



Martini Recipe - Using Homemade Fruit Liqueur

In most cases, a homemade fruit liqueur already has sugar syrup added. So when making a martini with it, you are adding the "sweet" portion of the martini. You counter that "sweet" with something sour (like citrus juice).

The basic formula below works for most fruit liqueurs.

However, if you are giving this recipe along with a gift bottle of your liqueur, always make a test recipe first. You want to be sure the portions work for you particular homemade liqueur. Some adjustments may be necessary if your liqueur is particularly sweet or sour.

Tips:

Martinis should be made with vodka or gin. For best results, use the same spirit in the martini that you used to make your liqueur.

For the citrus portion, lemon juice is most universal and works well with most fruit liqueurs. But test out orange or lime to see if you like that flavor combo with your particular fruit.

Martinis are generally strong alcoholic beverages. If this recipe seems too powerful for you, add 1 oz of fruit juice or fruit nectar to water it down a bit. Flavors such as a berry nectar (strawberry or blueberry), cranberry juice cocktail, lemonade, etc can make great combos with fruit liqueurs.

Recipe:

In a cocktail shaker combine:

- Ice
- 2 oz vodka or gin
- 1 oz homemade fruit liqueur
- Juice of ½ lemon, orange or lime

Shake well and pour into a sugar rimmed martini glass. Serve.