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## A Simple Holiday Martini Recipe, Ready in Mere Years

Why not celebrate the season by making a classic cocktail the right way for a change?



ILLUSTRATION: RAMI NIEMI

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Nov. 25, 2015 11:11 a.m. ET

As the holidays approach, readers often ask me for exotic cocktail recipes involving frankincense, clean snow and other fashionable ingredients. Bibulous novelty, these eager hosts imagine, will set them apart in today's furiously competitive cocktail landscape.

Misguided souls! Success in the hunt for novelty is always self-defeating. But why not celebrate the season by making a truly classic cocktail the right way for a change? Nothing could be more festive than a sparkling glass of such a seductive brew. Herewith, a simple but satisfying martini recipe. Personally, I never drink them made any other way.

- 1.** Plant juniper, olive and lemon seedlings in well-drained organic soil. Tend for eight to 10 years.
- 2.** Preheat gas-fired furnace to 2,300 degrees. Insert handpicked mixture of fair-trade silica sand, sodium carbonate and calcium oxide. Melt.
- 3.** Complying with all fire codes and safety regulations, blow two well-balanced 5-ounce cocktail glasses. Cool and anneal.
- 4.** With a sharpened pick, mine one cubic foot of ice from foothills of Queen Elizabeth range in Antarctica (Ross Ice Shelf is an acceptable

substitute source). Store in freezer in a closed, nonporous container.

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- Why Gin Is Back With a Flourish (<http://www.wsj.com/articles/why-gin-is-back-with-a-flourish-1440676386>) (8/27/15)

**5.** In full sun, plant organic coriander, cinnamon, cardamom, gentian root, St. John's wort, artemisia, hyssop, salvia and (optionally) peppermint seeds. Fertilize with Easter Island bat guano.

**6.** In a separate bed, plant organic potatoes, corn or other vegetables suitable for fermentation. Defend from varmints.

**7.** Immerse apple slices in jar of spring water on sunny windowsill. (I prefer water from the McKenzie River in northwestern Labrador, but hard-core locavores may differ.) When bubbles appear, conserve liquid for yeast.

**8.** Lay out a small vineyard, consulting a feng shui expert for best results, and plant with Grüner Veltliner grapes. Seedlings from the foothills of the Austrian Alps are well adapted if you live north of the Mason-Dixon Line.

**9.** Smelt generous helpings of iron ore, chromium, silicon, nickel, carbon, nitrogen and manganese for eight to 12 hours. Anneal and de-scale as needed.

**10.** Follow directions (see p. 237 of my classic book "Slow Cocktails") for hammering alloy into spoon or shaker, depending on how you wish to blend cocktail. (Metalwork novices needn't be embarrassed by stirring if the shaker is too challenging.)

**11.** In a handcrafted Portuguese copper alembic still, combine starchy vegetables, yeast and spring water to produce neutral grain spirits (see instructions, warnings and legal disclaimers on p. 246).

**12.** Infuse with juniper berries, lemon and herbs to taste. Set aside.

**13.** After harvesting grapes, remove shoes and socks.

**14.** Wash feet thoroughly in Dr. Bronner's or equivalent, exercising care to clean between toes.

**15.** Mash grapes in large tub.

**16.** Follow directions (p. 195) for white-wine fermentation.

**17.** Infuse with cinnamon, artemisia and other herbs and roots to taste.

**18.** Harvest olives; cure in brine (p. 78, using Himalayan salt if you must).

**19.** Combine four parts gin, one part vermouth and ice. Stir or shake.

**20.** Strain into cocktail glass. Add olive(s).

Enjoy.

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