



COOKS ON MAIN

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Ginger Martini

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Elevate this classic cocktail with the spicy flavors of ginger, using Ginger Balsamic Vinegar to make a homemade simple syrup. Fancy enough for entertaining, but easy enough to enjoy any night of the week.

Ingredients

Ginger Syrup

- 1/4 cup water
- 1/4 cup sugar
- 3 TBSP Ginger Balsamic Vinegar

Cocktail

- 2 oz vodka
- 1 oz Ginger Simple Syrup
- 1 oz fresh lemon juice
- 1/2 oz dry vermouth
- 1 oz fresh herbs, chopped fine (mint, cilantro, or basil)

Directions

1. In a small pot, bring the ginger syrup ingredients to a boil and stir until the sugar is dissolved. Remove from heat and let cool completely before using.
2. Add the vodka, ginger syrup, lemon juice, vermouth, and herbs to a cocktail shaker with ice. Shake for 30-60 seconds or until cold.
3. Strain into a martini glass and garnish with additional fresh herbs.