Martini recipes with a twist

The only rule in the Martini game is that there are no rules. Purists scoff, but bartenders take great liberties with the drink – and the possibilities are endless.



Spicy Heirloom Tomato Martini

Mix the gin, tomato juice, pickle juice, and horseradish in a shaker. Fill with ice cubes, stir until cold, and strain into a chilled Martini glass. Garnish with the chive blossoms. Serve.





Espresso Martini

Mix the vodka, espresso, and liqueur in a shaker. Fill with ice cubes, stir until cold, and strain into a chilled Martini glass. Top with the coffee beans, and serve.

∢Cucumber Saketini

Mix the vodka, sake, and cucumber juice in a shaker. Fill with crushed ice, shake for 15 seconds, and strain into a chilled Martini glass. Thread a thin cucumber slice on a skewer, and serve.



A Japanese cucumber slice 1 tbsp cucumber juice 75ml (2½fl oz) dry sake 30ml (1fl oz) vodka



