

# Empress Martini

## Ingredients

2 oz Empress 1908 Gin

1/2 oz dry vermouth

Ice

Lemon twist or olives, for garnish



## Instructions

**Chill the Martini Glass:** Start by placing your martini glass in the freezer to chill it, or fill it with ice water and set it aside while you prepare the drink.

**Combine Gin and Vermouth:** In a mixing glass or cocktail shaker, combine the Empress 1908 Gin and dry vermouth.

**Add Ice and Stir:** Fill the mixing glass or shaker with ice and stir the mixture for about 30 seconds. Unlike a traditional martini, which might be shaken, stirring will prevent the Empress Gin from becoming cloudy and will retain its vibrant color.

**Strain:** Discard the ice from your martini glass if you used the ice water method to chill it. Then, strain the gin and vermouth mixture into the chilled glass.

**Garnish:** Garnish with a lemon twist or olives, depending on your preference. To make a lemon twist, use a peeler or knife to remove a thin strip of lemon peel, twist it over the drink to express the oils, and then drop it into the glass.

**Serve:** Enjoy your Empress Martini, a visually stunning and flavorful twist on a classic cocktail