

A Proper "Classic" Martini Vegan Vegan Gluten Free Dairy Free Low Fod Map READY IN SERVINGS SERVINGS The proper Classic Martini CALORIES The proper Classic Dairy Free Da

Ingredients

	0.5 ounce vermouth	dry (noilly prat)
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- 2 ounce hendrick's gin (tanqueray, bombay sapphire, beefeater or plymouth)
- 1 serving olives to taste
- 1 dash orange-bitters

Equipment

Directions

	Nutrition Facts
	Garnish with olives speared on a cocktail pick. Drop in the lemon twist if you like also.
	Add the gin, vermouth and bitters. Stir for at least 20 seconds. Strain into the prepared cocktail glass.
_	ice.
	Rub the rim of a chilled cocktail glass with a lemon twist. Fill a mixing glass 3/4 full of cracked

PROTEIN 2.44% FAT 77.72% CARBS 19.84%

Properties

Glycemic Index:15, Glycemic Load:0, Inflammation Score:-3, Nutrition Score:0.72652174095097%

Flavonoids

Luteolin: 0.11mg, Luteolin: 0.11mg, Luteolin: 0.11mg

Nutrients (% of daily need)

Calories: 176.07kcal (8.8%), Fat: 3.06g (4.71%), Saturated Fat: 0.41g (2.54%), Carbohydrates: 1.76g (0.59%), Net Carbohydrates: 1.1g (0.4%), Sugar: 0.24g (0.26%), Cholesterol: Omg (0%), Sodium: 312.57mg (13.59%), Alcohol: 20.73g (100%), Alcohol %: 28.6% (100%), Protein: 0.22g (0.43%), Vitamin E: 0.76mg (5.08%), Fiber: 0.66g (2.64%), Copper: 0.04mg (1.8%), Vitamin A: 78.6IU (1.57%), Calcium: 10.4mg (1.04%)