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MARVELOUS MARTINIS INSPIRED BY

# **Make It Mobile**

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**FAMILY MADE**

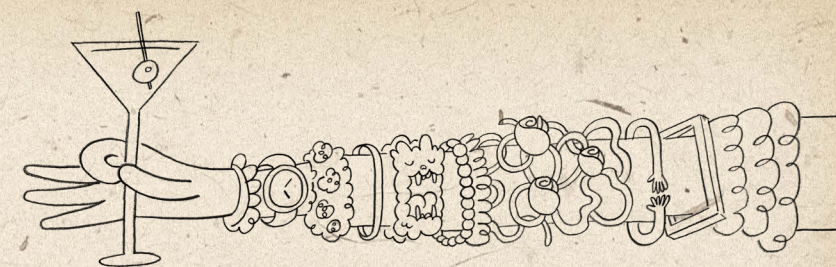






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## HELLO AND WELCOME TO THE MAKE IT MOBILE RECIPE GUIDE!

Making it through the last year has been a feat of massive magnitude. To keep the spirit of bars everywhere alive, bartenders morphed their most precious recipes into marvelous cocktails that could be enjoyed at home. And now that we're all used to enjoying cocktails to-go, many states and municipalities are permanently allowing bars and restaurants to continue selling these moveable masterpieces!

Portland Cocktail Week created Make It Mobile in partnership with USBG and sponsored by Ketel One to help bartenders maneuver the best practices involved in taking cocktails on the move through the pandemic and beyond! The educators featured in this PDF spent five weeks sharing their knowledge on developing to-go and pop up concepts, how to leverage social media to share your concept with the world, staying compliant through the process and making a profit along the way. These majorly masterful magicians also somehow found the time to share their favorite Ketel One Marvelous Martini recipes. We hope you enjoy these Marvelous Martinis as you celebrate the magnanimous effort it took to survive the last year and as you look ahead to a magnificent future filled with Ketel One cocktails at the bar and at home.

- THE PORTLAND COCKTAIL WEEK TEAM





## Amie | Chicago, IL

- 1.5 oz Ketel One Vodka
- 0.5 oz Manzanilla Sherry
- 1 tsp Kümmel Liqueur
- 1 tsp Rosemary and Thyme-Infused White Balsamic Vinegar



INSTAGRAM



RELISH

Combine ingredients in a chilled mixing glass and stir for 30 rotations, then strain into a chilled Nick & Nora glass. The key here is cold!! Serve with a lovely smattering of all your favorite cured meats, briny olives, smoked nuts, golden raisins, and stinky cheese! A garnish is not necessary, but if Rosemary or Thyme tickles your nose in just the right ways, add a sprig on top for aromatic amor.

I have been craving a savory martini and charcuterie, so I wanted to design a cocktail that combined all of these things into one! Ketel One provides the base layer for this snack attack martini. The nutty Manzanilla Sherry begins to dry the side of our palate, and the fennel-caraway combo of the Kümmel comes through with a tiny sweet tease. With an abundance of Thyme and Rosemary growing in the house as the weather begins to warm, I thought I would combine those in a white balsamic infusion for a tangy, clean, and herbaceous layer that cuts through and balances the drink out in the end.

### Rosemary and Thyme-Infused White Balsamic Vinegar:

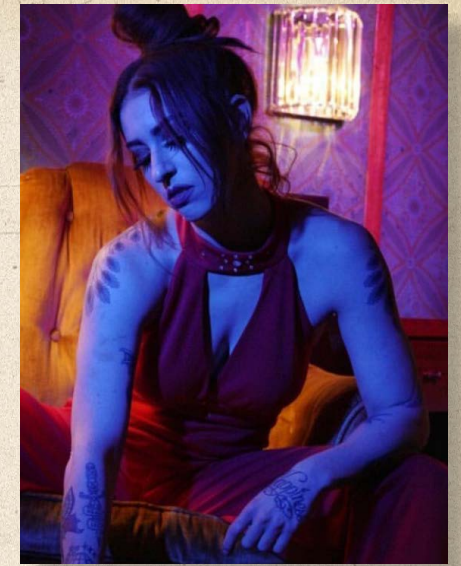
- 2 cups high quality white balsamic vinegar
- 1/2 cup loosely packed fresh Thyme
- 1/2 cup loosely packed fresh Rosemary

Combine in a clean, non-reactive jar. Bruise the herbs gently with a muddler or wooden spoon, then close securely. Allow the infusion to steep for a week in a cool, dark place. If you don't have the time, but you do have the technology, combine the ingredients in an iSi charger, and charge until you have the desired taste you like.

The world is literally your oyster when it comes to repurposing ingredients - even if you have oyster shells leftover. As long as you have washed your fresh ingredients ahead of time, save all of your scraps from juicing, trimming garnishes, or even those little bits that just don't look cute. They can be used to make infusions for your water or with other cocktail modifiers. Your fruit scraps can be pureed and dehydrated to make a beautiful fruit leather garnish. Or you can separate, save, and freeze all of your scraps for later use when you have an idea that strikes! Things do not have to be used immediately.

## Yael | Los Angeles, CA

- 1 oz Ketel One Citroen Vodka
- 1 oz Blanc Vermouth
- 0.5 oz Aquavit
- 0.5 oz Shadow Lime
- 0.25 oz Jalapeño Tincture
- 2 pinches Salt
- 2 bar spoons Yuzu Marmalade
- Cucumber Slice Fan



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DRAGON CAPSULE

Combine all ingredients in a mixing glass and stir for about 30 rotations. Double strain into a chilled goblet over a large cube. Fan out 3-4 cucumber slices and lay across the top of the drink.

### Jalapeño Tincture:

To start (soaking): Cut 15 jalapeños per liter of pure grain alcohol and add both to a large jar to soak. Discard the stems of the jalapeños. Allow the soaking jalapeños to sit from 2 weeks to 1-month. The longer they soak, the more flavor the tincture will have. Shaking the jar while they're soaking can speed up the process if you're short on time.

### To finish (once finished soaking):

Strain out and keep the jalapeños from the alcohol. Measure the volume of alcohol that results from the soaking once strained, and keep alcohol to the side for later. Put the strained peppers into a cambro and add equal amounts of almost boiling water to the peppers (equal amount to the volume of the alcohol from the previous step).

Allow peppers to sit for 5 mins in hot water. Use muddler to crush peppers completely into water after it has cooled for 5 mins. Strain out and discard peppers once they have been completely crushed. Add jalapeño water and jalapeño alcohol together and stir well. Fine strain the tincture twice using large coffee filters.

### Shadow Lime:

Combine 2 liters of water, 80 grams of citric acid, 40 grams of malic acid and the peels of two limes. Stir, refrigerate and let sit as long as possible before use.

When it comes to herbs, more is More! Embrace extravagance. For fruits and veggies, cut them thin! Thin cuts make fruit and vegetable garnishes so much more malleable & elegant.



## Alex | Denver, CO

- 1 oz Cacao washed Ketel One Vodka
- 0.5 oz Tanqueray Ten
- 1.5 oz Fennel-Scrap Infused Blanc Vermouth
- 1 dash Absinthe



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Stir all ingredients with ice and strain into a chilled Nick & Nora. Express a lemon twist over the cocktail and discard. Garnish with a fennel frond.

### Cacao Washed Ketel One Vodka:

100 grams Cacao Butter  
1000 grams Ketel One  
Melt cacao butter and combine with Ketel One. Store in the freezer overnight and strain through a coffee filter the next day.

### Fennel Scrap Blanc Vermouth:

300 grams Fennel Scraps  
750 grams Blanc Vermouth  
Combine scraps and vermouth in a vacuum seal bag. Let sit in the fridge overnight and then strain the next day.

IVORY COAST

Find a unique way to repurpose waste and reference a flavor profile from your drink all in one go. For the Ivory Coast, the blanc vermouth is infused with fennel scraps from the kitchen. Oftentimes, the fronds of the fennel stalks aren't used when cooking, so they're a fun way to garnish a crisp martini and really catch the eye of the guest.

## Meaghan | New York, NY

- 1.5 oz Ketel One Vodka
- 1 tsp Strawberry Shrub
- .75 oz Dry Rosé Wine
- .75 oz Tanqueray 10



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ROSES FOR VESPER

Build in mixing glass. Stir approx 30 seconds, then strain into a chilled coupe. Garnish with edible flower (or grapefruit twist if unavailable).

### Shrub:

Wash and quarter 1 lb strawberries - do not use green tops. Cover strawberries in 2 cups sugar and 1 teaspoon ground black pepper. Let sit overnight. The next day, add 2 cups raspberry vinegar and simmer until sugar is dissolved and you can stir easily. Blend on high until smooth consistency and there are no chunks of berry. Seal and keep cold.

Inspired by the Vesper but built for bright summer happy hours. Shrubs are my favorite way to preserve a fruit and hold on to its flavor year 'round. Using a small amount in a stirred cocktail is a marvelous way to add a savory, dynamic element to a recipe. I chose an edible flower to add to the idea of happy, bright flavors in this cocktail.



## AJ | Washington, DC

- 1.5 oz Ketel One Vodka
- 0.75 oz Raspberry-Rosemary Simple 2:1
- 0.5 oz Amontillado Sherry
- 0.25 oz Lemon



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Throw ingredients. Serve up into a chilled Nick and Nora or coupe glass.

Garnish with clipped dehydrated lemon wheel.



MARY BERRY

Garnishes can add a different sensory experience for your cocktails. If your drink has spice, consider including a candied garnish to mitigate the spice could be fun. Using locally sourced produce to enhance the vibrancy of your cocktail aroma and flavor is an easy way to keep your drink program as sustainable as possible. And, repurposing leftovers (like the dehydrated lemon wheel in the Mary Berry), can help you get the most mileage out of your bounty.

## Caer | Austin, TX

- 2 oz Ketel One Vodka
- 1 oz Rice Washed Blanc Vermouth
- 3 dashes Ume Plum Vinegar
- Roasted Seaweed Garnish, Clipped to Glass



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Add 2 ounces of **Ketel One Vodka**, 1 oz rice washed blanc vermouth and three dashes of Ume plum vinegar to a mixing glass filled with ice and stir. Strain into chilled martini glass and garnish with a square of roasted seaweed.



ONIGIRI MARTINI

Where you source and how you take ownership of ingredients are both important. One of my personal pet peeves is when people use the term “discovered” when talking about an ingredient attached to a culture outside of their own. It’s VERY okay to use ingredients from all over the world, but if you do, please do the research to know where and how it has been used before. It’s not only respectful, but it’ll give you a better idea of how to treat that ingredient. Bonus points for finding it at a small specialty grocer.



## Sharon | Austin, TX

- 1.5 oz Coconut Fat Washed Ketel One Vodka
- 1 oz Pandan Lemongrass Infused Quinine-flavored Aperitif Wine
- 0.5 oz Manzanilla Sherry
- 3 Coconut Gel Cubes
- Lemon Oil



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Stir **Ketel One Vodka**, Quinine-flavored Aperitif Wine, and Sherry in a mixing vessel. Serve up in a chilled martini glass. Garnish with lemon oil and discard peel. Finish off with skewered coconut gel cubes.

### Coconut Fat Wash Ketel One Vodka

1 Cup Ketel One Vodka  
4 TBL Virgin Coconut Oil (warmed)  
Place ingredients into a mason jar and shake well. Place the jar horizontally into the freezer and let it freeze overnight. Strain through a coffee filter the following day.

### Pandan Lemongrass Quinine-flavored Aperitif Wine

3/4 Cup Quinine-flavored Aperitif Wine  
1 Large Stalk of Lemongrass sliced thinly on a bias (remove outer leaves)  
4 Leaves of Pandan cut into 1 inch slices  
Refrigerate and steep overnight. Strain out solids the following day.



TUK TUXEDO

Be sure to taste during the process of infusions until it's where you'd like it to be. Over steeping can bury the nuances of your base!

## Ryan | Miami, FL

- 1 oz Ketel One Vodka
- 1 oz Earl Grey Tea Simple Syrup Concentrate
- 0.5 oz Lemon
- 1 bar spoon Orange Blossom Water
- 5-6 Blackberries, preferably local and organic



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THE GREY AREA

Muddle blackberries with a bar spoon of Orange Blossom Water. Add **Ketel One Vodka**, juice of half a lemon and Earl Grey concentrate. Shake vigorously over ice. Strain into a chilled coupe glass of choice and garnish with lemon.

Steep Earl Grey tea bag in water (3/4 water to 1/4 sugar) to create a concentrated tea. The stronger the tea the better. Cool completely.

Zests and fresh ingredients as a garnish increase the smell and change the profile of the drink for the better.



## Matt | Portland, OR

- 1.5 oz Ketel One Vodka Infused With Raw Honey
- 0.5 oz Dry Vermouth Infused With Black Tea
- 0.5 oz Brandy
- 0.25 oz Ginger Liqueur
- 1 Tsp Honey Citrus Liqueur
- 2 dashes Aromatic Bitters



INSTAGRAM

Using a lemon wedge, rim half of a Nick and Nora glass with honey crystals. In a mixing glass, add ice and ingredients, stir until properly diluted (10-12 seconds) and strain into rimmed Nick and Nora glass.

Express lemon peel over cocktail and cut into a ribbon, leaving a slice in the middle to place on the rim of the glass as shown.



PLANET QUEEN

I tend to be of a more utilitarian mindset when it comes to garnishes. I want them to look enticing, but I also want them to contribute to more than the cosmetic appeal of a drink. A cocktail or a spirit on its own can be made to shine by what you smell or what you have on your palette prior to drinking it. In this case, the lemon oil from the garnish adds the slightest bit of acidity and the honey crystals on the rim give the drinker an opportunity to essentially choose their own level of sweetness all while looking like a crown or tiara sitting atop the cocktail.

## Fanny | Brooklyn, NY

- 1.5 oz Ketel One Vodka
- 0.5 oz Mezcal
- 0.5 oz Manzanilla Sherry
- 0.25 oz Pamplemousse Liqueur
- 1 tsp Yellow Herbal Liqueur
- 0.5 tsp Italian Aperitivo Liqueur
- 1 tsp Olive Brine



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Combine everything in a mixing glass, crack three cubes of Kold Draft ice and fill the rest of the glass with more ice, stir and strain into a Nick and Nora glass and garnish with a lime ribbon.



ROSE-TINTED KETEL 'TINI

Do not throw away scraps! Yes, even save the brine from your olives. You can repurpose for syrups, infusions, or garnishes!



## Jess | Washington, DC

- 2 oz Ketel One Vodka
- 0.75 oz Blanc Vermouth
- 0.25 oz Spent Citrus Cordial
- 1 Grapefruit Twist
- Rose Water Spritz



INSTAGRAM

Stir **Ketel One Vodka**, vermouth, citrus cordial, grapefruit twist in a mixing glass over ice. Strain into a chilled coupe, aromatize with rose water.

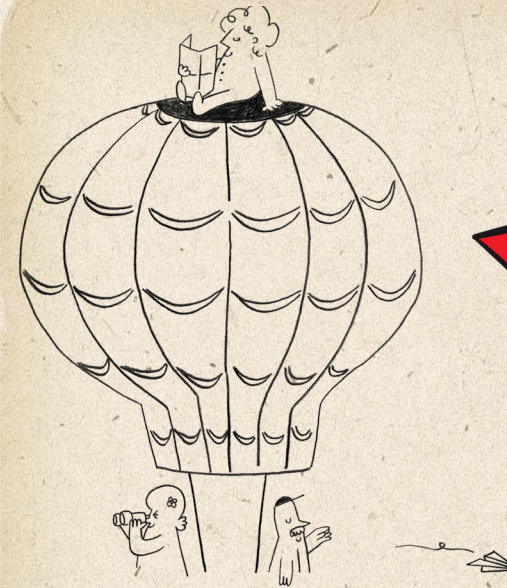
### Spent Citrus Cordial

- 8 ounces leftover citrus husks (mine is made with lime/ grapefruit)
- 8 ounces caster sugar
- 8 ounces water
- citric acid powder

Make Oleo! (Muddle citrus husks and sugar to release oils. Cover and let sit in a cool place overnight.)

Add water & stir until the sugar is dissolved, then let it rest for an hour or so. Strain off the liquid through a coffee filter into storage container. Taste the cordial for acidity. Add citric acid to taste (acidity in the peels used for your oleo isn't consistent, so you need to taste and adjust based on how you plan to use the ingredients) and stir into solution. Transfer to a bottle, label and seal.

Find ways to cross utilize ingredients with the kitchen and always consider ways to maximize "spent" items. This can look like many things. Spent citrus cordial is a great way to go about this as you can keep it around for non-alcoholic drinks as well as low cost, one off, sour style cocktails.



## ABOUT KETEL ONE

When Carolus Nolet Sr first envisioned Ketel One Vodka, it was a unique, super premium vodka for the modern palate. And with a crispness, clarity and silky softness all of its own, you could be forgiven for thinking Ketel One Vodka is purely a feat of modern liquid engineering. But at its heart is the unique combination of traditional copper pot stills and modern distilling techniques. Not to mention over 325 years of Nolet distilling expertise.

After years of experimentation, drawing on his great, great grandfather's tasting notes, Carolus discovers the perfect vodka recipe. The vodka making process combines modern column distillation with the unique liquid produced by copper pot stills, creating Ketel One Vodka. He names it after the oldest, coal-fired copper pot still used at the distillery – Distilleerketel #1 – an image of which still graces the label of every one of our vodka bottles.

Carolus invested most of his time visiting the bartenders who inspired him, travelling across California equipped with the newly created Ketel One Vodka. Based purely on taste and word-of-mouth, Ketel One becomes the vodka of choice in many of America's finest bars, making some of the world's best vodka drinks and cocktails.

Bartenders have long been at the heart of Ketel One Vodka and we're truly grateful to have shared these Marvelous Mondays with all of you. We hope you enjoy these cocktails and look forward to raising a glass with you soon.



PLEASE DRINK RESPONSIBLY.

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