



# VESPER SERIES





# Recipe:

Made popular by the fictional character James Bond, the Vesper Martini

## Ingredients:

- 3 ounces Gin
- 1 ounce Vodka
- 1/2 ounce Lillet Blanc
- 1 Lemon slice, for garnish

## Instruction:

- Prepare your martini glass by placing it in the freezer, or filling it with ice and placing in the refrigerator.
- Meanwhile, add the gin, vodka, and Lillet blanc into a shaker filled with ice. Shake until well-chilled.
- Strain cocktail into the chilled martini glass.
- Make a lemon twist by cutting off a lemon slice (peel on), about 1 inch in thickness. Cutting carefully with a paring knife, remove the flesh from inside. Cut the peel in the middle, creating a long strip. Then scrape the pith off the inside of the peel. Twist the peel around a straw and hold it for about 2 minutes, until it mostly keeps its shape.
- Gently squeeze the oil from the lemon peel over the drink, then run the twist along the rim of the glass. Decorate the glass with the twist.