

# HONEY MARTINI

## Ingredients:

2 oz Jack Daniel's Tennessee Honey  
1/2 oz Dry Vermouth (optional, depending on how  
sweet vs. traditional you want your martini)

Ice cubes

Lemon twist, for garnish

Optional: A dash of bitters if you want  
to add complexity

## Glassware:

Martini Glass



## Instructions:

- 1. Chill the Glass:** Place a martini glass in the freezer to chill or fill it with ice water and set it aside while you prepare the drink.
- 2. Mix the Drink:** In a mixing glass or cocktail shaker, combine the Jack Daniel's Tennessee Honey and dry vermouth. If you want a touch of bitterness to balance the sweetness, add a dash of bitters.
- 3. Stir:** Add ice to the mixing glass or shaker. Stir the mixture for about 30 seconds until well chilled. Traditionally, martinis are stirred to maintain clarity and a silky texture, but you can shake it if you prefer your drink extra cold and slightly aerated.
- 4. Prepare the Glass:** Discard the ice water from your martini glass if you've used it to chill the glass.
- 5. Strain:** Strain the chilled liquid into the chilled martini glass.
- 6. Garnish:** Garnish with a lemon twist. To do this, twist a strip of lemon peel over the drink to release the oils, then rub it around the rim of the glass before dropping it in.
- 7. Serve:** Serve immediately and enjoy your Honey Martini.