



COOKING CLASSES
AT SUR LA TABLE

FOCUS SERIES
MIXOLOGY
MARTINI

WITH SUR LA TABLE CHEF

MENU:

CLASSIC GIN MARTINI
BEE'S KNEES
DIRTY VODKA MARTINI
COSMOPOLITAN

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet. Each recipe requires ice, so make sure to have plenty on hand.

Classic Gin Martini

- Gin
- Dry vermouth
- Aromatic bitters (optional)
- Lemon or 1 green olive for garnish

Bee's Knees

- Honey
- Gin
- 1 lemon

Dirty Vodka Martini

- Vodka
- Dry vermouth
- 1 small jar of green olives with brine

Cosmopolitan

- Vodka
- Cointreau
- 1 lime
- Cranberry juice
- 1 orange

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- Paring knife
- Cutting board

Tools

- Vegetable peeler
- Whisk
- Citrus press or reamer
- Small mixing bowl
- Small cups to hold freshly squeezed citrus juices

Barware

- Cocktail mixing glass or pint glass
- Jigger or liquid measuring cup
- Long-handled cocktail spoon
- Hawthorn strainer
- Cocktail picks

Glassware

- Cocktail glasses or coupes

Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be mixing along
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.

Bee's Knees

1. Premix Honey Syrup, instructions in recipe.

No other pre-class preparations needed.

CLASSIC GIN MARTINI

Yield: 1 cocktail

The only answer to the question of what makes the perfect martini is how *you* enjoy it. There are countless variations on this recipe alone; gin vs vodka, wet vs dry, shaken vs stirred and olive vs lemon twist for garnish. Use this recipe as your starting point to discover your perfect martini.

2 1/2 ounces gin

1/2 ounce dry vermouth, or to taste

1 dash aromatic bitters, optional

Lemon twist, or 1 olive on a cocktail pick for garnish

1. To a cocktail mixing glass, add a handful of fresh ice, gin, dry vermouth and bitters (optional). With a long-handled cocktail spoon, stir for about 30 seconds or about 50 rotations of the stirring spoon in the glass.
2. Strain into a chilled cocktail glass and garnish with a lemon twist or one olive on a cocktail pick.

Recipe variations and notes:

- Adjust the recipe to your taste. Adding more dry vermouth will yield you a “wet” martini and if you ask for a “desert” or “bone dry” martini you will get a glass of chilled gin.
- Since this cocktail only has two ingredients, make sure you are purchasing high-quality spirits and dry vermouth.

BEE'S KNEES

Yield: 1 cocktail

Named after the popular phrase for something that is great, this cheery cocktail can be traced back to Paris in the 1920s. Honey syrup is used in this recipe since honey, especially when cold, does not mix well into the cocktail.

Honey Syrup:

2 ounces honey

1 ounce filtered water, warm or at room temperature

Cocktail:

2 ounces gin

3/4 ounce honey syrup

1/2 ounce freshly squeezed lemon juice

Lemon peel to garnish

1. ***To prepare honey syrup:*** To a small bowl, add honey and water. Whisk until fully incorporated and transfer to a squeeze bottle or a storage container with a tight-fitting lid.
2. To a cocktail shaker filled halfway with ice, add gin, honey syrup and lemon juice. Top shaker with cap or a glass and shake vigorously until the shaker is cold to the touch.
3. Strain into a chilled cocktail glass or coupe and garnish with lemon peel.

Recipe variations:

- Gin's flavors vary greatly by brand. We recommend making 1 cocktail with this recipe, then based on your taste and gin, alter the quantities of lemon and honey to find your ideal balance.
- Honey syrup can be made in a larger batch and kept in the refrigerator for up to 1 month.

DIRTY VODKA MARTINI

Yield: 1 cocktail

The addition of the olive brine is what makes this cocktail “dirty”. Each person has their preference for how dirty their martini should be, it is best to start with a small amount of olive brine and add more to your liking. This cocktail recipe works well with gin or even tequila substituted for the vodka here.

2 1/2 ounces vodka

1/2 ounce dry vermouth

1/4 to 1/2 ounce olive brine, to taste

1 to 3 green olives threaded on a pick for garnish

1. To a cocktail mixing glass, add a handful of fresh ice, vodka, dry vermouth and olive brine. With a long-handled cocktail spoon, stir for about 30 seconds or about 50 rotations of the stirring spoon in the glass.

2. Strain into a chilled cocktail glass and garnish with one olive on a cocktail pick.

Recipe variations:

- Try a variety of stuffed green olives as your garnish, but the brine is best from unstuffed, or pimento-stuffed green olives.

COSMOPOLITAN

Yield: 1 cocktail

The recent popularity of this cocktail can be attributed to a hit television show of the late '90s, but its origins go back a few decades. This version is less sweet and more like classic martinis which are spirit-forward, not mixer forward. We recommend high-quality vodka for this cocktail.

1 1/2 ounce vodka

1 ounce Cointreau

1/2 ounce freshly squeezed lime juice

1/4 ounce cranberry juice, sweetened or unsweetened

Orange peel for garnish

1. To a cocktail shaker filled halfway with ice, add vodka, Cointreau, and juices. Top shaker with cap or a glass and shake vigorously until the shaker is cold to the touch.
2. Strain into a chilled cocktail glass or coupe and garnish with an orange peel.

Recipe variations:

- Try substituting a citrus-infused vodka for a twist.
- If you prefer a sweeter cocktail, try substituting Triple Sec for Cointreau.