



THE PRO > AUDREY SAUNDERS
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Mixology Starts with the Martini

► The hardest things to master are often the simplest. Take the martini. Put gin and vermouth in a glass and you're good to go, right? Not quite. **With only two ingredients—three if you count the twist (and we do)—there's no room for error.** Ingredients matter, tools matter, techniques matter. So I met up with Saunders, one of the forces behind America's cocktail revolution. After an afternoon of cracking, mixing, and twisting, I knew what she meant when she told me: "A martini is all about confidence." —Dawn Perry

Classic Martini

4 oz. Beefeater gin
¾ oz. Noilly Prat dry vermouth
1 lemon

1. Nice Ice, Baby

Hold a large ice cube in the center of your palm. Use the back of a bar spoon (really, any spoon will work) to crack it into smaller jagged pieces. Transfer ice to a mixing glass and repeat until you've got enough cracked ice to fill glass.

2. A Smooth Mix

Add **gin** and **vermouth** (it doesn't matter what order). **Just like in cooking, you should taste your ingredients separately and try to pair them thoughtfully** (see chart at right for other Saunders pairings).

3. It's All in the Wrist

Bond was wrong. Shaking breaks up the ice, which leads to overdiluted martinis. **Some dilution is good; it softens the spirits so you can taste the botanicals**, not just the heat of the alcohol. Rapidly stir 50 times—count to 50, for real!—in a circular motion; the outside of the glass will be very cold and frosty.

4. No Strain, No Gain

Using a Hawthorne strainer, which fits snugly over the top of a mixing glass, or a slotted spoon (in a pinch), strain martini into a chilled Nick and Nora glass. **Strain any remaining martini into a "sidecar"** (use a mini-carafe—on ice, of course), possibly the greatest drinking add-on ever invented. Makes 1



Pair It Perfectly

Gin is the backbone of a martini—and each brand has its own particular flavor and character. Dry vermouth, a fortified wine, plays the sidekick role. The key to a nuanced martini is balancing the flavor profiles of both spirits. You don't want an aggressive gin overpowering a delicate vermouth, or vice versa. Here's Saunders's cheat sheet for pairing her favorite gins and vermouths, from subtle to robust.

Gin	Vermouth
PLYMOUTH	DOLIN
BOMBAY	MARTINI & ROSSI EXTRA DRY
FORDS	NOILLY PRAT
TANQUERAY/ BEEFEATER	NOILLY PRAT



DO THE TWIST

A **lemon twist** is the classic way to incorporate citrus notes into a martini. Here's how to do it: **1** Use a small knife to remove a 1" piece of peel, including some of the white pith. **2** From a distance of 4 or 5 inches, squeeze peel over drink to express oils. The heavier, more bitter oils will fall to the counter, while the lighter, sweeter oils will hit the drink. **3** Rub the outside of the peel around the rim of the glass, then gently float it on top of the cocktail, yellow side up.