

Chef Josh's Favorite Recipes



When in the restaurant business, the cooks and the Chef are often required to make the bases for beverages served at the bar. I made almost all of them from scratch and I made them often. The beverage is as important as the cuisine. A good drink will keep patrons coming back for more all year long. A good bar business is essential to running a successful and profitable kitchen. Seasonal drinks are vital and very much enjoyed by everyone whether they are at home or out for a night on the town. This particular recipe is a favorite of mine. It combines two of my favorite ingredients, apple and vermouth. Please enjoy and drink responsibly.

Apple Cider Martini

Ingredients

Martini Simple Syrup:

Apple Cider – 2 cups
Granulated Sugar – 1 cup

Cocktail:

Whipped Cream Vodka – 1 cup
Sweet Vermouth – 1 cup

Garnish:

Orange Slice
Cinnamon and Sugar – As
Needed
Sliced Apple
Cinnamon Stick

Directions

Method: All syrups are made by reducing sugars and liquids to a thickened state using heat. Combine the cider and the sugar and cook down to half the volume, leaving one cup of “syrup”. Allow this syrup to cool down completely and keep refrigerated.

In a bar shaker with ice, combine the vodka, the vermouth and the one cup of syrup and shake. This chills the drink and mixes at the same time.

I use the slice of orange to run along a clean martini glass to moisten the rim and dip the top of the glass in the cinnamon/sugar mix. Pour the strained martini beverage into the glass. Slide an apple slice onto the rim of the glass and use a cinnamon stick inside as a garnish. Serve and enjoy.