yang Martini](#)

The Evolution *of the* Martini

Some years ago if you walked into a bar and asked for an apple martini, the bartender likely would have met you with a blank stare and said, “Sure . . . what’s in that?” Now it’s impossible to visit a bar, restaurant, or club without seeing one. The martini we once knew as “gin stirred over ice with a touch of vermouth” is long gone. In its place is a new, sophisticated cocktail with enough variations to please any palate. The martini has evolved into a liquid canvas, for creations both beautiful and delectable. And apart from the traditional gin and vermouth, nearly any ingredient can be used. And I do mean anything: rum, scotch, fruit infusions, ice cream, and even herbal supplements are just a few of the ingredients used in the new wave of nouveau martinis.

The demand for this new wave of martinis has exploded, creating a whole new cocktail culture. People have become savvier drinkers with more sophisticated palates, and what was once “I’ll have a Cape Cod” is now “I’ll have a Grey Goose Citrus with white cranberry juice straight up with a splash of lime.” Even the bartender has been transformed, into the “bar chef.”

And it’s not just women drinking these martinis. The Cosmopolitan is a perfect example. Once seen almost exclusively as a “chick” drink, the Cosmo has become hip for both sexes. Whether it’s happy hour, a bridal shower, a holiday party, or just a friendly gathering, there is a martini to fit the occasion.

How to Make a “Perfect” Martini

The martini craze is not without its dark side. New spirits and mixers are flooding the liquor store shelves as a result of this trend. Some of these are great and some are . . . well, abominable. (I once came across a forest-green mojito syrup that not only looked dubious, but tasted like liquid toothpaste.) Unfortunately, many martinis are made cheaply, with subpar ingredients. “Fast and easy” doesn’t inherently preclude quality. The famous apple martini is a case in point: the typical “mix” looks like neon-green liquid kryptonite and tastes more like a green-apple Jolly Rancher than a real green apple. Try an apple martini made with fresh-pressed apple juice or green apple puree, apple brandy, and high-quality vodka, and you will discover a world of difference. While fresh ingredients may take a little more time to prepare, the results can be spectacular.

So, how does one make the “perfect” martini? Everyone has a foolproof recipe, favorite spirit, or “secret” ingredient, but it’s a combination of several factors that makes a “good” martini “perfect”:

1. **Ingredients.** The use of high-quality and fresh ingredients greatly impacts the overall taste of a martini.
2. **Balance.** Balancing the ingredients is the key to making the martini come together.

3. Time and Place. Brunch? Afternoon wedding reception? Formal cocktail party? After dinner? Holiday? The time and place and even the season make a difference in how one enjoys the cocktail experience. For example, Bellinis and other “light” cocktails (low in alcohol) are most appropriate for brunch while dessert martinis, such as the Ultimate Chocolate Martini and the Bananas Foster Martini, are enjoyable as after-dinner cocktails. Use discretion and pick martinis that are appropriate not only for the occasion, but for the season as well.

4. Personal Taste. This is a top priority. One person may love a dirty gin martini while another may find it absolutely repulsive. Drink what you like, not what others like. There are enough combinations to please any mood or palate, so you can afford to be selective.



Purees & Syrups

Fruit purees are a wonderful addition to a martini. They are fresh, visually appealing, and easy to make. Purees can be made with virtually any fruit. Simply slice or peel (if applicable) a fruit and blend with [simple syrup](#). Typically, 1 to 2 tablespoons of [simple syrup](#) to 1 cup of fruit is sufficient. They can also be frozen for later use. Some specialty grocery stores sell premade purees, but you may not find a very big selection. A good selection of purees by Funkin Fruit, a UK-based company, is now available in the U.S. See them at www.funkin.us. (Funkin Fruit's "Liquid Chocolate" is to die for! It makes an incredible chocolate martini.) Perfect Puree is another company (based in California) that offers a wide selection of premium purees for cocktails and for cooking. You can find them on the Web at www.perfectpuree.com.

Simple Syrup

Simple syrup is the base used to make most purees. Make some in advance; it can be stored in your refrigerator for weeks.

$\frac{1}{2}$ cup white sugar

$\frac{1}{2}$ cup hot water

In a small bowl, glass, or empty clean wine bottle, combine the sugar with the hot water and stir, or shake bottle, until completely dissolved. Let cool completely before using.

Flavored syrups can also be used in lieu of simple syrup. They are convenient and can add flavors that might otherwise be difficult to come by. Monin has a large selection of syrup flavors, including lychee, gingerbread, and lavender, all of which are excellent in cocktails. You may be able to find them at your local grocery store, or go to www.monin.com to see their full selection of flavors.

Martini-Food Pairings

For wine connoisseurs, enjoying the right bottle with the right meal is a much-treasured experience. Now spirit-food pairings are becoming popular as well. With the wide range of ingredients used in cocktails nowadays, they can easily be paired with a variety of foods. Like wine, cocktails and spirits work well with foods that share similar notes and flavors. For example, spicy-savory martinis like the [Dirty Bloody Martini](#) and the [Inside-Out Bloody Mary](#) can be paired with savory foods such as peppered steak and garlic-stuffed olives. A dessert martini like the White Chocolate Martini pairs nicely with chocolate-covered strawberries or raspberry sorbet. Flavors may also complement one another. For example, the sweetness of the Cantaloupe Martini can be paired with a salty, cured meat like prosciutto. At the end of most of the martinis I have indicated a basic food pairing icon. Please use the icon as a general guide to the types of flavors to pair the martini with, not a hard and fast rule.



Salty Examples: olives, salted nuts, prosciutto, some cheeses, Cuban cuisine



Sweet Examples: pecan pie, crème brûlée, chocolate mousse, ripe tropical fruits



Spicy Examples: Italian sausage, peppered steak, Indian food



Sour Examples: citrus fruit, green apples, lemon sorbet

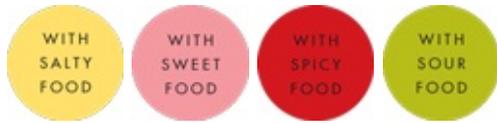
How to Use this Book

There are several ways to use this book. One is to flip through it and look for something interesting and inspiring that fits the occasion you are planning. Another is to dig through your liquor cabinet and refrigerator and see what spirits and ingredients you already have, and then flip through the book. But my personal recommendation is to take a trip to your local farmer's market or grocery store and see what is fresh and available, and use that as your starting point. Nothing beats a cocktail made with fresh, ripe, seasonal ingredients.

A special note to the martini purists (those who think anything other than straight vodka and/or gin and vermouth is not a martini): My sincerest apologies. Not only did I bend the rules for making a "martini," I bent them back and tied them in a pretty bow. I hope that you at least feel compelled to try a few of these nouveau martinis and judge for yourself. If not, feel free to use this book as a doorstop or fireplace kindling. Cheers!

—Kim Haasarud, *The Liquid Chef*

1 *Classic* Gin Martini



The gin martini is the quintessential martini, created in the mid- to late 1800s. It wasn't until a hundred years later that bartenders started using vodka as a regular replacement. For a Classic Vodka Martini, just substitute premium vodka for the gin.

Strip of lemon peel (optional)

2½ ounces premium gin

splash of vermouth (optional)

3 speared olives (optional)

For a proper lemon twist, rub the lemon peel, yellow side down (not the pith), around the edge of a chilled martini glass. Twist and drop into the glass.

Combine the gin and vermouth in a cocktail shaker filled with ice. Shake and strain into the chilled martini glass. If you didn't use the lemon twist for garnish, then garnish with olives, if desired.



2 Vesper (*James Bond*) Martini



The cocktail described by James Bond in the novel *Casino Royale*: “. . . three measures of Gordon’s [gin], one of vodka, and a half-measure of Kina Lillet [aka Lillet Blanc, a type of wine made with fruit, brandy, and herbs—not as bitter as vermouth]. Shake it very well until it’s ice cold, then add a large thin slice of lemon peel.”

3 Gibson



Both the Gibson and the Gimlet can be served either on the rocks or straight up, depending on preference. For a Vodka Gibson or Gimlet, use vodka in lieu of gin.

2 ounces premium gin
½ ounce dry vermouth
3 pearl onions

Combine the gin and vermouth in a cocktail shaker filled with ice. Shake vigorously and strain into a chilled martini glass, or pour over ice in a “rocks” glass. Garnish with the pearl onions.

4 Gimlet



See [Gibson](#).

Substitute lime cordial (such as Rose's Lime Juice) for the vermouth and garnish with a lime wedge. Add a splash of soda water, if desired.

5 *Very Dirty* Martini



The traditional dirty martini is made with just a splash of olive juice, but I've found the majority of people who like dirty martinis like them very dirty. If you don't feel like buying a whole jar of olives just for the olive juice, you can buy bottled olive juice from DirtySue.com.

2½ ounces premium gin or vodka
1 ounce olive juice
3 speared green olives

Combine the vodka and olive juice in a cocktail shaker filled with ice. Shake vigorously and strain into a chilled martini glass. Garnish with the speared olives. (By the way, it's bad luck to serve a martini with less than 3 olives!)

6 *Dirty Bloody* Martini



See [Very Dirty Martini](#).

Add a couple of ounces of Bloody Mary mix and a splash of lemon juice for this spicy rendition of the dirty martini. For a spicy dirty martini rim, mix together 1 tablespoon coarse salt with 3 tablespoons Cajun or coarse black pepper. Wet the rim of the martini glass with lemon juice and dip into the salt-pepper mixture.

7 Manhattan



2 ounces whiskey (rye, blended, or bourbon, depending on preference)
1 ounce Italian sweet vermouth
2 to 3 dashes of Angostura bitters
maraschino cherry, for garnish

Combine the whiskey, vermouth, and bitters in a cocktail shaker filled with ice. Stir and strain into a chilled martini glass. Garnish with maraschino cherry.