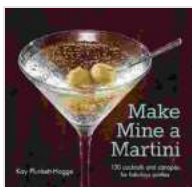


# Make Mine Martini: The Ultimate Guide to the Classic Cocktail

The origins of the martini are shrouded in mystery. There are many different stories about how the drink was created, but the most popular one is that it was invented by a bartender in New York City in the late 1800s. The bartender was said to have been making a gin and sweet vermouth cocktail for a customer when he accidentally added a dash of dry vermouth. The customer loved the new drink, and the martini was born.

The martini quickly became a popular drink in New York City, and it soon spread to other parts of the United States and the world. By the early 1900s, the martini was one of the most popular cocktails in the world.

The two main ingredients in a martini are gin and vermouth. The type of gin and vermouth you use will have a大きな impact on the flavor of your drink.



## Make Mine a Martini: 130 Cocktails and Canapes for Fabulous Parties (Cigar & Spirits) by Kay Plunkett-Hogge

★★★★☆ 4.6 out of 5

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There are many different types of gin, but the most popular ones used in martinis are London dry gin, Plymouth gin, and Old Tom gin.

- **London dry gin** is the most common type of gin used in martinis. It is a juniper-forward gin with a clean, crisp flavor.
- **Plymouth gin** is a sweeter, smoother gin than London dry gin. It is made with a higher proportion of wheat in the mash bill, which gives it a softer flavor.
- **Old Tom gin** is a sweeter, richer gin than London dry gin. It is made with a higher proportion of molasses in the mash bill, which gives it a more pronounced sweetness.

Vermouth is a fortified wine that is flavored with herbs and spices. There are two main types of vermouth: dry vermouth and sweet vermouth.

- **Dry vermouth** is a light, dry wine with a slightly bitter flavor. It is the most common type of vermouth used in martinis.
- **Sweet vermouth** is a sweeter, richer wine with a more pronounced herb and spice flavor. It is sometimes used in martinis, but it is more commonly used in other cocktails, such as the Manhattan.

The classic martini is made with a 2:1 ratio of gin to dry vermouth.

However, the proportions of the ingredients can be adjusted to taste. If you like a drier martini, you can use more gin and less vermouth. If you like a sweeter martini, you can use more vermouth and less gin.

There are two main ways to prepare a martini: shaking and stirring.

Shaking a martini is the traditional way to prepare the drink. It results in a colder, more diluted martini with a frothy top.

To shake a martini, combine the ingredients in a cocktail shaker filled with ice. Shake vigorously for about 10 seconds, or until the drink is well chilled. Strain the martini into a chilled glass and garnish with an olive.

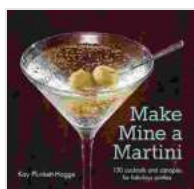
Stirring a martini is a gentler way to prepare the drink. It results in a warmer, less diluted martini with a clearer appearance.

To stir a martini, combine the ingredients in a mixing glass filled with ice. Stir gently for about 30 seconds, or until the drink is well chilled. Strain the martini into a chilled glass and garnish with an olive.

The traditional garnish for a martini is an olive. However, there are many other garnishes that can be used, such as a lemon twist, a twist of orange peel, or a cocktail onion.

The best garnish for a martini is the one that you like the best. So experiment with different garnishes until you find one that you enjoy.

The martini is a classic cocktail that can be enjoyed in many different ways. By following the tips in this guide, you can make the perfect martini to suit your own taste. So next time you're in the mood for a martini, give this guide a try. You won't be disappointed.



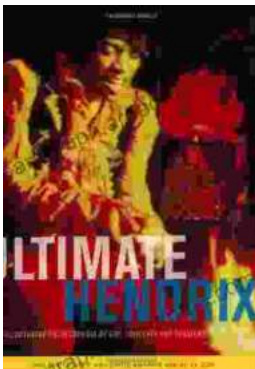
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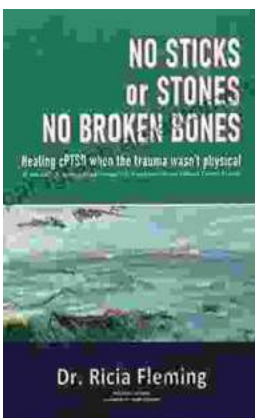
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