



## Vodka Limoncello Martini

By Chef Veera Gaul, Ph.D.



### Ingredients

4 tablespoons (2 oz) good quality vodka of your choice  
2 tablespoons (1 oz) dry vermouth  
2 tablespoons (1 oz) O&V [Limoncello vinegar](#) \*  
1 tablespoon (1/2 oz) simple syrup (optional and to taste)  
Lemon peel for garnish (See Chef Tip)

### Preparation

Add crushed ice to a cocktail shaker. Add the vodka, dry vermouth, Limoncello vinegar, and simple sugar (if using) to the cocktail shaker.

Shake vigorously and pour into a chilled Martini glass. Garnish with a twisted piece of lemon peel and serve immediately.

If you like, rub a piece of lemon over the rim of the glass and then twist the glass rim on a plate of sugar to create an attractive presentation.

Serves 1

Total time: 5 minutes

**Chef Tip**

\* Making a lemon twist is optional, but easy and very pretty

**Making a Lemon Twist**

1 lemon

A Sharp Knife

Cut the lemon into slices. Take one slice and create a slit between the center of the ring and one end of the peel.

Then using the tip of the knife, cut away the pulp from the peel so that you have only a thin strip of peel left. Twist the peel -- it should hold the curl, and use to garnish any drinks

**Notes**

\* Yes, as always, I love to use the flavorful and healthy vinegars from our [Oil & Vinegar store](#). Feel free to substitute other high-quality vinegars if you wish.

Categories: Drinks, Brunch, Vegetarian, Vegan, Gluten-Free, Dairy-Free, Cocktails, Mocktails, Vinegar Shrubs, Holiday Entertaining, Vodka, Limoncello Vinegar, Martini, Lemon, Lemon Peel, Lemon Twist, Dry Vermouth, Simple Syrup