

# Yangtze Martini

## Classic Scale Cocktail, ft. Sichuan Blend

2 ounces Vodka or London Dry Gin (based on your preference!)  
1 ounce ZSC Sichuan Vermouth  
1 Lemon Peel, expressed and inserted  
1 Olive

Glass: Martini Glass

Ice: None

Garnish: Olive

Prep Notes: Combine all ingredients except olive, in mixing glass, including the lemon peel that is held 3 inches above liquid in mixing glass, peel side down. Express by squeezing the sides of the peel and releasing the oils into the glass.  
Add peel to the mixture, add ice, stir until mix is very cold, strain into a cold glass.  
Garnish with your favorite olive



Olive  
Lemon Oil  
Sichuan Vermouth  
VODKA / GIN

## Sichuan Vermouth

1 Pouch ZSC Sichuan Blend  
750ml (or 6.5 cups) White Vermouth (I prefer Dojin Blanc, but choose whichever you use often)

Prep: Empty vermouth into a non porous container and add bag, steep for 1-6 hours. Remove the bag and pour vermouth back into the bottle, use within a month/ keep refrigerated.