

PDXCW

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present:

Marvelous Martinis

A MAMMOTH GUIDE TO MIXING
MASTERFUL MASTERPIECES

Sponsored by

Ketel One
VODKA

— FAMILY MADE —





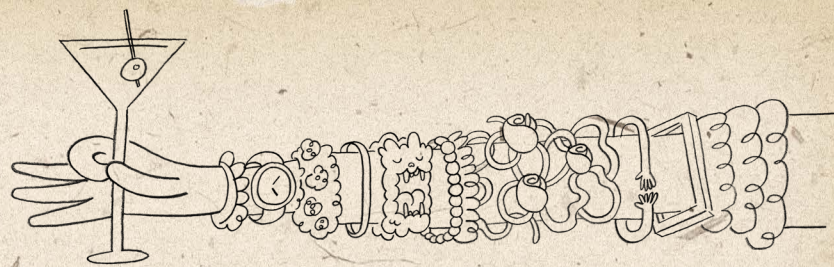
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HELLO AND WELCOME TO THE MARVELOUS MARTINIS RECIPE GUIDE!

Making it through the last year has been a feat of massive magnitude. Whether transitioning current menus to to-go programs, or moving into management for the first time, 2020 brought new challenges for bartenders far and wide. Portland Cocktail Week created Make It Mobile and Masterful Management in partnership with the USBG and sponsored by Ketel One to successfully set bartenders on their chosen path - whether they were looking to host pop-ups that pop, or hiring and training new bar teams.

Make It Mobile helped bartenders maneuver the best practices involved in taking cocktails on the move through the pandemic and beyond, and Masterful Management gave those stepping into leadership roles a crash course in being a bar boss! The educators featured in this PDF spent weeks sharing their knowledge on everything from developing to-go and pop up concepts to learning how to use a P&L to ensure profitability.

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:

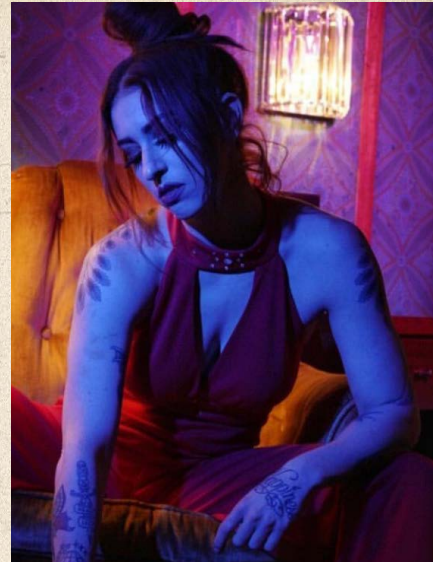
- 2 cups high quality white balsamic vinegar
- 1/2 cup loosely packed fresh Thyme
- 1/2 cup loosely packed fresh Rosemary

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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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



INSTAGRAM



IVORY COAST

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.

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



INSTAGRAM

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.



ROSES FOR VESPER

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



INSTAGRAM

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



INSTAGRAM

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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INSTAGRAM

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.



THE GREY AREA

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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INSTAGRAM

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



WHERE THERE IS RUIN,
THERE IS HOPE FOR TREASURE

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.

Fanny | Brooklyn, NY

- 2 oz Ketel One Vodka
- 0.75 oz Limoncello Vermouth
- 0.25 oz Elderflower Liquor
- 2 dashes of Orange Bitters
- Dehydrated Lemon Twist



INSTAGRAM

Measure each ingredient in a mixing glass, add ice, stir for 30 seconds, and strain into glass. Garnish with dehydrated lemon twist.

Limocello Vermouth*

- 150g of sugar
- Peels of 4 lemons
- 100 mL Dry vermouth
- 150 mL Blanc vermouth

Day 1: Measure sugar and put it into a jar with a lid. Wash and peel four lemons (try to use less pith). Place them in the same jar and screw the lid on. Label with name, date, time, and shake it up to coat sugar on all peels. Place in a dark space away from sunlight for 24 hours. You can shake every 4-6 hours to make sure the oils are coating the peels.

Day 2: After 24 hours (the longer the better the lemony goodness), add vermouths and shake it up. Then, put the jar back into the dark space for the next 24 hours (again you can shake every 4-6 hours). Taste!! If you want it sweeter, add more sugar. Shake and let it sit for another 24 hours. Strain and put back into the jar. Relabel and store in the refrigerator.

After making an oleo saccharum, you can dehydrate those citrus peels for garnish. Or, you can grind them into powder form for rimming your glass!

Peter | Fairfield, CT

- 2 oz Ketel One Vodka
- 0.75 oz Lime Juice
- 1 oz Strawberry Habañero Syrup
- 0.5 oz Strawberry Liqueur
- 3 dashes of Mexican Chocolate Bitters
- Kosher Salt
- 10 Fragoli Strawberries
- 1 Sliced Strawberry



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YOUTUBE

INSTAGRAM

Add **Ketel One Vodka**, lime juice, strawberry habañero syrup, strawberry liqueur and mexican chocolate bitters to a cocktail shaker over ice. Shake and strain into a Fragoli Strawberry filled martini glass with salted rim. Garnish with a strawberry slice.

Strawberry Habanero Simple Syrup:

- 1 cup sugar
- 1 cup water
- 1 cup strawberries
- 1/2 sliced habanero

Bring everything to a simmer and let cook for about 5 minutes over medium heat. Strain the syrup through a chinois and reserve juice. Discard the berries and pepper. Let cool and store in a covered container in the refrigerator between uses.

Garnishes impart fragrance as well as another layer of flavor complexity to your cocktail. The guest is able to detect several experiences with each sip. Additionally, if they are able to ingest the garnish, it provides another way to experience your drink and enjoy an expanded mouthfeel experience. For this particular cocktail, the chocolate bitters and salt really combine well with the spiciness of the habañero peppers.

DAYTIME DISCO

BULLOCK'S LOST MEMOIR

Patrick | Danbury, CT

- 1.75 oz Fire Roasted Poblano infused Ketel One Vodka
- 0.5 oz Ancho Chile Liqueur
- 0.5 oz Simple Syrup
- 0.5 oz Lime Juice
- 1/8 of an Avocado, Diced
- 7-10 Cilantro Leaves And Stems
- Lime Wheel
- Chili Lime Seasoning



INSTAGRAM

Rim half the glass with chili lime seasoning. Wrap a small bunch of cilantro with lime wheel, and tie with food safe twine. Place cilantro and lime in glass. Add all ingredients to a cocktail shaker and muddle until well integrated. Add ice and shake vigorously for 45 seconds or until well chilled. Double strain into prepared glass and garnish with an avocado slice dipped in chili lime seasoning.



TEXASTINI

I always have an herb garden wherever I work and wherever I live. The best thing about small herb gardens is you can grow a hundred herbs in a small place, for private consumption or even for a bar. I always have cilantro, parsley, basil, sage, thyme, rosemary, and myriad other herbs at my disposal - on my back deck, or in my restaurant's garden. Using fresh herbs can transform a drink from pretty good to AMAZING, and it's easy to do.

Cheyenne | New Orleans, LA

- 1.75 oz Ketel One Vodka
- 0.5 oz Spanish Bianco Vermouth
- 0.5 oz Kumquat Shrub
- Kumquat Slice



INSTAGRAM

Add all ingredients to a cocktail shaker with ice. Shake hard and double strain into a Nick and Nora glass. Garnish with kumquat.

Kumquat Shrub*

Macerate kumquat peels in an equal volume of sugar. Reduce a strawberry orange hibiscus kombucha by half and dissolve into the kumquat sugar. Add a touch of vanilla extract.



CITRINE DREAM

Be actively involved in the community of small, local businesses! Before I go with a name brand of anything, I look to see if a local company has a similar product. The kombucha I used in my shrub is produced by a small business in New Orleans. Always look to support small businesses within your community first and foremost.

Jared | Boston, MA

- 2 oz Ketel One Vodka
- 0.75 oz Strawberry-Infused Rainwater Madeira
- 0.25 oz Dry Vermouth
- 1 dash Rhubarb Bitters
- Lemon Twist
- Candied Rhubarb Tuile



INSTAGRAM

Add all ingredients to a mixing glass. Fill with ice, stir until well-chilled and well-diluted. Strain into a stemmed cocktail glass. Garnish with an expressed lemon twist and a candied rhubarb tuile.

Strawberry-Infused Rainwater Madeira*
Core and halve strawberries, freeze overnight. Combine 1-lb. frozen strawberries and 750 mL up to two weeks.



SCARLET SKIES

To get the most out of your fresh produce, whether herbs, fruit, or otherwise, I always try to prepare as much of the garnish as close to the service of the drink as possible. Pre-sliced fruit may brown or the edges may curl, and herbs and leaves will begin to wilt. It may take a little bit of extra time at the moment, but the results are unmistakably good.

Phoebe | Asheville, NC

- 2 oz Ketel One Vodka
- 2 oz Strawberry-Infused Pineau de Charentes
- 0.25 oz Blanc Vermouth
- 4 dashes Lime Bitters
- 1 Very Ripe Strawberry



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INSTAGRAM

Add all ingredients to a mixing glass with ice. Stir and strain into a Nick & Nora glass.

Garnish with a strawberry.



THE SUNSET IN THE RIVER

When shopping at farm stands and markets, I frequently ask for their “ugly” fruit. The “ugly” fruits will cost less because a lot of folks won’t want them, but they are generally extremely ripe and ready for whatever you want to do, be that syrups, canning, or fermentation.

Frank | Washington, DC

- 1.5 oz Ketel One Vodka
- 1 oz Green Bell Pepper Juice
- 0.75 oz Bergamot Liqueur
- 0.25 oz Jalapeño Juice
- Jalapeño Slice



INSTAGRAM

Add **Ketel One Vodka**, green bell pepper juice, bergamot liqueur and jalapeño juice to a cocktail shaker with ice. Shake and strain into a coupe.

Garnish with a slice of jalapeño.



EARTH, ONE & FIRE

You can add what seems to be waste (ie. pulp, seeds, flesh, peels, etc.) as a secondary ingredient in your cocktails or other culinary purposes. For instance, repurposed pulp can be puréed and be used to add more viscosity within the cocktail, or given to the kitchen to use in a recipe. Peels can be used for cordials or oleo saccharum, seeds can be garnishes in and of themselves.

Chelsea | Baltimore, MD

- 2.5 oz Ketel One Vodka
- 1 oz Spanish Dry Vermouth Infused With Orange Peel
- 0.25 oz Bianco Vermouth
- 2 drops Olive Brine
- Rosemary Skewered Olive



INSTAGRAM

Add all ingredients to a mixing glass with ice. Stir for 30 rotations and strain into a chilled coupe.

Garnish with a rosemary skewered olive.



SPRING INTO ACTION

When meeting your local farmer or forager, ask them about the invasive species that they are likely harvesting just to pull away from their other crops...this can sometimes provide you with a new edible ingredient you didn't think of, and it provides another revenue stream for someone working in your community!

Luis | New York, NY

- 2 oz Ketel One Vodka
- 10g Apple Skin
- 10g Potato Skin
- 14g Red Bell Pepper Core And Flesh
- 15g Celery
- 16g Carrot Peels
- 6g Cilantro stems
- 20g Tomato chunks
- 1 pinch Katsuobushi
- 2 Cardamom Pods
- 2 Black Cardamom Pods
- 5g Tellicherry Black Pepper
- 4g Coriander Seed
- 2g Mustard Seed
- 0.5g Chili Flakes
- 1 oz Fino en Rama
- 0.25 oz Mirin
- 1 tsp Honey Syrup (1:1)
- 3 dash Smoked Salt Saline 30%
- 3 drops Olive Oil
- Lemon Twist
- Red Bell Pepper Slice

Add all ingredients to a microwave safe container and microwave on high for 1 minute and 30 seconds. Let cool for 10 minutes. Strain through a mesh strainer and pass through a coffee filter to remove any pulp. Add to a mixing glass and stir until chilled and properly diluted. Garnish with a slice of Red Bell Pepper, Lemon Twist (Discard), and 3 drops of olive oil.

This cocktail is created from a lot of peels and stems. You can repurpose ingredients into a cocktail, dehydrate them, create garnishes, salts, sugars, and more. It's always great to be able to put your heads together with the back of the house and create ingredients that can be used by everyone.



INSTAGRAM



MARY FOR THE PEOPLE

Margot | Los Angeles, CA

- 2 oz Ketel One Citroen
- 1 oz Artichoke Liqueur
- 0.5 oz Fresh Lemon Juice
- 0.5 oz Sage Simple Syrup
- 1 dash Orange Bitters
- Sage Sprig With Orange Peel Curl



THE P&L (SAGE WISDOM)

See if you can link up with a local forager – they have great tips for finding delicious and interesting seasonal ingredients even in urban settings.



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INSTAGRAM

Add all ingredients to a cocktail shaker and fill with ice. Shake well and strain into chilled Nick & Nora glass. Garnish with a sprig of sage and a curl of orange peel.

Sage Simple Syrup*

20 locally grown sage leaves

1 cup sugar

1 cup water

Bring ingredients to a boil, then simmer at low heat for an additional ten minutes until thickened and aromatic. Let cool and strain through a fine-mesh sieve. Can be made ahead of time and stored in an airtight container in the refrigerator for up to one week.

Donny | Rochester, NY

- 2 oz Ketel One Vodka
- 0.75 oz Clarified Grapefruit Juice
- 0.25 oz Clarified Lemon Juice
- 2 drops 20% Saline Solution
- 1 dash Orange Bitters
- 3 Castelvetrano Olives, skewered
- Lemon Oil



INSTAGRAM

Add all ingredients to a mixing glass filled with ice. Stir until chilled and diluted. Strain into a single Old Fashioned glass, add your olive skewer and express lemon oil over the top.



NOTRAY

After our citrus juicing session each Wednesday, we briefly heat pasteurize all juices and vacuum seal them to preserve. Any juices that aren't used by the end of the week are made into a 1:1 simple then diluted 1:1 with vodka to make a stable sour for a punch we have in rotation on the menu. Zero loss system.

Jared | Boston, MA

- 2 oz Ketel One Vodka
- ¾ oz Vanilla Rooibos Tea-Infused Blanc Vermouth
- ¼ oz Gentian Aperitif
- 1 dash Orange Bitters
- Edible Flowers
- Candied Vanilla Bean



INSTAGRAM

Add all ingredients to a mixing glass. Fill with ice, stir until well-chilled and well-diluted. Strain into a stemmed cocktail glass. Garnish with edible flower blossoms and a candied vanilla bean.

Vanilla Rooibos Tea-Infused Blanc Vermouth*
In a pot, heat blanc vermouth to 140F. Add 20 grams of tea leaves per liter of vermouth, allow to steep for 6 minutes. Fine strain through a coffee filter, store refrigerated for up to a week.



LORD RAYLEIGH

A cocktail is not just the liquid in the glass. It's an experience! The taste of the drink, the aroma as you bring it to your mouth, the texture of the liquid, the visual appeal of glass, color, etc. all play into the enjoyment of a crafted beverage. Garnish goes hand in hand with the "visual appeal" of a drink, as well as often providing a functional purpose as well. One example I love using is a classic Old Fashioned, lifted by the addition of lemon oil expressed from a peel. It's wiped on the rim as well as the side of the glass, so when you pick up your drink, you A) smell the fresh lemon oil atop the cocktail, B) taste a hint of lemon bite when you put the glass to your lips, and C) revisit the pleasant lemon scent when you bring your fingers near your nose to scratch or rub.

Rachel | Irvington, NJ

- 2.5 oz Walnut Infused Ketel One Vodka
- 1 oz Honey Syrup
- 3 good dashes Aromatic Bitters
- Juice of 1/4 Lemon
- Granulated Sugar
- Lemon Peel
- Baklava Crisp
- Powdered Sugar



FACEBOOK

YOUTUBE

INSTAGRAM

Place walnut infused Ketel One Vodka, honey syrup, bitters, and lemon juice in a cocktail shaker. Add cubed ice and shake vigorously for 10 seconds. Strain into chilled martini glass. Pare a lemon peel and express. Rub the lemon peel around the rim of the glass and dip it into granulated sugar. Dust half a Baklava Crisp with powdered sugar and place on top of the glass.

Walnut Infused Ketel One Vodka*

50 grams of Walnut Oil
200 grams of Ketel One Vodka
2 coffee filters

In a blender combine the vodka and oil for 20 seconds on high until well combined. Pour into a non-porous container and allow to infuse at room temperature for 4 hours, then place in the freezer overnight or up to 24 hrs. Remove from the freezer and using a spoon gently skim as much oil from the top as you possibly can without disturbing the bottom layer of Ketel One Vodka. Strain through two coffee filters to clarify. Store in the fridge to keep fresh.

Honey Syrup*

100 g water
200 g Wildflower Lemon Honey
1/2 lemon, juiced

Heat water on the stove or in a microwave. Pour in the honey and lemon. Stir to combine.

Using locally sourced ingredients helps your local restaurant ecosystem. The higher the circulation of dollars in a community, the greater the economic stability and opportunities for economic growth. My go to tip is to connect yourself to vendors committed to crafting products in your hometown, county, or state. Quite often you can find these vendors at farmers markets, or town fairs. The difference in quality of a berry picked 2 hours ago vs. one that has flown over 3000 miles to get to you, is night and day.

Frank | Washington, DC

- 1.5oz Ketel One Vodka
- 0.75 oz Elderflower Liqueur
- 0.5 oz Lime Cordial
- 0.5 oz Lime Juice
- Prosecco
- Lime Wheel



INSTAGRAM



MS. CONGENIALITY

Add all ingredients except the prosecco to a cocktail shaker with ice. Shake and strain into a coupe.

Top with prosecco and garnish with a lime wheel.

Consider form and function always when selecting ingredients. Any ingredient, whether used actively or as a garnish, should also be functional and cost-efficient. Ultimately, balance is the name of the game. When looking to create delicious flavor profiles and aesthetically pleasing drinks, be mindful to balance the cost of the ingredients you're using.

Tamara Rose | Dallas, TX

- 1.5 oz Ketel One Vodka
- 0.5 oz Bergamot Liqueur
- 0.25 oz 1:1 Basil-Watermelon Simple Syrup
- 2 dashes Rhubarb Bitters
- Basil Leaf



INSTAGRAM

Glass: Footed Punch Glass

Garnish: Flower Ice Cube 1 Basil Leaf

In a mixing glass, add all Ingredients and stir for 30 to 40 seconds until all ingredients are incorporated. Strain into footed punch glass with floral ice cube. Garnish with basil leaf.



CAREFREE AND SMILIN'

A lot of cities are offering Community Gardens, which is a great way for you to become more involved in your local neighborhood. Not only are you able to expand your understanding of fresh and local ingredients by growing them yourself, you can contribute to your community and create a more personal connection to the cocktails you make.



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.

Ketel One
VODKA

FAMILY MADE

PLEASE DRINK RESPONSIBLY.

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