

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.

FOR MORE PEPPERCORN RECIPES, SEE PAGE 190.

