

## BLACK-TIE MARTINIS

MAKES 3 DRINKS

ACTIVE TIME: 5 MIN START TO FINISH: 20 MIN

**9** oz (1 cup plus 2 Tbsp) gin or vodka  
**1** tsp black peppercorns, crushed  
**1** Tbsp dry vermouth  
**3** dashes Angostura bitters

GARNISH: lemon twist

► Combine gin and peppercorns, then let stand 15 minutes. ► Stir together  $\frac{1}{2}$  tsp finely ground pepper and  $\frac{1}{2}$  tsp salt on a plate. Wet rim of 1 Martini glass with your fingertip and dip in salt mixture, rotating glass to coat rim. Repeat with 2 more glasses. ► Strain gin through a fine-mesh sieve into a 16-oz cocktail shaker three-fourths full of ice. Add vermouth and bitters and stir 15 seconds. Strain into Martini glasses.

**COOKS' NOTE:** For a Web-exclusive recipe using the leftover Angostura bitters, go to [gourmet.com/go/morerecipes](http://gourmet.com/go/morerecipes).

FOR MORE PEPPERCORN RECIPES, SEE PAGE 190.

